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## New Advances in Wine Astringency

Guest Editors:

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**Dr. Susana Soares**

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Deadline for manuscript  
submissions:

**closed (15 October 2021)**

### Message from the Guest Editors

Astringency is recognized as the well-known tactile sensations drying, roughing, and puckering. However, other qualitative attributes (subqualities) can be felt during the wine tasting. Positive and negative astringency subqualities can be elicited by different phenolic compounds, and depend on wine matrix (ethanol, pH, polysaccharides, sugars, viscosity), as well as the winemaking and aging process. During the last several years, many researchers have been devoted to the study of the interactions and mechanisms involved in astringency, and this interest is still increasing for academics and industry researchers, as it influences consumer choices.

This Special Issue is a good opportunity for colleagues working in the field of enology, chemistry, and sensory evaluation to submit high-quality manuscript related to their new advances in the topic of astringency. Research works investigating the technological, chemical, physical, sensory, and physiological factors affecting it, as well as its implications for quality and consumer preference, are greatly welcomed.



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**Special** Issue



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### **Prof. Dr. Arun K. Bhunia**

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## Message from the Editor-in-Chief

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