MarÃ-a-Pilar Saenz-Navajas

List of Publications by Year
in descending order

158 papers	9,415 citations	38742 50 h-index	42399 92 g-index
159 all docs	159 docs citations	159 times ranked	4209 citing authors

#	Article	IF	Citations
1	Quantitative determination of the odorants of young red wines from different grape varieties. Journal of the Science of Food and Agriculture, 2000, 80, 1659-1667.	3.5	879
2	Analytical Characterization of the Aroma of Five Premium Red Wines. Insights into the Role of Odor Families and the Concept of Fruitiness of Wines. Journal of Agricultural and Food Chemistry, 2007, 55, 4501-4510.	5.2	487
3	Determination of minor and trace volatile compounds in wine by solid-phase extraction and gas chromatography with mass spectrometric detection. Journal of Chromatography A, 2002, 966, 167-177.	3.7	431
4	Chemical Characterization of the Aroma of Grenache RosÃ© Wines:Â Aroma Extract Dilution Analysis, Quantitative Determination, and Sensory Reconstitution Studies. Journal of Agricultural and Food Chemistry, 2002, 50, 4048-4054.	5.2	349
5	Gas Chromatographyâ^'Olfactometry and Chemical Quantitative Study of the Aroma of Six Premium Quality Spanish Aged Red Wines. Journal of Agricultural and Food Chemistry, 2004, 52, 1653-1660.	5.2	342
6	Volatile components of Zalema white wines. Food Chemistry, 2007, 100, 1464-1473.	8.2	255
7	Fast analysis of important wine volatile compounds. Journal of Chromatography A, 2001, 923, 205-214.	3.7	231
8	Identification and Quantification of Impact Odorants of Aged Red Wines from Rioja. GCâ^'Olfactometry, Quantitative GC-MS, and Odor Evaluation of HPLC Fractions. Journal of Agricultural and Food Chemistry, 2001, 49, 2924-2929.	5.2	208
9	Prediction of the Wine Sensory Properties Related to Grape Variety from Dynamic-Headspace Gas Chromatographyâ^'Olfactometry Data. Journal of Agricultural and Food Chemistry, 2005, 53, 5682-5690.	5.2	183
10	An Assessment of the Role Played by Some Oxidation-Related Aldehydes in Wine Aroma. Journal of Agricultural and Food Chemistry, 2007, 55, 876-881.	5.2	183
11	Release and Formation of Varietal Aroma Compounds during Alcoholic Fermentation from Nonfloral Grape Odorless Flavor Precursors Fractions. Journal of Agricultural and Food Chemistry, 2007, 55, 6674-6684.	5.2	181
12	Clues about the Role of Methional As Character Impact Odorant of Some Oxidized Wines. Journal of Agricultural and Food Chemistry, 2000, 48, 4268-4272.	5.2	170
13	Prediction of Aged Red Wine Aroma Properties from Aroma Chemical Composition. Partial Least Squares Regression Models. Journal of Agricultural and Food Chemistry, 2003, 51, 2700-2707.	5.2	167
14	Identification of impact odorants of young red wines made with Merlot, Cabernet Sauvignon and Grenache grape varieties: a comparative study. Journal of the Science of Food and Agriculture, 1999, 79, 1461-1467.	3.5	154
15	Investigation on the role played by fermentation esters in the aroma of young Spanish wines by multivariate analysis. Journal of the Science of Food and Agriculture, 1995, 67, 381-392.	3.5	139
16	Impact Odorants of Different Young White Wines from the Canary Islands. Journal of Agricultural and Food Chemistry, 2003, 51, 3419-3425.	5.2	130
17	Quality and Aromatic Sensory Descriptors (Mainly Fresh and Dry Fruit Character) of Spanish Red Wines can be Predicted from their Aroma-Active Chemical Composition. Journal of Agricultural and Food Chemistry, 2011, 59, 7916-7924.	5.2	130
18	Quantitative gas chromatographyâ€“olfactometry and chemical quantitative study of the aroma of four Madeira wines. Analytica Chimica Acta, 2006, 563, 180-187.	5.4	127

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19	On the effects of higher alcohols on red wine aroma. Food Chemistry, 2016, 210, 107-114.	8.2	115
20	Perception of wine quality according to extrinsic cues: The case of Burgundy wine consumers. Food Quality and Preference, 2013, 27, 44-53.	4.6	101
21	Effects of the Nonvolatile Matrix on the Aroma Perception of Wine. Journal of Agricultural and Food Chemistry, 2010, 58, 5574-5585.	5.2	100
22	Simple strategy for the optimization of solid-phase extraction procedures through the use of solidâ€“liquid distribution coefficients. Journal of Chromatography A, 2004, 1025, 147-156.	3.7	94
23	Modeling Quality of Premium Spanish Red Wines from Gas Chromatographyâ^'Olfactometry Data. Journal of Agricultural and Food Chemistry, 2009, 57, 7490-7498.	5.2	94
24	Revisiting psychophysical work on the quantitative and qualitative odour properties of simple odour mixtures: a flavour chemistry view. Part 1: intensity and detectability. A review.. Flavour and Fragrance Journal, 2012, 27, 124-140.	2.6	93
25	Analysis, Occurrence, and Potential Sensory Significance of Five Polyfunctional Mercaptans in White Wines. Journal of Agricultural and Food Chemistry, 2010, 58, 10184-10194.	5.2	91
26	An assessment of the effects of wine volatiles on the perception of taste and astringency in wine. Food Chemistry, 2010, 121, 1139-1149.	8.2	90
27	Quantitative determination of sotolon, maltol and free furaneol in wine by solid-phase extraction and gas chromatographyâ€“ion-trap mass spectrometry. Journal of Chromatography A, 2003, 1010, 95-103.	3.7	88
28	Sensory drivers of intrinsic quality of red wines. Food Research International, 2013, 54, 1506-1518.	6.2	88
29	The aroma of Grenache red wine: hierarchy and nature of its main odorants. Journal of the Science of Food and Agriculture, 1998, 77, 259-267.	3.5	84
30	Aroma Chemical Composition of Red Wines from Different Price Categories and Its Relationship to Quality. Journal of Agricultural and Food Chemistry, 2012, 60, 5045-5056.	5.2	81
31	Sensory-active compounds influencing wine experts' and consumers' perception of red wine intrinsic quality. LWT - Food Science and Technology, 2015, 60, 400-411.	5.2	79
32	The Chemical Characterization of the Aroma of Dessert and Sparkling White Wines (Pedro XimÃ©nez,) Tj ETQq0 0 0 rgBT /Overlock 10 Journal of Agricultural and Food Chemistry, 2008, 56, 2477-2484.	5.2	77
33	The Actual and Potential Aroma of Winemaking Grapes. Biomolecules, 2019, 9, 818.	4.0	75
34	Quantitative gas chromatographyâ€“olfactometry. Analytical characteristics of a panel of judges using a simple quantitative scale as gas chromatography detector. Journal of Chromatography A, 2003, 1002, 169-178.	3.7	66
35	Improved solid-phase extraction procedure for the isolation and in-sorbent pentafluorobenzyl alkylation of polyfunctional mercaptans. Journal of Chromatography A, 2008, 1185, 9-18.	3.7	65
36	Determination of important odor-active aldehydes of wine through gas chromatographyâ€“mass spectrometry of their O-(2,3,4,5,6-pentafluorobenzyl)oximes formed directly in the solid phase extraction cartridge used for selective isolation. Journal of Chromatography A, 2004, 1028, 339-345.	3.7	64

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37	Quantitative analysis of free and bonded forms of volatile sulfur compouds in wine. Basic methodologies and evidences showing the existence of reversible cation-complexed forms. Journal of Chromatography A, 2014, 1359, 8-15.	3.7	64
38	The kinetics of oxygen and SO2 consumption by red wines. What do they tell about oxidation mechanisms and about changes in wine composition?. Food Chemistry, 2018, 241, 206-214.	8.2	64
39	Characterization of taste-active fractions in red wine combining HPLC fractionation, sensory analysis and ultra performance liquid chromatography coupled with mass spectrometry detection. Analytica Chimica Acta, 2010, 673, 151-159.	5.4	63
40	Gas chromatographicâ€“olfactometric characterisation of headspace and mouthspace key aroma compounds in fresh and frozen lamb meat. Food Chemistry, 2011, 129, 1909-1918.	8.2	63
41	Glycosidically Bound Aroma Compounds and Impact Odorants of Four Strawberry Varieties. Journal of Agricultural and Food Chemistry, 2012, 60, 6095-6102.	5.2	61
42	Sensory interactions between six common aroma vectors explain four main red wine aroma nuances. Food Chemistry, 2016, 199, 447-456.	8.2	59
43	Oxygen Consumption by Red Wines. Part I: Consumption Rates, Relationship with Chemical Composition, and Role of SO₂. Journal of Agricultural and Food Chemistry, 2015, 63, 10928-10937.	5.2	58
44	Release and Formation of Oxidation-Related Aldehydes during Wine Oxidation. Journal of Agricultural and Food Chemistry, 2016, 64, 608-617.	5.2	58
45	Relationship between Nonvolatile Composition and Sensory Properties of Premium Spanish Red Wines and Their Correlation to Quality Perception. Journal of Agricultural and Food Chemistry, 2010, 58, 12407-12416.	5.2	57
46	Aroma Extract Dilution Analysis. Precision and Optimal Experimental Design. Journal of Agricultural and Food Chemistry, 2002, 50, 1508-1514.	5.2	56
47	Structural approach of social representation: Application to the concept of wine minerality in experts and consumers. Food Quality and Preference, 2015, 46, 166-172.	4.6	56
48	Revisiting psychophysical work on the quantitative and qualitative odour properties of simple odour mixtures: a flavour chemistry view. Part 2: qualitative aspects. A review.. Flavour and Fragrance Journal, 2012, 27, 201-215.	2.6	55
49	Extrinsic attributes responsible for red wine quality perception: A cross-cultural study between France and Spain. Food Quality and Preference, 2014, 35, 70-85.	4.6	54
50	Contribution of Nonvolatile Composition to Wine Flavor. Food Reviews International, 2012, 28, 389-411.	8.4	52
51	Development of a robust HS-SPME-GC-MS method for the analysis of solid food samples. Analysis of volatile compounds in fresh raw beef of differing lipid oxidation degrees. Food Chemistry, 2019, 281, 49-56.	8.2	52
52	Sensory and chemical characterisation of the aroma of Prieto Picudo rosÃ© wines: The differential role of autochthonous yeast strains on aroma profiles. Food Chemistry, 2012, 133, 284-292.	8.2	50
53	Key Changes in Wine Aroma Active Compounds during Bottle Storage of Spanish Red Wines under Different Oxygen Levels. Journal of Agricultural and Food Chemistry, 2014, 62, 10015-10027.	5.2	48
54	Understanding quality judgements of red wines by experts: Effect of evaluation condition. Food Quality and Preference, 2016, 48, 216-227.	4.6	47

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55	Simultaneous determination of free and bonded forms of odor-active carbonyls in wine using a headspace solid phase microextraction strategy. Journal of Chromatography A, 2014, 1369, 33-42.	3.7	46
56	Formation and Accumulation of Acetaldehyde and Strecker Aldehydes during Red Wine Oxidation. Frontiers in Chemistry, 2018, 6, 20.	3.6	46
57	Fourteen ethyl esters of wine can be replaced by simpler ester vectors without compromising quality but at the expense of increasing aroma concentration. Food Chemistry, 2020, 307, 125553.	8.2	46
58	Evaluation of the impact of initial red wine composition on changes in color and anthocyanin content during bottle storage. Food Chemistry, 2016, 213, 123-134.	8.2	45
59	Ageing and retail display time in raw beef odour according to the degree of lipid oxidation. Food Chemistry, 2018, 242, 288-300.	8.2	45
60	High-Performance Liquid Chromatography Analysis of Amines in Must and Wine: A Review. Food Reviews International, 2012, 28, 71-96.	8.4	43
61	Gas chromatography-mass spectrometry strategies for the accurate and sensitive speciation of sulfur dioxide in wine. Journal of Chromatography A, 2017, 1504, 27-34.	3.7	43
62	Reductive off-odors in wines: Formation and release of H2S and methanethiol during the accelerated anoxic storage of wines. Food Chemistry, 2016, 199, 42-50.	8.2	42
63	Analysis of polymeric phenolics in red wines using different techniques combined with gel permeation chromatography fractionation. Journal of Chromatography A, 2006, 1112, 112-120.	3.7	41
64	Chemo-sensory characterization of fractions driving different mouthfeel properties in red wines. Food Research International, 2017, 94, 54-64.	6.2	41
65	Identification of three novel compounds in wine by means of a laboratory-constructed multidimensional gas chromatographic system. Journal of Chromatography A, 2006, 1122, 202-208.	3.7	40
66	Contribution of non-volatile and aroma fractions to in-mouth sensory properties of red wines: Wine reconstitution strategies and sensory sorting task. Analytica Chimica Acta, 2012, 732, 64-72.	5.4	40
67	Critical aspects of the determination of pentafluorobenzyl derivatives of aldehydes by gas chromatography with electron-capture or mass spectrometric detection. Journal of Chromatography A, 2006, 1122, 255-265.	3.7	39
68	2-Methyl-3-(methyldithio)furan: A new odorant identified in different monovarietal red wines from the Canary Islands and aromatic profile of these wines. Journal of Food Composition and Analysis, 2008, 21, 708-715.	3.9	39
69	Formation and Release of H₂S, Methanethiol, and Dimethylsulfide during the Anoxic Storage of Wines at Room Temperature. Journal of Agricultural and Food Chemistry, 2016, 64, 6317-6326.	5.2	39
70	Identification of volatile constituents in wines fromVitis vinifera var vidadillo and sensory contribution of the different wine flavour fractions. Journal of the Science of Food and Agriculture, 1995, 69, 299-310.	3.5	38
71	Sensory properties of premium Spanish red wines and their implication in wine quality perception. Australian Journal of Grape and Wine Research, 2011, 17, 9-19.	2.1	38
72	Effect of freezing method and frozen storage duration on odor-active compounds and sensory perception of lamb. Food Research International, 2013, 54, 772-780.	6.2	38

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73	Analysis, occurrence and potential sensory significance of aliphatic aldehydes in white wines. Food Chemistry, 2011, 127, 1397-1403.	8.2	37
74	Optimization of a procedure for the selective isolation of some powerful aroma thiols. Journal of Chromatography A, 2007, 1143, 190-198.	3.7	36
75	A model explaining and predicting lamb flavour from the aroma-active chemical compounds released upon grilling light lamb loins. Meat Science, 2014, 98, 622-628.	5.5	35
76	The effects of copper fining on the wine content in sulfur off-odors and on their evolution during accelerated anoxic storage. Food Chemistry, 2017, 231, 212-221.	8.2	35
77	Elusive Chemistry of Hydrogen Sulfide and Mercaptans in Wine. Journal of Agricultural and Food Chemistry, 2018, 66, 2237-2246.	5.2	35
78	Modulating Fermentative, Varietal and Aging Aromas of Wine Using non-Saccharomyces Yeasts in a Sequential Inoculation Approach. Microorganisms, 2019, 7, 164.	3.6	35
79	Insights on the chemical basis of the astringency of Spanish red wines. Food Chemistry, 2012, 134, 1484-1493.	8.2	34
80	Relationship between Flavor Dilution Values and Odor Unit Values in Hydroalcoholic Solutions:Â Role of Volatility and a Practical Rule for Its Estimation. Journal of Agricultural and Food Chemistry, 1998, 46, 4341-4346.	5.2	33
81	Study of the effect of H 2 S, MeSH and DMS on the sensory profile of wine model solutions by Rate-All-That-Apply (RATA). Food Research International, 2016, 87, 152-160.	6.2	33
82	Aroma profiling of an aerated fermentation of natural grape must with selected yeast strains at pilot scale. Food Microbiology, 2018, 70, 214-223.	4.2	32
83	Revealing the Usefulness of Aroma Networks to Explain Wine Aroma Properties: A Case Study of Portuguese Wines. Molecules, 2020, 25, 272.	3.8	32
84	A Study of Factors Affecting Wine Volatile Composition and its Application in Discriminant Analysis. LWT - Food Science and Technology, 1996, 29, 251-259.	5.2	31
85	Oxygen Consumption by Red Wines. Part II: Differential Effects on Color and Chemical Composition Caused by Oxygen Taken in Different Sulfur Dioxide-Related Oxidation Contexts. Journal of Agricultural and Food Chemistry, 2015, 63, 10938-10947.	5.2	31
86	Effect of aroma perception on taste and mouthfeel dimensions of red wines: Correlation of sensory and chemical measurements. Food Research International, 2020, 131, 108945.	6.2	30
87	To fear the unknown: Covid-19 confinement, fear, and food choice. Food Quality and Preference, 2021, 92, 104251.	4.6	30
88	Oxygen and SO₂ Consumption Rates in White and RosÃ© Wines: Relationship with and Effects on Wine Chemical Composition. Journal of Agricultural and Food Chemistry, 2017, 65, 9488-9495.	5.2	28
89	Micro-oxygenation does not eliminate hydrogen sulfide and mercaptans from wine; it simply shifts redox and complex-related equilibria to reversible oxidized species and complexed forms. Food Chemistry, 2018, 243, 222-230.	8.2	28
90	Chemo-sensory approach for the identification of chemical compounds driving green character in red wines. Food Research International, 2018, 109, 138-148.	6.2	27

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91	Chemosensory characterization of Chardonnay and Pinot Noir base wines of Champagne. Two very different varieties for a common product. Food Chemistry, 2016, 207, 239-250.	8.2	26
92	Pigment composition and color parameters of commercial Spanish red wine samples: linkage to quality perception. European Food Research and Technology, 2011, 232, 877-887.	3.3	25
93	Multiple automated headspace in-tube extraction for the accurate analysis of relevant wine aroma compounds and for the estimation of their relative liquidâ€“gas transfer rates. Journal of Chromatography A, 2012, 1266, 1-9.	3.7	23
94	Gas Chromatography Olfactometry (GC-O) for the (Semi)Quantitative Screening of Wine Aroma. Foods, 2020, 9, 1892.	4.3	23
95	A procedure for the measurement of Oxygen Consumption Rates (OCRs) in red wines and some observations about the influence of wine initial chemical composition. Food Chemistry, 2018, 248, 37-45.	8.2	22
96	Sensory and chemical drivers of wine minerality aroma: An application to Chablis wines. Food Chemistry, 2017, 230, 553-562.	8.2	21
97	Comparative analysis of aroma compounds and sensorial features of strawberry and lemon guavas (Psidium cattleianum Sabine). Food Chemistry, 2014, 164, 272-277.	8.2	20
98	Determination of ppq-levels of alkylmethoxypyrazines in wine by stirbar sorptive extraction combined with multidimensional gas chromatography-mass spectrometry. Food Chemistry, 2018, 255, 235-241.	8.2	20
99	Quantitative determination of five hydroxy acids, precursors of relevant wine aroma compounds in wine and other alcoholic beverages. Analytical and Bioanalytical Chemistry, 2015, 407, 7925-7934.	3.7	19
100	Rapid sensory-directed methodology for the selection of high-quality aroma wines. Journal of the Science of Food and Agriculture, 2016, 96, 4250-4262.	3.5	19
101	Study of Chardonnay and Sauvignon blanc wines from D.O.Ca Rioja (Spain) aged in different French oak wood barrels: Chemical and aroma quality aspects. Food Research International, 2016, 89, 227-236.	6.2	19
102	Physicochemical Model To Interpret the Kinetics of Aroma Extraction during Wine Aging in Wood. Model Limitations Suggest the Necessary Existence of Biochemical Processes. Journal of Agricultural and Food Chemistry, 2006, 54, 3047-3054.	5.2	18
103	Coping with matrix effects in headspace solid phase microextraction gas chromatography using multivariate calibration strategies. Journal of Chromatography A, 2015, 1407, 30-41.	3.7	18
104	Rapid strategies for the determination of sensory and chemical differences between a wealth of similar wines. European Food Research and Technology, 2017, 243, 1295-1309.	3.3	18
105	Development of a new strategy for studying the aroma potential of winemaking grapes through the accelerated hydrolysis of phenolic and aromatic fractions (PAFs). Food Research International, 2020, 127, 108728.	6.2	18
106	Effect of grape maturity on wine sensory and chemical features: The case of Moristel wines. LWT - Food Science and Technology, 2020, 118, 108848.	5.2	18
107	How the country-of-origin impacts wine tradersâ€™ mental representation about wines: A study in a world wine trade fair. Food Research International, 2020, 137, 109480.	6.2	18
108	Posterior evaluation of odour intensity in gas chromatography-olfactometry: comparison of methods for calculation of panel intensity and their consequences. Flavour and Fragrance Journal, 2005, 20, 278-287.	2.6	17

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109	Modulating analytical characteristics of thermovinified Carignan musts and the volatile composition of the resulting wines through the heating temperature. Food Chemistry, 2018, 257, 7-14.	8.2	17
110	Sensory, olfactometric and chemical characterization of the aroma potential of Garnacha and Tempranillo winemaking grapes. Food Chemistry, 2020, 331, 127207.	8.2	17
111	Cross-modal interactions and effects of the level of expertise on the perception of bitterness and astringency of red wines. Food Quality and Preference, 2017, 62, 155-161.	4.6	15
112	Comparison of the aromatic profile of three aromatic varieties of Peruvian pisco (Albilla, Muscat and) Tj ETQq0 0 0 rgBT /Overlock 10 Tf Journal, 2013, 28, 340-352.	2.6	14
113	Sensory changes during bottle storage of Spanish red wines under different initial oxygen doses. Food Research International, 2014, 66, 235-246.	6.2	14
114	Understanding microoxygenation: Effect of viable yeasts and sulfur dioxide levels on the sensory properties of a Merlot red wine. Food Research International, 2018, 108, 505-515.	6.2	14
115	Gas chromatographic-sulfur chemiluminescent detector procedures for the simultaneous determination of free forms of volatile sulfur compounds including sulfur dioxide and for the determination of their metal-complexed forms. Journal of Chromatography A, 2019, 1596, 152-160.	3.7	14
116	Modelling wine astringency from its chemical composition using machine learning algorithms. Oeno One, 2019, 53, .	1.4	14
117	Intensity and Persistence Profiles of Flavor Compounds in Synthetic Solutions. Simple Model for Explaining the Intensity and Persistence of Their Aftersmell. Journal of Agricultural and Food Chemistry, 2006, 54, 489-496.	5.2	13
118	Study of the influence of varietal amino acid profiles on the polyfunctional mercaptans released from their precursors. Food Research International, 2017, 100, 740-747.	6.2	13
119	Modulation of aroma and chemical composition of AlbariÃ±o semi-synthetic wines by non-wine Saccharomyces yeasts and bottle aging. Food Microbiology, 2022, 104, 103981.	4.2	13
120	An automated gas chromatographic-mass spectrometric method for the quantitative analysis of the odor-active molecules present in the vapors emanated from wine. Journal of Chromatography A, 2018, 1534, 130-138.	3.7	12
121	Some clues about the changes in wine aroma composition associated to the maturation of â€œneutralâ€• grapes. Food Chemistry, 2020, 320, 126610.	8.2	12
122	Sensory variability associated with anthocyanic and tannic fractions isolated from red wines. Food Research International, 2020, 136, 109340.	6.2	12
123	Multidimensional representation of wine drinking experience: Effects of the level of consumersâ€™ expertise and involvement. Food Quality and Preference, 2022, 98, 104536.	4.6	12
124	Losses of volatile compounds during fermentation. Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung, 1996, 202, 318-323.	0.6	11
125	A New Classification of Perceptual Interactions between Odorants to Interpret Complex Aroma Systems. Application to Model Wine Aroma. Foods, 2021, 10, 1627.	4.3	11
126	How has COVID-19, lockdown and social distancing changed alcohol drinking patterns? A cross-cultural perspective between britons and spaniards. Food Quality and Preference, 2022, 95, 104344.	4.6	11

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127	Is orthonasal olfaction an equilibrium driven process? Design and validation of a dynamic purge and trap system for the study of orthonasal wine aroma. Flavour and Fragrance Journal, 2014, 29, 296-304.	2.6	10
128	Straightforward strategy for quantifying rotundone in wine at ngLâ¯1 level using solid-phase extraction and gas chromatography-quadrupole mass spectrometry. Occurrence in different varieties of spicy wines. Food Chemistry, 2016, 206, 267-273.	8.2	10
129	Does the host tree exert any influence on the aromatic composition of the black truffle (Tuber) Tj ETQq1 1 0.784314 rgBT /Overlock	2.6	10
130	Modeling grape taste and mouthfeel from chemical composition. Food Chemistry, 2022, 371, 131168.	8.2	10
131	The Instrumental Analysis of Aroma-Active Compounds for Explaining the Flavor of Red Wines. , 2019, , 283-307.		9
132	Perspectives on Wines of Provenance: Sensory Typicality, Quality, and Authenticity. ACS Food Science & Technology, 2021, 1, 986-992.	2.7	9
133	Generation of intraâ€•and interspecific Saccharomyces hybrids with improved oenological and aromatic properties. Microbial Biotechnology, 2022, 15, 2266-2280.	4.2	9
134	Study of hydroxycinnamic acids and malvidin 3-monoglucoside derivatives using capillary zone electrophoresis and ultra-performance liquid chromatography. Food Chemistry, 2009, 115, 766-774.	8.2	8
135	Determination of 2-, 3-, 4-methylpentanoic and cyclohexanecarboxylic acids in wine: Development of a selective method based on solid phase extraction and gas chromatography-negative chemical ionization mass spectrometry and its application to different wines and alcoholic beverages. Journal of Chromatography A, 2015, 1381, 210-218.	3.7	7
136	Wine Quality Perception: A Sensory Point of View. , 2016, , 119-138.		7
137	Sensory Relevance of Strecker Aldehydes in Wines. Preliminary Studies of Its Removal with Different Type of Resins. Foods, 2021, 10, 1711.	4.3	7
138	Access to wine experts' long-term memory to decipher an ill-defined sensory concept: the case of green red wine. Oeno One, 2021, 55, 69-79.	1.4	7
139	Wine aroma vectors and sensory attributes. , 2022, , 3-39.		7
140	Characterization of the aromatic profile of the Quebranta variety of Peruvian pisco by gas chromatographyâ€“olfactometry and chemical analysis. Flavour and Fragrance Journal, 2012, 27, 322-333.	2.6	6
141	Sensory profiling and quality assessment of wines derived from Graciano Ã— Tempranillo selections. LWT - Food Science and Technology, 2020, 127, 109394.	5.2	6
142	The effects of Saccharomyces cerevisiae strains carrying alcoholic fermentation on the fermentative and varietal aroma profiles of young and aged Tempranillo wines. Food Chemistry: X, 2021, 9, 100116.	4.3	6
143	Effect of non-wine Saccharomyces yeasts and bottle aging on the release and generation of aromas in semi-synthetic Tempranillo wines. International Journal of Food Microbiology, 2022, 365, 109554.	4.7	6
144	Application of a new sampling device for determination of volatile compounds released during heating olive and sunflower oil: sensory evaluation of those identified compounds. European Food Research and Technology, 2013, 236, 1031-1040.	3.3	5

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145	How does the addition of antioxidants and other sulfur compounds affect the metabolism of polyfunctional mercaptan precursors in model fermentations?. Food Research International, 2019, 122, 1-9.	6.2	5
146	An assessment of voltammetry on disposable screen printed electrodes to predict wine chemical composition and oxygen consumption rates. Food Chemistry, 2021, 365, 130405.	8.2	5
147	Wine, Beer and Cider: Unravelling the Aroma Profile. , 2014, , 261-297.		5
148	Role of Grape-Extractable Polyphenols in the Generation of Strecker Aldehydes and in the Instability of Polyfunctional Mercaptans during Model Wine Oxidation. Journal of Agricultural and Food Chemistry, 2021, 69, 15290-15300.	5.2	4
149	Quantitative determination of the odorants of young red wines from different grape varieties. , 2000, 80, 1659.		3
150	Impact of two yeast strains on Tempranillo red wine aroma profiles throughout accelerated ageing. Oeno One, 2021, 55, 181-195.	1.4	3
151	An Index for Wine Acetaldehyde Reactive Potential (ARP) and Some Derived Remarks about the Accumulation of Acetaldehyde during Wine Oxidation. Foods, 2022, 11, 476.	4.3	2
152	Maturation of Moristel in Different Vineyards: Amino Acid and Aroma Composition of Mistelles and Wines with Particular Emphasis in Strecker Aldehydes. Foods, 2022, 11, 958.	4.3	2
153	Wine quality and berry size: a case study with Tempranillo Tinto progenies. Journal of the Science of Food and Agriculture, 2021, 101, 3952-3960.	3.5	1
154	Can aldehyde accumulation rates of red wines undergoing oxidation be predicted in accelerated conditions? The controverted role of aldehydeâ€“polyphenol reactivity. Journal of the Science of Food and Agriculture, 2022, 102, 3869-3878.	3.5	1
155	Factors That Affect the Accumulation of Strecker Aldehydes in Standardized Wines: The Importance of pH in Oxidation. Molecules, 2022, 27, 3056.	3.8	1
156	13th Weurman Flavour Research Symposium, Special Issue Part II The risk of dying of success and the search for real novelty. Flavour and Fragrance Journal, 2012, 27, 397-397.	2.6	0
157	13th Weurman Flavour Research Symposium, Special Issue Part I. Flavour and Fragrance Journal, 2012, 27, 265-265.	2.6	0
158	Gas Chromatographic-Olfactometric Characterization of Key Aroma Compounds in Fresh and Frozen Lamb Meat using New Extraction Methods. , 2014, , 91-94.		0