



Enological Repercussions of Non-*saccharomyces* Species 4.0

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Deadline for manuscript
submissions:

closed (31 January 2023)

Message from the Guest Editor

Since the beginning of this century, non-Saccharomyces yeasts have had increased relevance in wine processing. Species such as *Torulaspora delbrueckii*, *Metschnikowia pulcherrima*, *Kloeckera apiculata*, *Lachancea thermotolerans*, *Schizosaccharomyces pombe*. Moreover, spoilage non-Saccharomyces yeasts such as *Brettanomyces bruxellensis*, *Saccharomycodes ludwigii*, and *Zygosaccharomyces bailii* are becoming important because of the alterations they are able to produce in high-quality wines. New strategies have been developed to control these defective yeasts without affecting the sensory quality. Additionally, new applications of non-Saccharomyces yeasts, such as their use as nutrients during fermentation, as fast releasers of polysaccharides at the end of fermentation or during ageing on lees, and the application of these species in biocontrol or as bioprotective tools to eliminate or decrease spoilage microorganisms in grapes, open new possibilities in current wine biotechnology. This Special Issue intends to compile current research and revised information on non-Saccharomyces yeasts with enological applications to facilitate the use and understanding of this biotechnological tool.





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Message from the Editor-in-Chief

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