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# Novel Processing Treatment of Wines: Influence on Microbial, Physicochemical and Sensorial Quality

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# **Message from the Guest Editor**

Dear Colleagues,

Winemaking is primarily dependent on well-established technological procedures, which are strung to deal with current challenges. Nowadays, the industry is interested in novel enviornmentally friendly processing treatments of wines, that confer improved products to consumers. Novel processing treatments can be applied to improve the quality and stability of wines. However, effects on novel processing on the microbiological, physicochemical and sensory properties of wines must be thoroughly evaluated to avoid adverse effects on wine quality. The aim of this Special Issue is to provide advancements in processing treatment of wines, that will contribute to the improvement of wine quality.

Dr. Aspasia Nisiotou Guest Editor













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## **Message from the Editor-in-Chief**

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