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## Winemaking: Advanced Technology and Flavor Research

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Deadline for manuscript submissions:

**closed (26 January 2024)**

### Message from the Guest Editors

Dear Colleagues,

At present, the use of new technologies in winemaking is becoming increasingly important. These new approaches allow cleaner production strategies to reduce the environmental impact and water consumption in winemaking, and improve the final wine quality. Several emerging technologies, such as electron-beam irradiation, high hydrostatic pressure, ultrasound, and pulsed light, are starting to be applied. For wine stabilization, different approaches and techniques can be used to remove undesirable or unsafe compounds present in wine or formed during winemaking.

This Special Issue is dedicated to advanced technologies applied in winemaking and flavor research. Potential topics include but are not limited to wine technology, such as emerging non-thermal technologies, wine flavor, and aroma, wine stabilization, wine analysis, wine chemistry, wine aging chemistry, and wine faults. Original research and review papers dealing with all these aspects are welcome for inclusion in this Special Issue of Foods.

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Prof. Dr. Fernando M. Nunes  
Prof. Dr. Luís Filipe Ribeiro  
Guest Editors



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# Special Issue

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## Message from the Editor-in-Chief

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