



Wine Aromas

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Message from the Guest Editors

Wine is a complex matrix with many volatile compounds present and evolving over time. These volatile compounds are important to wine quality as they contribute to the aroma and varietal characteristics of wine. Recent development in the analysis of volatile compounds in wine has greatly improved our understanding of the complexity of wine aroma. Analytical methods used for wine aroma fingerprinting have shown the potential to determine the origin and quality of wine. Thus, research on volatile compounds responsible for wine aroma and their correlation with wine provenance and wine quality have increasingly attracted great interest of researchers and winegrowers. This special issue aims to present the latest research regarding the wine aroma compounds, and we welcome manuscripts on topics including but not limiting to the characterization of aroma compounds in grapes and wine, factors influencing the production of aroma compounds in wine during fermentation and maturation, and analytical methods for wine aroma analysis.





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Message from the Editor-in-Chief

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