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### Czech J. Food Sci.

Pavloušek P., Kumšta M.

### Authentication of Riesling wines from the Czech Republic on the basis of the nonflavonoid phenolic compounds

Czech J. Food Sci., 31 (2013): 474-482

Eighteen non-flavonoid phenolic compounds comprising hydroxybenzoic acids, hydroxycinnamates, and stilbenes were analysed in 43 monovarietal wines originated from five wine-growing regions in the Czech Republic. The non-flavonoid phenolic compounds in wine were analysed by a HPLC method. The methods of multivariate statistical analysis were used for the wine discrimination on the basis of the geographical origin. The canonical discriminant analysis (CDA) proved the possibility to discriminate wines according to their provenance on the basis of the following parameters: protocatechuic acid, p-hydroxybenzoic acid, caftaric acid, p-coutaric acid, transresveratrol, and *cis*-resveratrol. On the

basis of statistical analyses, 95.4% of the wine samples were correctly classified. The results therefore indicate that the