Message from the Guest Editor

This Special Issue examines the complex interplay of factors influencing a wine's aromatic profile, from grape varietal and winemaking techniques to the specific yeast strains employed and the aging process. A key focus is the identification and characterization of the chemical compounds responsible for these aromas, how they interact to create the overall sensory experience, and advanced analytical methodologies are highlighted, showcasing how researchers are pushing the boundaries of aroma compound identification and quantification. The collection of articles within this Special Issue represents a comprehensive overview of current wine aroma research, bridging disciplines like chemistry, biochemistry, food science and technology, food processing, microbiology, and sensory analysis, among others. It tackles subjects ranging from the impact of pre-fermentation treatments and the role of yeast in aroma development to the influence of oak aging and the effects of specific winemaking techniques. Sensory analysis and the development of cutting-edge analytical methods for aroma characterization are also prominently featured.

Guest Editor

Prof. Dr. Enrique Durán-Guerrero

Analytical Chemistry Department (IVAGRO), Faculty of Sciences, University of Cadiz, 11510 Puerto Real, Spain

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Message from the Editor-in-Chief

Editor-in-Chief

Prof. Dr. Edgar Chambers IV
Center for Sensory Analysis and Consumer Behavior, Kansas State
University, Manhattan, KS 66506, USA

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