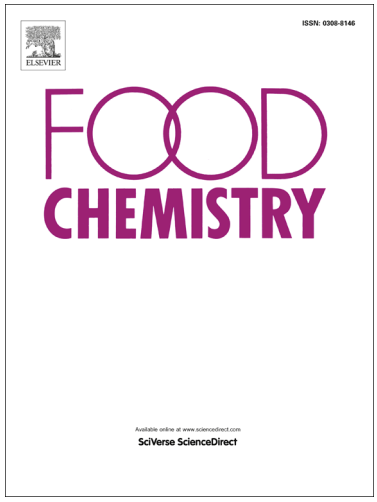
Journal Pre-proofs



Volatile profile and aroma potential of tropical Syrah wines elaborated in different maturation and maceration times using comprehensive two-dimensional gas chromatography and olfactometry

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Running title: Odor & volatiles of tropical Syrah wines by GC×GC/MS & GC-olfactometry

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