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EFFECT OF THE WINEMAKING PROCESS ON THE VOLATILE COMPOSITION AND AROMATIC PROFILE OF MATURANA BLANCA WINES**Zenaida GUADALUPE**

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Maturana blanca *vitis. vinifera* L. var is the most ancient grape variety cited in La Rioja, by the year 1622. However, it is nowadays a minority variety, which has been recently recovered and authorized by the Regulatory Certification Council of la Rioja (D.O. Ca Rioja). Maturana blanca wines are characterized by low pH and high acidity, and are described as fruity wines, particularly with intense apple, banana and citrus fruits characteristics.

Due to its low production, Maturana blanca is used by only a few D.O. Ca certified wineries to mix with other white varieties; however, the interest on the production of varietal wines with Maturana blanca is significantly increasing in order to diversify the wine production of the region.

This study describes the volatile composition and sensory properties of wines made with Maturana blanca. Moreover, it compares the effect of different winemaking techniques: traditional winemaking, elaboration with prefermentative maceration, and, finally, fermentation of Matura blanca musts in oak barrels.

Oenological parameters, volatile composition and sensory properties were analyzed in the different elaborations. Wine volatile compounds were determined by gas chromatography with mass detector (GC-MS). Sensory analysis was conducted by a panel of expert tasters.