

FLAVOURS IN WINE

Column: **CGB-WAX**, P/N CG-142168

Dimensions: 60m x 0.22mm x 0.20 μ m

Injection: 1 μ L, split

Carrier gas: He, 1 mL/min

Oven temperature: 45°C @ 5°C/min to 230°C

Detector: FID, 250°C

*Chromatogram provided by M. Creixell,
R. Franquet and J. Garcia from INCAVI,
Vilafranca del Penedès, Barcelona.*

Peak Name

- 1- 2-Butanol
- 2- Ethyl isovalerate
- 3- 1-Butanol
- 4- Ethyl caproate
- 5- n-Hexyl acetate
- 6- Ethyl lactate
- 7- 1-Hexanol
- 8- 3-Ethoxy-1-propanol
- 9- cis-3-hexen-1-ol
- 10- 2-Octanol (I. St.)
- 11- Ethyl caprylate
- 12- Benzaldehyde
- 13- Ethyl caprate
- 14- γ -Butyrolactone
- 15- 2-Phenylethanol acetate
- 16- Trans- γ -methyl- γ -octalactone
- 17- 2-Phenylethanol
- 18- Cis- γ -methyl- γ -octalactone
- 19- 4-Ethylguaiacol
- 20- Eugenol
- 21- 4-Ethylphenol

