

Topical Collection

Wines and Other Beverages: Fermentation, Stabilization and Conservation Technologies

Message from the Collection Editors

Wine and fermented beverages is a relevant topic in the food industry.

Wine is considered the food with one of the highest number of references worldwide. It is among the most complex foods from a sensory point of view, with several thousand molecules that make it an interesting beverage. Additionally, wine and other fermented beverages are sensible products that need gentle management from grape to bottle to maintain quality.

This means that the production steps of grape processing, fermentation, stabilization, ageing, bottling, and storage must be designed to preserve sensory profile. The use of traditional processes assisted by emerging technologies and biotechnologies is essential.

This Collection aims to cover aspects of fermentation and conservation technologies used to produce high quality wines and other fermented beverages, including other raw material quality assessment, fermentation technologies and biotechnologies, use of non-Saccharomyces yeasts, controlled fermentations, malolactic fermentation, natural stabilization processes, stabilization additives, emerging non-thermal technologies, ageing processes, control of spoilage microorganisms, and sensory quality.

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Beverages

an Open Access Journal
by MDPI

Impact Factor 3.0
CiteScore 4.7



mdpi.com/si/256927

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About the Journal

Message from the Editor-in-Chief

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indexed within Scopus, ESCI (Web of Science), Embase, FSTA, CAPIus / SciFinder, PubAg, and other databases.

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Rapid Publication:

manuscripts are peer-reviewed and a first decision is provided to authors approximately 24.9 days after submission; acceptance to publication is undertaken in 7.6 days (median values for papers published in this journal in the first half of 2026).