

## **Abstract**

This work validates the use of an electronic device to assess grape juice quality in wineries using multivariate data analysis and comparing the sensor response with conventional chemical analysis. This device is an aroma sensor composed by fourteen MOS gas transducers plus one temperature sensor and one relative humidity sensor. Measuring a high variety of samples, with different cultivars, agricultural practices and origins, the aroma sensor has shown its capacity to classify grape juices depending on its degree of degradation.