

Special Issue

Advances in Improvement of Fruit Wine Flavor

Message from the Guest Editors

Fruit wines are fermented alcoholic beverages made from a variety of base ingredients other than grapes. A large group of non-grape species and varieties (such as apples, pears, blueberries, strawberries, etc.) are known to have high contents of bioactive compounds, especially phenolic compounds, which confer health-promoting effects upon moderate consumption of fruit wine. Understanding the formation and regulation of flavor compounds in fruit wine can help us to improve wine sensory quality. This Special Issue, aims to discuss the following aspects: (1) key flavor compounds and their formation mechanism in fruit wine; (2) the regulation of flavor compounds in fruits, such as cultivation management and pre-fermentation fruit processing; (3) the utilization of microorganisms for fruit wine flavor improvement; (4) the application of enzymes related to fruit wine flavor improvement; (5) the application of new winemaking technology and the optimization of traditional fermentation and aging technology for flavor improvement. We invite researchers to contribute original research articles and reviews to this Special Issue and share their achievements in improving fruit wine flavor.

Guest Editors

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Deadline for manuscript submissions

closed (31 March 2024)



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Message from the Editor-in-Chief

Horticultural plants and their products provide sustenance, health, and beauty. A confluence of factors is putting increasing pressure on horticultural production to evolve, and innovative research is addressing these challenges. *Horticulturae* provides a venue to communicate research results in a rapid manner with open access, allowing everyone the opportunity to stay abreast of leading research addressing horticulture. I invite you to consider publishing the results of your research in this high quality, peer-reviewed journal.

Editor-in-Chief

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