Mariona Gil i Cortiella

List of Publications by Year
in descending order

25 papers	628 citations	687363 13 h-index	580821 25 g-index
26 all docs	26 docs citations	26 times ranked	778 citing authors

#	Article	IF	Citations
1	Combined effects of the vessel type and bottle closure during Chilean Sauvignon Blanc wine storage over its volatile profile. Food Research International, 2022, 156, 111178.	6.2	5
2	Microwave-assisted maceration and stems addition in Bonarda grapes: Effects on wine chemical composition over two vintages. Food Research International, 2022, 156, 111169.	6.2	3
3	Chemical and Physical Implications of the Use of Alternative Vessels to Oak Barrels during the Production of White Wines. Molecules, 2021, 26, 554.	3.8	9
4	Chemical, Physical, and Sensory Effects of the Use of Bentonite at Different Stages of the Production of Traditional Sparkling Wines. Foods, 2021, 10, 390.	4.3	9
5	Impact of berry size at harvest on red wine composition: a winemaker's approach. Journal of the Science of Food and Agriculture, 2020, 100, 836-845.	3.5	11
6	Ripening and Storage Time Effects on the Aromatic Profile of New Table Grape Cultivars in Chile. Molecules, 2020, 25, 5790.	3.8	3
7	Chemical, physical, and sensory attributes of Sauvignon blanc wine fermented in different kinds of vessels. Innovative Food Science and Emerging Technologies, 2020, 66, 102521.	5.6	11
8	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. Molecules, 2019, 24, 1478.	3.8	4
9	Comparative study of the volatile organic compounds of four strawberry cultivars and it relation to alcohol acyltransferase enzymatic activity. Scientia Horticulturae, 2019, 251, 65-72.	3.6	28
10	Study of the changes in volatile compounds, aroma and sensory attributes during the production process of sparkling wine by traditional method. Food Research International, 2019, 119, 554-563.	6.2	46
11	Effectiveness of Fibers from â€œCabernet Sauvignonâ€•(Vitis vinifera) Pomace as Fining Agents for Red Wines. Journal of Food Quality, 2018, 2018, 1-13.	2.6	7
12	Extraction of Soluble Polysaccharides from Grape Skins. Ciencia E Investigacion Agraria, 2017, 44, 1-11.	0.2	5
13	Influence of Maturity and Vineyard Location on Free and Bound Aroma Compounds of Grapes from the PaÃs Cultivar. South African Journal of Enology and Viticulture, 2017, 38, .	0.4	12
14	Influence of grape maturity and prefermentative cluster treatment of the Grenache cultivar on wine composition and quality. Oeno One, 2017, 50, 169.	1.4	5
15	Contribution of yeast and base wine supplementation to sparkling wine composition. Journal of the Science of Food and Agriculture, 2016, 96, 4962-4972.	3.5	20
16	Influence of Grape Seeds and Stems on Wine Composition and Astringency. Journal of Agricultural and Food Chemistry, 2016, 64, 6555-6566.	5.2	40
17	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
18	Influence of berry size on red wine colour and composition. Australian Journal of Grape and Wine Research, 2015, 21, 200-212.	2.1	22

#	Article	IF	Citations
19	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
20	Effect of Yeast Strain and Supplementation with Inactive Yeast during Alcoholic Fermentation on Wine Polysaccharides. American Journal of Enology and Viticulture, 2013, 64, 268-273.	1.7	16
21	Effect of Two Different Treatments for Reducing Grape Yield in Vitis vinifera cv Syrah on Wine Composition and Quality: Berry Thinning versus Cluster Thinning. Journal of Agricultural and Food Chemistry, 2013, 61, 4968-4978.	5.2	65
22	Influence of Grape Maturity and Maceration Length on Color, Polyphenolic Composition, and Polysaccharide Content of Cabernet Sauvignon and Tempranillo Wines. Journal of Agricultural and Food Chemistry, 2012, 60, 7988-8001.	5.2	90
23	Impact of phenolic and polysaccharidic composition on commercial value of Argentinean Malbec and Cabernet Sauvignon wines. Food Research International, 2012, 45, 402-414.	6.2	64
24	Influence of Wine pH on Changes in Color and Polyphenol Composition Induced by Micro-oxygenation. Journal of Agricultural and Food Chemistry, 2011, 59, 1974-1984.	5.2	50
25	Phenolic compounds present in natural haze protein of Sauvignon white wine. Food Research International, 2011, 44, 77-83.	6.2	37