



Special Issue Reprint

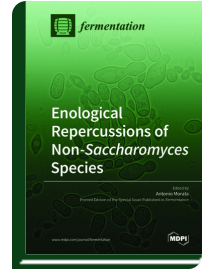
Enological Repercussions of Non-Saccharomyces Species

www.mdpi.com/books/reprint/1749

Edited by
Antonio Morata

ISBN 978-3-03921-558-4 (Softback)

ISBN 978-3-03921-559-1 (PDF)



From the beginning of this century, non-Saccharomyces yeasts have taken increased relevance in wine processing. Several biotechnological companies now produce non-Saccharomyces yeasts at an industrial level to improve aroma or flavor, stabilize wine, produce biological acidification, or conversely metabolize malic acid. Species like *Torulasporea delbrueckii*, *Metschnikowia pulcherrima*, *Kloeckera apiculata*, *Lachancea thermotolerans*, *Schizosaccharomyces pombe*, and several others are common due to the technological applications they have in sensory quality but also in wine ageing and stabilization. Moreover, spoilage non-Saccharomyces yeasts like *Brettanomyces bruxellensis*, *Saccharomyces ludwigii*, and *Zygosaccharomyces bailii* are becoming important because of the alterations they are able to produce in high-quality wines. New strategies to control these defective yeasts have been developed to control them without affecting sensory quality. The knowledge of the physiology, ecology, biochemistry, and metabolomics of these yeasts can help to better use them in controlling traditional problems such as low fermentative power, excessive volatile acidity, low implantation under enological conditions, and sensibility to antimicrobial compounds like sulfites traditionally used in wine processing. This Special Issue intends to compile current research and revised information on non-Saccharomyces yeasts with enological applications to facilitate the use and the understanding of this biotechnological tool. In 1 year this SI has globally more than 15kdownloads and produced more than 30 citations.



Order Your Print Copy
You can order print copies at
www.mdpi.com/books/reprint/1749

MDPI Books offers quality open access book publishing to promote the exchange of ideas and knowledge in a globalized world. MDPI Books encompasses all the benefits of open access – high availability and visibility, as well as wide and rapid dissemination. With MDPI Books, you can complement the digital version of your work with a high quality printed counterpart.



Open Access

Your scholarly work is accessible worldwide without any restrictions. All authors retain the copyright for their work distributed under the terms of the Creative Commons Attribution License.



Author Focus

Authors and editors profit from MDPI's over two decades of experience in open access publishing, our customized personal support throughout the entire publication process, and competitive processing charges as well as unique contributor discounts on book purchases.



High Quality & Rapid Publication

MDPI ensures a thorough review for all published items and provides a fast publication procedure. State-of-the-art research and time-sensitive topics are released with a minimum amount of delay.



High Visibility

Due to our global network and well-known channel partners, we ensure maximum visibility and broad dissemination. Title information of books is sent to international indexing databases and archives, such as the Directory of Open Access Books (DOAB), and the Verzeichnis Lieferbarer Bücher (VLB).



Print on Demand and Multiple Formats

MDPI Books are available for purchase and to read online at any time. Our print-on-demand service offers a sustainable, cost-effective and fast way to publish MDPI Books printed versions.