

Special Issue

Phenolic Compounds in Wine— 2nd Edition

Message from the Guest Editors

Wine is one of the foundations of the cultural identity and continuity of communities throughout the world. When consumed in moderation, wine allows individuals to enjoy significant reductions in all-cause, particularly vascular, disease incidence when compared to those who abstain or drink alcohol to excess. Identified years ago as phytometabolites originating from grape skin and seeds during the fermentation process, phenolic compounds are responsible for the wine's bitterness, astringency and color, and for providing an ever-growing number of health benefits that go far beyond their antioxidant properties.

This Special Issue aims to continue revising recent research focusing on novel technologies for phenolic compounds characterization as well as the impact of agronomic and winemaking practices on wine quality (color and taste perception) and health-promoting properties.

Guest Editors

Dr. María Rosa Pérez-Gregorio

1. Department of Analytical Chemistry, Faculty of Sciences, University of Vigo, 32004 Ourense, Spain

2. LAQV-REQUIMTE, Department of Chemistry and Biochemistry, Faculty of Sciences, University of Porto, 4169-007 Porto, Portugal

Dr. Ricardo Dias

LAQV-REQUIMTE, Departamento de Química e Bioquímica, Universidade do Porto, Porto, Portugal

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Editorial Office
MDPI, Grosspeteranlage 5
4052 Basel, Switzerland
Tel: +41 61 683 77 34
beverages@mdpi.com

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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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