List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/3150639/publications.pdf

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		1163117	1474206	
9	244	8	9	
papers	citations	h-index	g-index	
9 all docs	9 docs citations	9 times ranked	370 citing authors	

#	Article	IF	CITATIONS
1	Molecular characterization of Vitis vinifera L. local cultivars from volcanic areas (Canary Islands and Madeira) using SSR markers. Oeno One, 2019, 53, .	1.4	12
2	The effect of supplementation with three commercial inactive dry yeasts on the colour, phenolic compounds, polysaccharides and astringency of a model wine solution and red wine. Journal of the Science of Food and Agriculture, 2017, 97, 172-181.	3.5	27
3	Local cultivars of Vitis vinifera L. in Spanish islands: Balearic Archipelago. Scientia Horticulturae, 2017, 226, 122-132.	3.6	9
4	Oxygen consumption by oak chips in a model wine solution; Influence of the botanical origin, toast level and ellagitannin content. Food Chemistry, 2016, 199, 822-827.	8.2	40
5	SSR Analysis of 338 Accessions Planted in PenedÃ's (Spain) Reveals 28 Unreported Molecular Profiles of <i>Vitis vinifera</i> L American Journal of Enology and Viticulture, 2016, 67, 466-470.	1.7	11
6	Influence of Grape Maturity and Maceration Length on Polysaccharide Composition of Cabernet Sauvignon Red Wines. American Journal of Enology and Viticulture, 2015, 66, 393-397.	1.7	19
7	Influence of partial dealcoholization by reverse osmosis on red wine composition and sensory characteristics. European Food Research and Technology, 2013, 237, 481-488.	3.3	47
8	Use of unripe grapes harvested during cluster thinning as a method for reducing alcohol content and pH of wine. Australian Journal of Grape and Wine Research, 2011, 17, 230-238.	2.1	63
9	Impact of stopper type on oxygen ingress during wine bottling when using an inert gas cover. Australian Journal of Grape and Wine Research, 2008, 14, 116-122.	2.1	16