

2025

[**Wine bioacidification: Fermenting Airén grape juices with *Lachancea thermotolerans* and *Metschnikovia pulcherrima* followed by sequential *Saccharomyces cerevisiae* inoculation**](#)

2024

[**The Valorization of Spanish Minority Grapevine Varieties—The Volatile Profile of Their Wines as a Characterization Feature**](#)

[**Caracterización agronómica y enológica de 5 variedades de uva blanca recuperadas en Castilla-La Mancha: Blanca del Tollo, Castellana Blanca, Jarrosuelto, Montonera del Casar y Moscatel Serrano**](#)

[**Four new wines from La Mancha region: Chemical characterization of oenological parameters, phenolic composition and volatile compounds.**](#)

[**Exploring intra-specific variability as an adaptive strategy to climate change: Response of 21 grapevine cultivars grown under drought conditions**](#)

[**The Effects of a *Saccharomyces cerevisiae* Strain Overexpressing the Endopolygalacturonase PGU1 Gene on the Aminoacidic, Volatile, and Phenolic Compositions of Cabernet Sauvignon Wines.**](#)

[**Volatile characterization of recovery minority grape varieties from Castilla-La Mancha region \(Spain\)**](#)

[**Influence of the thickness of oak alternatives on the composition and quality of red wines**](#)

Seed and skin-derived flavanols in red wine: a study of Syrah, Marselan, and Tannat cultivars

Could varieties genetically related to Tempranillo behave better than it under drought conditions?

Páginas

- [1](#)
- [2](#)
- [3](#)
- [4](#)
- [5](#)
- [6](#)
- [>](#)
- [»](#)

Source URL: <https://iriaf.castillalamancha.es/ac-enologia>