

2021

[Use of *Lachancea thermotolerans* for Biological vs. Chemical Acidification at Pilot-Scale in White Wines from Warm Areas](#)

[Effects of Water Stress on the Phenolic Compounds of 'Merlot' Grapes in a Semi-Arid Mediterranean Climate](#)

[Marselan y Cabernet Sauvignon: dos cultivares cercanos que producen vinos de diferente perfil](#)

[Genotypic variation in phenolic composition of novel white grape genotypes \(*Vitis vinifera* L.\)](#)

[Cultivar Susceptibility to Natural Infections Caused by Fungal Grapevine Trunk Pathogens in La Mancha Designation of Origin \(Spain\)](#)

[Projected effects of climate change on Tempranillo and Chardonnay varieties in La Mancha Designation of Origin.](#)

[Malolactic fermentation of tempranillo wines: effects on chemical composition and sensory quality.](#)

[Empleo de la técnica “*Check All That Apply \(CATA\)*” para valorar el perfil sensorial de vinos blancos elaborados con cuatro variedades de uva identificadas recientemente en Castilla-La Mancha](#)

[Effects of the pre-fermentative addition of chitosan on the nitrogenous fraction and the secondary fermentation products of SO₂-free red wines](#)

2020

[Effects of Water Stress on Vegetative Growth and 'Merlot' Grapevine Yield in a Semi-Arid Mediterranean Climate](#)

Páginas

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

Source URL: <https://irraf.castillalamancha.es/ac-enologia?page=3>