Worldwide Inquiries into Natural Eternity—Wine: Chemical Composition, Stability, Health Benefits, and Authenticity Issues

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Message from the Guest Editor

Wine is one of the oldest alcoholic beverages known to humanity, and it is quite a complex matrix. The composition and stable properties of wine can be affected by both viticultural and enological factors. Furthermore, proper consumption of wine, especially red wine, has been associated with numerous health benefits. Nutraceuticals are the focus of much research, and have gained recognition from researchers and consumers alike. At the same time, chemometrics is the primary tool that researchers use to efficiently allocate the investigated matrix into a specific group, and highlight, among other things, the specific product status, and even the special nutritional character. Considering the aforementioned points, the aim of this Special Issue is to collect the most recent studies dealing with the compositional characterization, authentication, and the potential use of different wine varieties as an elixir of youth and a natural "ticket to eternity".

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Special Issue

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Message from the Editor-in-Chief

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