

## Special Issue

# Science and Technology of Winemaking

### Message from the Guest Editor

Grape and wine science encompasses viticulture, enology, and sensory. Wines are produced using scientific advancements and technologies applied to grapes sourced from diverse geographical and environmental conditions, which are increasingly influenced by climate change. This phenomenon has significantly altered grape growing and enology and disrupted yield and wine quality. In response, new technologies are emerging to manage grape maturity parameters, acidity, alcohol content, phenolics, and aroma composition in wines. Addressing acidity management remains a significant challenge, where advancements in fumaric acid addition, cation-exchange, and specialized yeast and bacterial strains offer promising solutions. Evaluating optimal grape maturity presents another challenge, demanding rapid and precise assessment of sugar, acid, phenolic, and aroma profiles—a critical nexus where new technologies and scientific insights are indispensable. This Special Issue aims to present cutting-edge research and reviews exploring new methodologies and technologies for managing acidity, alcohol, phenolics, and aromas in winemaking.

### Guest Editor

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### Deadline for manuscript submissions

15 September 2025



## Fermentation

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## About the Journal

### Message from the Editor-in-Chief

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.

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### Editor-in-Chief

Dr. Badal C. Saha  
Retired, National Center for Agricultural Utilization Research, USDA-  
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