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Editorial Board Members' Collection Series in "Wine Processing: Physicochemical, Microbiological and Sensory Insights"

Guest Editors:

Dr. Jose Antonio Couto

Dr. Milena Lambri

Prof. Dr. Changqing Duan

Deadline for manuscript submissions:

closed (31 May 2024)

Message from the Guest Editors

Winemaking is a very complex and multifaceted process. Important decisions must be taken every time you move from one step to the next. Understanding the science behind each decision is essential for producing high-quality wines. The sensory profile of the final product is the result of many physicochemical reactions and microbiological factors. Operations such as clarification, pressing, stabilization, aging, packaging, etc., will influence the development of complex aromas and flavours through chemical reactions between the wine components. It is well known that microorganisms play a crucial role on wine composition. In fact, fermentation-derived volatile compounds contribute, decisively, to the total aroma composition of wine.

This Special Issue aims to highlight the most recent knowledge and advances on the chemistry, biochemistry and microbiology of wine processing and technology and on the impact of oenological interventions on the quality and acceptability of the wine. Both critical reviews and research articles are welcome.







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Message from the Editor-in-Chief

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