



Wine and Beverage: Fermentation and Conservation Technologies

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Message from the Collection Editors

Wine and fermented beverages are currently a relevant topic in the food industries; in many countries, beverages are among the sectors with the highest added value.

This Topical Collection, entitled “*Wine and Beverages: Fermentation and Conservation Technologies*”, covers many aspects of the fermentation and conservation technologies that are used to produce high quality wines and other fermented beverages, including: grape and other raw material quality assessment, fermentation technologies and biotechnologies, use of non-*Saccharomyces* yeasts, controlled fermentations, malolactic fermentation, natural stabilization processes, stabilization additives, emerging non-thermal technologies, conventional and innovative ageing processes, control of spoilage microorganisms, and sensory quality.

