

# Antonio Amores Arrocha

## List of Publications by Year in descending order

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Version: 2024-02-01

26  
papers

284  
citations

1040056

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888059

17  
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all docs

26  
docs citations

26  
times ranked

258  
citing authors

| #  | ARTICLE  | IF  | CITATIONS |
|----|--|-----|-----------|
| 1  | EscapeWine!. Advances in Game-based Learning Book Series, 2022, , 356-375.   | 0.2 | 0         |
| 2  | Volatile Composition and Sensory Characterization of Dry White Wines Made with Overripe Grapes by Means of Two Different Techniques. Foods, 2022, 11, 509.             | 4.3 | 2         |
| 3  | Analysis of Compounds with Oenological Interest in Somatic Variants of Grapevines. Horticulturae, 2022, 8, 22.   | 2.8 | 1         |
| 4  | Influence of the Presence of Grape Skins during White Wine Alcoholic Fermentation. Agronomy, 2021, 11, 452.  | 3.0 | 12        |
| 5  | A Comparative Study on Volatile Compounds and Sensory Profile of White and Red Wines Elaborated Using Bee Pollen versus Commercial Activators. Foods, 2021, 10, 1082.  | 4.3 | 8         |
| 6  | Effect of Grape Over-Ripening and Its Skin Presence on White Wine Alcoholic Fermentation in a Warm Climate Zone. Foods, 2021, 10, 1583.                                | 4.3 | 6         |
| 7  | Identification of Red Grapevine Cultivars ( <i>Vitis vinifera</i> L.) Preserved in Ancient Vineyards in Axarquía (Andalusia, Spain). Plants, 2020, 9, 1572.            | 3.5 | 8         |
| 8  | Physicochemical and Nutritional Characterization of Winemaking Lees: A New Food Ingredient. Agronomy, 2020, 10, 996.   | 3.0 | 13        |
| 9  | Bee Pollen Role in Red Winemaking: Volatile Compounds and Sensory Characteristics of Tintilla de Rota Warm Climate Red Wines. Foods, 2020, 9, 981.                     | 4.3 | 5         |
| 10 | Bee Pollen as Oenological Tool to Carry out Red Winemaking in Warm Climate Conditions. Agronomy, 2020, 10, 634.  | 3.0 | 7         |
| 11 | Preliminary Study of Somatic Variants of Palomino Fino ( <i>Vitis vinifera</i> L.) Grown in a Warm Climate Region (Andalusia, Spain). Agronomy, 2020, 10, 654.         | 3.0 | 7         |
| 12 | Identification and Characterization of White Grape Varieties Autochthonous of a Warm Climate Region (Andalusia, Spain). Agronomy, 2020, 10, 205.                       | 3.0 | 12        |
| 13 | INFORMATION AND COMMUNICATION TECHNOLOGIES (ICTs) IN THE TEACHING OF AN INTERUNIVERSITY MASTER'S DEGREE IN AGRI-FOOD. EDULEARN Proceedings, 2020, , .                  | 0.0 | 0         |
| 14 | IMPROVING THE STUDENTS INTEREST AND INVOLVEMENT IN THEORETICAL SUBJECTS USING SELF-ASSESSMENT TECHNIQUES. EDULEARN Proceedings, 2020, , .                              | 0.0 | 0         |
| 15 | Discrimination of Myrtle Ecotypes from Different Geographic Areas According to Their Morphological Characteristics and Anthocyanins Composition. Plants, 2019, 8, 328. | 3.5 | 5         |
| 16 | Use of Multiflora Bee Pollen as a Flor Velum Yeast Growth Activator in Biological Aging Wines. Molecules, 2019, 24, 1763.  | 3.8 | 17        |
| 17 | Alternative Ultrasound-Assisted Method for the Extraction of the Bioactive Compounds Present in Myrtle ( <i>Myrtus communis</i> L.). Molecules, 2019, 24, 882.         | 3.8 | 30        |
| 18 | Genetical, Morphological and Physicochemical Characterization of the Autochthonous Cultivar 'Uva Rey' ( <i>Vitis vinifera</i> L.). Agronomy, 2019, 9, 563.             | 3.0 | 8         |

| #  | ARTICLE  | IF  | CITATIONS |
|----|--|-----|-----------|
| 19 | Escape Classroom: Can You Solve a Crime Using the Analytical Process?. Journal of Chemical Education, 2019, 96, 267-273.   | 2.3 | 59        |
| 20 | Short communication: Identification and relationship of the autochthonous "Romã"™ and "Rome Tinto"™ grapevine cultivars. Spanish Journal of Agricultural Research, 2019, 16, e07SC02.            | 0.6 | 6         |
| 21 | Evaluation of the use of multiflora bee pollen on the volatile compounds and sensorial profile of Palomino fino and Riesling white young wines. Food Research International, 2018, 105, 197-209. | 6.2 | 26        |
| 22 | Development of New Analytical Microwave-Assisted Extraction Methods for Bioactive Compounds from Myrtle (Myrtus communis L.). Molecules, 2018, 23, 2992.   | 3.8 | 28        |
| 23 | Physicochemical and microbiological characterization of the sensory deviation responsible for the origin of the special sherry wines "palo cortado" type. PLoS ONE, 2018, 13, e0208330.          | 2.5 | 8         |
| 24 | Effect on White Grape Must of Multiflora Bee Pollen Addition during the Alcoholic Fermentation Process. Molecules, 2018, 23, 1321.   | 3.8 | 16        |
| 25 | UNIVERSITY ECOLOGICAL ORCHARD AS AN INTEGRATING LEARNING SPACE: WEAVING PARTICIPATORY NETWORKS AT THE UNIVERSITY OF CADIZ. , 2018, , .   |     | 0         |
| 26 | DECOPA: COLLABORATIVE STRATEGIES TO IMPROVE ANALYSIS AND SYNTHESIS SKILLS FOR UNDERGRADUATE STUDENTS. , 2017, , .  |     | 0         |