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An ancient winemaking technology: Exploring the volatile composition of amphora wines

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1 An ancient winemaking technology: exploring the volatile composition of Amphora  
2 Wines

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15 **Abstract:**

16 Amphora wines are known in Portugal as *Vinhos de Talha*. In this ancient technology,  
17 alcoholic fermentation takes place in clay vessels in the shape of amphoras.

18 Traditionally, the clay vessels are pitched inside using pine pitch and red, white or a  
19 mixture of both grapes can be fermented giving raise to red, white or palhete wines,  
20 respectively. The traditional technology associated with these wines is quite different  
21 from the modern technology of winemaking. Thus, *Vinhos de Talha* have a unique  
22 sensorial profile, due to the ancestral technique of vinification that originates distinctive  
23 wines, full of character and identity. The present research aims to evaluate the volatile  
24 profile of amphora wines (red, white and palhete wines). The volatile fraction of the  
25 different types of amphora wines was analyzed using headspace solid-phase  
26 microextraction (HS-SPME) followed by gas chromatography mass spectrometry

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