Special Issue Icewine Fermentation

Message from the Guest Editor

Icewine (also known as eiswein) is a sweet dessert wine made from grapes that have naturally frozen on the vine. Non-Saccharomyces cerevisiae yeast like Torulaspora delbrueckii used in combination with Saccharomyces cerevisiae yeast is among the combinations trialed for icewine production. These options have proven successful in not only reducing volatile acidity in wine but also in further enhancing the aroma and flavor profile of icewines. New yeast isolates, alone or in combination with S. cerevisiae, and the impact on the volatile organic compounds in wine could lead to new styles of icewine for the marketplace.

Icewines are typically made from Vidal, Riesling, or Cabernet franc, and each grape variety poses different challenges to yeast during fermentation due to the varied juice composition from each grape variety. A further understanding of the stress responses of wine yeast during the course of fermentation from the initial hyperosmotic stress from juice solutes to the ongoing adaptation as sugar concentrations reduce and ethanol concentrations increase will further improve our understanding of how yeast responses impact icewine quality

Guest Editor

Dr. Debbie Inglis Brock University, St. Catharines, Canada

Deadline for manuscript submissions

closed (30 November 2020)



Fermentation

an Open Access Journal by MDPI

Impact Factor 3.3 CiteScore 5.7



mdpi.com/si/45350

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

mdpi.com/journal/ fermentation





Fermentation

an Open Access Journal by MDPI

Impact Factor 3.3 CiteScore 5.7



About the Journal

Message from the Editorial Board

Welcome to a new open access journal, Fermentation, which meets the growing need for a high quality peerreviewed international journal with easy access to all researchers globally. We hope that you will share our enthusiasm for this new journal and look forward to working with you to make Fermentation a leader in its field. Your contributions are vital for the success of this new journal. Proposals for editing a special issue for a particular topical area are always welcome.

Editors-in-Chief

Dr. Badal C. Saha

Retired, National Center for Agricultural Utilization Research, USDA-ARS, Peoria, IL, USA

Prof. Dr. Christian Kennes

Department of Chemical Engineering, Faculty of Sciences, University of La Coruña, La Coruña, Spain

Author Benefits

High Visibility:

indexed within Scopus, SCIE (Web of Science), PubAg, FSTA, Inspec, CAPlus / SciFinder, and other databases.

Journal Rank:

JCR - Q2 (Biotechnology and Applied Microbiology) / CiteScore - Q1 (Plant Science)

Rapid Publication:

manuscripts are peer-reviewed and a first decision is provided to authors approximately 15.5 days after submission; acceptance to publication is undertaken in 3.9 days (median values for papers published in this journal in the first half of 2025).

