horticulturae

IMPACT FACTOR 3.1

CITESCORE 3.5

an Open Access Journal by MDPI

# Advances in Improvement of Fruit Wine Flavor

Guest Editors:

**Dr. Yu Wang**
School of Tea and Food Science & Technology, Anhui Agricultural University, Hefei 230036, China

**Prof. Xue-Ling Gao**
School of Tea and Food Science & Technology, Anhui Agricultural University, Hefei 230036, China

**Dr. Xin-Ke Zhang**
Food Science and Engineering College, Beijing University of Agriculture, Beijing 102206, China

Deadline for manuscript submissions:
**closed (31 March 2024)**

## Message from the Guest Editors

Fruit wines are fermented alcoholic beverages made from a variety of base ingredients other than grapes. A large group of non-grape species and varieties (such as apples, pears, blueberries, strawberries, etc.) are known to have high contents of bioactive compounds, especially phenolic compounds, which confer health-promoting effects upon moderate consumption of fruit wine. Understanding the formation and regulation of flavor compounds in fruit wine can help us to improve wine sensory quality.

This Special Issue, aims to discuss the following aspects: (1) key flavor compounds and their formation mechanism in fruit wine; (2) the regulation of flavor compounds in fruits, such as cultivation management and pre-fermentation fruit processing; (3) the utilization of microorganisms for fruit wine flavor improvement; (4) the application of enzymes related to fruit wine flavor improvement; (5) the application of new winemaking technology and the optimization of traditional fermentation and aging technology for flavor improvement. We invite researchers to contribute original research articles and reviews to this Special Issue and share their achievements in improving fruit wine flavor.

# *horticulturae*

IMPACT FACTOR 3.1

CITESCORE 3.5

an Open Access Journal by MDPI


## Editor-in-Chief


**Prof. Dr. Luigi De Bellis**
Department of Biological and Environmental Sciences and Technologies, Università del Salento, Centro Ecotekne, Via Provinciale Lecce Monteroni, 73100 Lecce, Italy


## Message from the Editor-in-Chief

Horticultural plants and their products provide sustenance, health, and beauty. A confluence of factors is putting increasing pressure on horticultural production to evolve, and innovative research is addressing these challenges. *Horticulturae* provides a venue to communicate research results in a rapid manner with open access, allowing everyone the opportunity to stay abreast of leading research addressing horticulture. I invite you to consider publishing the results of your research in this high quality, peer-reviewed journal.

## Author Benefits

**Open Access:** free for readers, with article processing charges (APC) paid by authors or their institutions.
**High Visibility:** indexed within Scopus, SCIE (Web of Science), PubAg, AGRIS, FSTA, and other databases.
**Journal Rank:** JCR - Q1 (Horticulture) / CiteScore - Q2 (*Horticulture*)

## Contact Us


*Horticulturae* Editorial Office
MDPI, Grosspeteranlage 5
4052 Basel, Switzerland

Tel: +41 61 683 77 34
www.mdpi.com

mdpi.com/journal/horticulturae
horticulturae@mdpi.com
𝕏@Horticul_MDPI