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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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# Special Issue



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## Message from the Editor-in-Chief

*Foods* (ISSN 2304-8158) is an open access and peer reviewed scientific journal that publishes original articles, critical reviews, case reports, and short communications on food science. Articles are released monthly online, with unlimited free access. Currently, *Foods* has been indexed by the Science Citation Index Expanded (SCIE - Web of Science), PubMed, and Scopus. Our aim is to encourage scientists, researchers, and other food professionals to publish their experimental and theoretical results as much detail as possible. We therefore invite you to be one of our authors, and in doing so share your important research findings with the global food science community.

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