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## Wine and Beverage: Fermentation and Conservation Technologies

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## **Message from the Collection Editors**

Wine and fermented beverages are currently a relevant topic in the food industries; in many countries, beverages are among the sectors with the highest added value.

This Topical Collection, entitled "Wine and Beverages: Fermentation and Conservation Technologies", covers many aspects of the fermentation and conservation technologies that are used to produce high quality wines and other fermented beverages, including: grape and other material auality assessment. fermentation technologies biotechnologies. and use non-Saccharomyces yeasts, controlled fermentations, malolactic fermentation, natural stabilization processes, stabilization emerging additives. non-thermal technologies, conventional and innovative ageing processes, control of spoilage microorganisms, and sensory quality.



