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Alvaro Lezaeta, Edmundo Bordeu, Eduardo Agosin, J. Ricardo Pérez-Correa, Paula Varela



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Alvaro Lezaeta^{*a}, Edmundo Bordeu^a, Eduardo Agosin^b, J. Ricardo Pérez-Correa^b,
Paula Varela^c

^a Pontificia Universidad Católica de Chile, Facultad de Agronomía e Ingeniería Forestal, Departamento de Fruticultura y Enología, Casilla 306 Correo 22, Santiago, Chile

^b Pontificia Universidad Católica de Chile, Escuela de Ingeniería, Departamento de Ingeniería Química y Bioprocesos, Casilla 306 Correo 22, Santiago, Chile

^c Nofima AS, Osloveien 1, P.O. Box 210, N-1431 Ås, Norway

*Corresponding author:

E-mail address: ajlezaeta@uc.cl; alvaro.lezaeta@gmail.com (A. Lezaeta).

Full postal address: Pontificia Universidad Católica de Chile, Facultad de Agronomía e Ingeniería Forestal, P.O. Box 306-22, Santiago, Chile.

Abbreviations: CO₂, carbon dioxide; CATA, check all that apply; GDA, generic descriptive analysis; HCl, hydrochloric acid; SO₂L, free sulfur dioxide; CaCO₃, calcium carbonate; H₂O₂, hydrogen peroxide; Rg, commercial regular bottling of wine; Rv, commercial reserve bottling of wine; AG, aromatic group; PCA, principal component analysis; GM, geometric means; HCA, hierarchical cluster analysis; AFC, alternative forced choice; D, doses of aromatic condensate; AHC, Agglomerative Hierarchical Clustering.

Abstract

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