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2020

Enfermedades de madera de vid y estrategias de control

Influence of grape seeds on wine composition and astringency of Tempranillo, Garnacha, Merlot and Cabernet Sauvignon wines.

Potential of Different Natural Antioxidant Substances to Inhibit the 1-Hydroxyethyl Radical in SO₂ Free Wines

Effect of fermentation temperature on volatile compounds of Petit Verdot red wines from the Spanish region of La Mancha (central southeastern Spain)

Impact of oenological antioxidant substances on the formation of 1-hydroxyethyl radical and phenolic composition in SO₂ free red wines

2019

Influence of oenological tannins on malvidin-3-O-monoglucoside copigmentation in a model wine solution.

Measurement of the interaction between mucin and oenological tannins by Surface Plasmon Resonance (SPR); relationship with astringency.

Sensory descriptive and comprehensive GC–MS as suitable tools to characterize the effects of alternative winemaking procedures on wine aroma. Part I: BRS Carmem and BRS Violeta.

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