

Erratum

Flavour in "Pedro Ximénez" grape musts subjected to maceration processes

by

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It is regretted that Table 3 was printed incorrectly. The correct Table is reproduced below:

Table 3

Multifactor (time-temperature) analysis of variance and multiple range analysis for fruitiness index and polyphenolic compounds

FRUITINESS INDEX				POLYPHENOLIC COMPOUNDS			
LEVEL	PERCENT COUNT	CONFIDENCE AVERAGE	INTERVALS HOMOG. GROUPS	LEVEL	PERCENT COUNT	CONFIDENCE AVERAGE	INTERVALS HOMOG. GROUPS
4h-10°C	3	0.733	*	4h-10°C	3	375.466	*
CONTROL	3	1.600	*	16h-10°C	3	377.500	*
48h-10°C	3	3.300	*	CONTROL	3	378.566	*
4h-25°C	3	3.366	*	4h-15°C	3	385.333	*
16h-25°C	3	3.400	*	24h-10°C	3	403.666	**
48h-25°C	3	3.400	*	16h-15°C	3	404.333	**
16h-10°C	3	3.433	*	24h-15°C	3	451.400	**
24h-25°C	3	3.666	*	4h-25°C	3	464.800	*
16h-15°C	3	4.000	**	48h-10°C	3	471.800	*
4h-15°C	3	4.433	**	48h-15°C	3	560.366	*
24h-15°C	3	4.433	**	16h-25°C	3	562.166	*
24h-10°C	3	4.700	**	24h-25°C	3	726.600	*
48h-15°C	3	4.766	*	48h-25°C	3	773.700	*

Analysis of variance. F-ratio: Index: 11.636 (p<0.01). Polyphenolic compounds: 20.132 (p<0.01).