

Special Issue

Advances in Wine Flavor Chemistry and Its Metabolic Mechanism

Message from the Guest Editors

In recent years, many chemical compositions have been identified in grapes and wines thanks to the rapid development of analytical equipment. Those compounds contribute to the complexity of wine flavor. Chemical composition in wine can be derived from grapes directly, as well as from biological conversion of grape composition by yeasts, lactic bacteria, and other microorganisms, from extraction of oak barrels, and from enzymatic and/or chemical/physical reaction during grape processing, winemaking, and aging. Understanding the key flavor compounds in wine and its metabolic mechanism could be useful to improve wine quality through viticultural and enological practices.

In this Special Issue of *Foods*, we encourage the submission of manuscripts focused on wine flavor chemistry and its mechanism of formation and change, including identification of the key flavor compounds, formation mechanism of chemical composition during grape ripening, fermentation, and storage, factors of viticultural and enological parameters influencing the changes of chemical compositions, and sensory properties.

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.

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