

Special Issue

The Winemaking Processes Applied to the Industrial Level of Wines

Message from the Guest Editors

As a representative fermented beverage, wine has a long history and global popularity. Advances in winemaking technology are enhancing wine quality, upgrading the industry, and expanding markets. This Special Issue aims to review the history of winemaking techniques, highlight emerging scientific applications, and examine their impacts on quality control. The themes of this Special Issue include, but are not limited to, the following:

- effects of different fermentation processes on wine quality;
- application of cross-disciplinary technologies in winemaking;
- impact of grape quality control on winemaking and final products;
- exploration of wine flavor characteristics and formation mechanisms;
- evolution of winemaking techniques worldwide and their influence on today's industry;
- comparisons with other fruit wines and innovations in winemaking;
- effects of grape and yeast varieties on wine quality and style;
- optimization of brewing techniques for various wine types and prospects for future innovations.

Guest Editors

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About the Journal

Message from the Editor-in-Chief

Foods (ISSN 2304-8158) is an open access and peer reviewed scientific journal that publishes original articles, critical reviews, case reports, and short communications on food science. Articles are released monthly online, with unlimited free access. Currently, *Foods* has been indexed by the Science Citation Index Expanded (SCIE - Web of Science), PubMed, and Scopus. Our aim is to encourage scientists, researchers, and other food professionals to publish their experimental and theoretical results as much detail as possible. We therefore invite you to be one of our authors, and in doing so share your important research findings with the global food science community.

Editor-in-Chief

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