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Wine Sensory Faults: Origin, Prevention and Removal

Guest Editors:

Dr. Fernando M. Nunes
Department of Chemistry, Chemistry Research Centre-Vila Real, University of Trás-os-Montes e Alto Douro, 5000-801 Vila Real, Portugal

Dr. Fernanda Cosme
Chemistry Research Centre-Vila Real (CQ-VR), University of Trás-os-Montes and Alto Douro, 5000-801 Vila Real, Portugal

Dr. Luís Filipe-Ribeiro
Chemistry Research Centre-Vila Real (CQ-VR), University of Trás-os-Montes and Alto Douro, 5000-801 Vila Real, Portugal

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Message from the Guest Editors

Wine is highly appreciated for its distinctive sensory characteristics, including its colour, aroma, and taste. However, unwanted microbiological activity, unbalanced concentrations of certain compounds resulting from unbalanced grape chemical compositions, and inadequate winemaking practices and storage conditions can result in the appearance of sensory defects that result in a significant decrease in wine quality. Wine stabilisation refers to removal and prevention strategies and treatments that limit visual, olfactory, gustatory, or tactile wine defects, as well as increase wine safety and stability through fining and the application of different operations carried out in wineries (filtration, pasteurisation, electrodialysis and cold stabilisation) and the use of emerging technologies (electron-beam irradiation, high hydrostatic pressure, pulsed electric fields, ultrasound, pulsed light). Although the prevention of wine defects is the best strategy, they are sometimes difficult to avoid; therefore, when present, several fining agents or additives and technologies are available or being developed with different performances regarding their impact on wine quality.

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Editor-in-Chief

Prof. Dr. Thomas J. Schmidt
Institute of Pharmaceutical Biology and Phytochemistry, University of Münster, Corrensstrasse 48, D-48149 Münster, Germany

Message from the Editor-in-Chief

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Contact Us

Molecules Editorial Office
MDPI, Grosspeteranlage 5
4052 Basel, Switzerland

Tel: +41 61 683 77 34
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