

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

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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.

Editor-in-Chief

Dr. Badal C. Saha
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