

# Mariona Gil i Cortiella

## List of Publications by Year in descending order

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Version: 2024-02-01

25  
papers

628  
citations

687363

13  
h-index

580821

25  
g-index

26  
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26  
docs citations

26  
times ranked

778  
citing authors

#	ARTICLE	IF	CITATIONS
1	Influence of Grape Maturity and Maceration Length on Color, Polyphenolic Composition, and Polysaccharide Content of Cabernet Sauvignon and Tempranillo Wines. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 7988-8001.	5.2	90
2	Effect of Two Different Treatments for Reducing Grape Yield in <i>Vitis vinifera</i> cv Syrah on Wine Composition and Quality: Berry Thinning versus Cluster Thinning. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 4968-4978.	5.2	65
3	Impact of phenolic and polysaccharidic composition on commercial value of Argentinean Malbec and Cabernet Sauvignon wines. <i>Food Research International</i> , 2012, 45, 402-414.	6.2	64
4	Influence of Wine pH on Changes in Color and Polyphenol Composition Induced by Micro-oxygenation. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 1974-1984.	5.2	50
5	Influence of partial dealcoholization by reverse osmosis on red wine composition and sensory characteristics. <i>European Food Research and Technology</i> , 2013, 237, 481-488.	3.3	47
6	Study of the changes in volatile compounds, aroma and sensory attributes during the production process of sparkling wine by traditional method. <i>Food Research International</i> , 2019, 119, 554-563.	6.2	46
7	Influence of Grape Seeds and Stems on Wine Composition and Astringency. <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 6555-6566.	5.2	40
8	Phenolic compounds present in natural haze protein of Sauvignon white wine. <i>Food Research International</i> , 2011, 44, 77-83.	6.2	37
9	Comparative study of the volatile organic compounds of four strawberry cultivars and its relation to alcohol acyltransferase enzymatic activity. <i>Scientia Horticulturae</i> , 2019, 251, 65-72.	3.6	28
10	Influence of berry size on red wine colour and composition. <i>Australian Journal of Grape and Wine Research</i> , 2015, 21, 200-212.	2.1	22
11	Contribution of yeast and base wine supplementation to sparkling wine composition. <i>Journal of the Science of Food and Agriculture</i> , 2016, 96, 4962-4972.	3.5	20
12	Influence of Grape Maturity and Maceration Length on Polysaccharide Composition of Cabernet Sauvignon Red Wines. <i>American Journal of Enology and Viticulture</i> , 2015, 66, 393-397.	1.7	19
13	Effect of Yeast Strain and Supplementation with Inactive Yeast during Alcoholic Fermentation on Wine Polysaccharides. <i>American Journal of Enology and Viticulture</i> , 2013, 64, 268-273.	1.7	16
14	Influence of Maturity and Vineyard Location on Free and Bound Aroma Compounds of Grapes from the PaAs Cultivar. <i>South African Journal of Enology and Viticulture</i> , 2017, 38, .	0.4	12
15	Impact of berry size at harvest on red wine composition: a winemaker's approach. <i>Journal of the Science of Food and Agriculture</i> , 2020, 100, 836-845.	3.5	11
16	Chemical, physical, and sensory attributes of Sauvignon blanc wine fermented in different kinds of vessels. <i>Innovative Food Science and Emerging Technologies</i> , 2020, 66, 102521.	5.6	11
17	Chemical and Physical Implications of the Use of Alternative Vessels to Oak Barrels during the Production of White Wines. <i>Molecules</i> , 2021, 26, 554.	3.8	9
18	Chemical, Physical, and Sensory Effects of the Use of Bentonite at Different Stages of the Production of Traditional Sparkling Wines. <i>Foods</i> , 2021, 10, 390.	4.3	9

#	ARTICLE	IF	CITATIONS
19	Effectiveness of Fibers from “Cabernet Sauvignon” (Vitis vinifera) Pomace as Fining Agents for Red Wines. <i>Journal of Food Quality</i> , 2018, 2018, 1-13.	2.6	7
20	Extraction of Soluble Polysaccharides from Grape Skins. <i>Ciencia E Investigacion Agraria</i> , 2017, 44, 1-11.	0.2	5
21	Influence of grape maturity and prefermentative cluster treatment of the Grenache cultivar on wine composition and quality. <i>Oeno One</i> , 2017, 50, 169.	1.4	5
22	Combined effects of the vessel type and bottle closure during Chilean Sauvignon Blanc wine storage over its volatile profile. <i>Food Research International</i> , 2022, 156, 111178.	6.2	5
23	Evaluation of Yeast Derivative Products Developed as an Alternative to Lees: The Effect on the Polysaccharide, Phenolic and Volatile Content, and Colour and Astringency of Red Wines. <i>Molecules</i> , 2019, 24, 1478.	3.8	4
24	Ripening and Storage Time Effects on the Aromatic Profile of New Table Grape Cultivars in Chile. <i>Molecules</i> , 2020, 25, 5790.	3.8	3
25	Microwave-assisted maceration and stems addition in Bonarda grapes: Effects on wine chemical composition over two vintages. <i>Food Research International</i> , 2022, 156, 111169.	6.2	3