Vicente Ferreira

List of Publications by Citations

221 papers	9,574 citations	51 h-index	89 g-index
231 ext. papers	10,767 ext. citations	5.3 avg, IF	6.34 L-index

#	Paper	IF	Citations
221	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	4.3	713
220	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, 4501-10	5.7	411
219	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, 167-77	4.5	374
218	Chemical characterization of the aroma of Grenache ros wines: aroma extract dilution analysis, quantitative determination, and sensory reconstitution studies. *Journal of Agricultural and Food Chemistry*, **2002**, 50, 4048-54	5.7	293
217	Gas chromatography-olfactometry and chemical quantitative study of the aroma of six premium quality spanish aged red wines. *Journal of Agricultural and Food Chemistry*, **2004**, 52, 1653-60	5.7	284
216	Volatile components of Zalema white wines. *Food Chemistry*, **2007**, 100, 1464-1473	8.5	214
215	Fast analysis of important wine volatile compounds development and validation of a new method based on gas chromatographic-flame ionisation detection analysis of dichloromethane microextracts. *Journal of Chromatography A*, **2001**, 923, 205-14	4.5	182
214	Identification and quantification of impact odorants of aged red wines from Rioja. GC-olfactometry, quantitative GC-MS, and odor evaluation of HPLC fractions. *Journal of Agricultural and Food Chemistry*, **2001**, 49, 2924-9	5.7	182
213	Relationship between varietal amino acid profile of grapes and wine aromatic composition. Experiments with model solutions and chemometric study. *Journal of Agricultural and Food Chemistry*, **2002**, 50, 2891-9	5.7	181
212	Prediction of the wine sensory properties related to grape variety from dynamic-headspace gas chromatography-olfactometry data. *Journal of Agricultural and Food Chemistry*, **2005**, 53, 5682-90	5.7	159
211	An assessment of the role played by some oxidation-related aldehydes in wine aroma. *Journal of Agricultural and Food Chemistry*, **2007**, 55, 876-81	5.7	147
210	Clues about the role of methional as character impact odorant of some oxidized wines. *Journal of Agricultural and Food Chemistry*, **2000**, 48, 4268-72	5.7	146
209	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, 6674-84	5.7	140
208	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	4.3	139
207	Prediction of aged red wine aroma properties from aroma chemical composition. Partial least squares regression models. *Journal of Agricultural and Food Chemistry*, **2003**, 51, 2700-7	5.7	124
206	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	4.3	122
205	Impact odorants of different young white wines from the Canary Islands. *Journal of Agricultural and Food Chemistry*, **2003**, 51, 3419-25	5.7	117

204	Quantitative gas chromatography□olfactometry and chemical quantitative study of the aroma of four Madeira wines. *Analytica Chimica Acta*, **2006**, 563, 180-187	6.6	112
203	Characterisation of aroma active compounds in black truffles (Tuber melanosporum) and summer truffles (Tuber aestivum) by gas chromatography□olfactometry. *Food Chemistry*, **2010**, 122, 300-306	8.5	109
202	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, 7916-24	5.7	107
201	Concurrent phenomena contributing to the formation of the aroma of wine during aging in oak wood: an analytical study. *Journal of Agricultural and Food Chemistry*, **2005**, 53, 4166-77	5.7	107
200	Analysis of the aroma intensities of volatile compounds released from mild acid hydrolysates of odourless precursors extracted from Tempranillo and Grenache grapes using gas chromatography-olfactometry. *Food Chemistry*, **2004**, 88, 95-103	8.5	96
199	Optimization and evaluation of a procedure for the gas chromatographic-mass spectrometric analysis of the aromas generated by fast acid hydrolysis of flavor precursors extracted from grapes. *Journal of Chromatography A*, **2006**, 1116, 217-29	4.5	94
198	Effects of the nonvolatile matrix on the aroma perception of wine. *Journal of Agricultural and Food Chemistry*, **2010**, 58, 5574-85	5.7	85
197	Solid phase extraction, multidimensional gas chromatography mass spectrometry determination of four novel aroma powerful ethyl esters. Assessment of their occurrence and importance in wine and other alcoholic beverages. *Journal of Chromatography A*, **2007**, 1140, 180-8	4.5	82
196	Analysis, occurrence, and potential sensory significance of five polyfunctional mercaptans in white wines. *Journal of Agricultural and Food Chemistry*, **2010**, 58, 10184-94	5.7	81
195	Modeling quality of premium spanish red wines from gas chromatography-olfactometry data. *Journal of Agricultural and Food Chemistry*, **2009**, 57, 7490-8	5.7	81
194	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	4.3	81
193	Simple strategy for the optimization of solid-phase extraction procedures through the use of solid-liquid distribution coefficients application to the determination of aliphatic lactones in wine. *Journal of Chromatography A*, **2004**, 1025, 147-56	4.5	81
192	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	2.5	78
191	Quantitative determination of wine highly volatile sulfur compounds by using automated headspace solid-phase microextraction and gas chromatography-pulsed flame photometric detection. Critical study and optimization of a new procedure. *Journal of Chromatography A*, **2007**,	4.5	78
190	Impact of ammonium additions on volatile acidity, ethanol, and aromatic compound production by different Saccharomyces cerevisiae strains during fermentation in controlled synthetic media. *Australian Journal of Grape and Wine Research*, **2006**, 12, 150-160	2.4	78
189	Quantitative determination of sotolon, maltol and free furaneol in wine by solid-phase extraction and gas chromatography-ion-trap mass spectrometry. *Journal of Chromatography A*, **2003**, 1010, 95-103	4.5	78
188	An assessment of the effects of wine volatiles on the perception of taste and astringency in wine. *Food Chemistry*, **2010**, 121, 1139-1149	8.5	77
187	Aroma properties of young Spanish monovarietal white wines: a study using sorting task, list of terms and frequency of citation. *Australian Journal of Grape and Wine Research*, **2008**, 14, 104-115	2.4	77

186	The chemical characterization of the aroma of dessert and sparkling white wines (Pedro Ximẽez, Fino, Sauternes, and Cava) by gas chromatography-olfactometry and chemical quantitative analysis. *Journal of Agricultural and Food Chemistry*, **2008**, 56, 2477-84	5.7	72
185	Fast and quantitative determination of wine flavor compounds using microextraction with Freon 113. *Journal of Agricultural and Food Chemistry*, **1993**, 41, 1413-1420	5.7	68
184	Aroma chemical composition of red wines from different price categories and its relationship to quality. *Journal of Agricultural and Food Chemistry*, **2012**, 60, 5045-56	5.7	66
183	On the effects of higher alcohols on red wine aroma. *Food Chemistry*, **2016**, 210, 107-14	8.5	66
182	Sensory-active compounds influencing wine experts' and consumers' perception of red wine intrinsic quality. *LWT - Food Science and Technology*, **2015**, 60, 400-411	5.4	64
181	Relationship between odour-active compounds and flavour perception in meat from lambs fed different diets. *Meat Science*, **2010**, 85, 700-6	6.4	64
180	Comparison of the suitability of different hydrolytic strategies to predict aroma potential of different grape varieties. *Journal of Agricultural and Food Chemistry*, **2009**, 57, 2468-80	5.7	61
179	Improved solid-phase extraction procedure for the isolation and in-sorbent pentafluorobenzyl alkylation of polyfunctional mercaptans. Optimized procedure and analytical applications. *Journal of Chromatography A*, **2008**, 1185, 9-18	4.5	61
178	Headspace analysis of volatile organic compounds from ethanolic systems by direct APCI-MS. *International Journal of Mass Spectrometry*, **2004**, 239, 17-25	1.9	59
177	Quantitative gas chromatography-olfactometry. Analytical characteristics of a panel of judges using a simple quantitative scale as gas chromatography detector. *Journal of Chromatography A*, **2003**, 1002, 169-78	4.5	59
176	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	4.5	56
175	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, 151-9	6.6	56
174	Quantitative determination of trace and ultratrace flavour active compounds in red wines through gas chromatographic ion trap mass spectrometric analysis of microextracts. *Journal of Chromatography A*, **1998**, 806, 349-354	4.5	56
173	Determination of important odor-active aldehydes of wine through gas chromatography-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, 339-45	4.5	54
172	Automated analysis of 2-methyl-3-furanthiol and 3-mercaptohexyl acetate at ng L(-1) level by headspace solid-phase microextracion with on-fibre derivatisation and gas chromatography-negative chemical ionization mass spectrometric determination. *Journal of Chromatography A*, **2006**, 1121, 1-9	4.5	53
171	S-Cysteinylated and S-glutathionylated thiol precursors in grapes. A review. *Food Chemistry*, **2012**, 131, 1-13	8.5	51
170	Quantitative determination of wine polyfunctional mercaptans at nanogram per liter level by gas chromatography-negative ion mass spectrometric analysis of their pentafluorobenzyl derivatives. *Journal of Chromatography A*, **2007**, 1146, 242-50	4.5	49
169	Aroma extract dilution analysis. Precision and optimal experimental design. *Journal of Agricultural and Food Chemistry*, **2002**, 50, 1508-14	5.7	49

168	Sensory interactions between six common aroma vectors explain four main red wine aroma nuances. *Food Chemistry*, **2016**, 199, 447-56	8.5	48
167	Gas chromatographic□olfactometric characterisation of headspace and mouthspace key aroma compounds in fresh and frozen lamb meat. *Food Chemistry*, **2011**, 129, 1909-1918	8.5	48
166	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, 12407-16	5.7	48
165	Determination of the biogenic amines in musts and wines before and after malolactic fermentation using 6-aminoquinolyl-N-hydroxysuccinimidyl carbamate as the derivatizing agent. *Journal of Chromatography A*, **2006**, 1129, 160-4	4.5	48
164	Glycosidically bound aroma compounds and impact odorants of four strawberry varieties. *Journal of Agricultural and Food Chemistry*, **2012**, 60, 6095-102	5.7	47
163	Sensory and chemical characterization of the aroma of a white wine made with Devi□ grapes. *Journal of Agricultural and Food Chemistry*, **2006**, 54, 909-15	5.7	47
162	Characterization by gas chromatography□olfactometry of the most odor-active compounds in extracts prepared from acacia, chestnut, cherry, ash and oak woods. *LWT - Food Science and Technology*, **2013**, 53, 240-248	5.4	46
161	Producing headspace extracts for the gas chromatography□olfactometric evaluation of wine aroma. *Food Chemistry*, **2010**, 123, 188-195	8.5	46
160	Release and Formation of Oxidation-Related Aldehydes during Wine Oxidation. *Journal of Agricultural and Food Chemistry*, **2016**, 64, 608-17	5.7	45
159	Analysis for wine C5□C8 aldehydes through the determination of their O-(2,3,4,5,6-pentafluorobenzyl)oximes formed directly in the solid phase extraction cartridge. *Analytica Chimica Acta*, **2004**, 524, 201-206	6.6	44
158	Analytical and sensorial characterization of the aroma of wines produced with sour rotten grapes using GC-O and GC-MS: identification of key aroma compounds. *Journal of Agricultural and Food Chemistry*, **2011**, 59, 2543-53	5.7	43
157	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	2.5	42
156	Potential aromatic compounds as markers to differentiate between Tuber melanosporum and Tuber indicum truffles. *Food Chemistry*, **2013**, 141, 105-10	8.5	40
155	Sensory and chemical characterisation of the aroma of Prieto Picudo ros□wines: the differential role of autochthonous yeast strains on aroma profiles. *Food Chemistry*, **2012**, 133, 284-92	8.5	40
154	High-Performance Liquid Chromatography Analysis of Amines in Must and Wine: A Review. *Food Reviews International*, **2012**, 28, 71-96	5.5	38
153	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, 10015-27	5.7	37
152	Oxygen Consumption by Red Wines. Part I: Consumption Rates, Relationship with Chemical Composition, and Role of SO□*Journal of Agricultural and Food Chemistry*, **2015**, 63, 10928-37	5.7	37
151	Comparison of extraction techniques and mass spectrometric ionization modes in the analysis of wine volatile carbonyls. *Analytica Chimica Acta*, **2010**, 660, 197-205	6.6	37

150	The kinetics of oxygen and SO consumption by red wines. What do they tell about oxidation mechanisms and about changes in wine composition?. *Food Chemistry*, **2018**, 241, 206-214	8.5	36
149	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	6.6	35
148	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	4.1	35
147	Chemical and sensory effects of the freezing process on the aroma profile of black truffles (Tuber melanosporum). *Food Chemistry*, **2013**, 136, 518-25	8.5	34
146	Contribution of Nonvolatile Composition to Wine Flavor. *Food Reviews International*, **2012**, 28, 389-411	5.5	34
145	Optimization of a procedure for the selective isolation of some powerful aroma thiols. Development and validation of a quantitative method for their determination in wine. *Journal of Chromatography A*, **2007**, 1143, 190-8	4.5	34
144	The Actual and Potential Aroma of Winemaking Grapes. *Biomolecules*, **2019**, 9,	5.9	34
143	Influence of viticulture practices on grape aroma precursors and their relation with wine aroma. *Journal of the Science of Food and Agriculture*, **2015**, 95, 688-701	4.3	33
142	Reductive off-odors in wines: Formation and release of H□S and methanethiol during the accelerated anoxic storage of wines. *Food Chemistry*, **2016**, 199, 42-50	8.5	33
141	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	2.4	33
140	New and efficient microextraction/solid-phase extraction method for the gas chromatographic analysis of wine volatiles. *Journal of Chromatography A*, **1996**, 731, 247-259	4.5	33
139	Identification of volatile constituents in wines from Vitis vinifera var vidadillo and sensory contribution of the different wine flavour fractions. *Journal of the Science of Food and Agriculture*, **1995**, 69, 299-310	4.3	33
138	Identification of three novel compounds in wine by means of a laboratory-constructed multidimensional gas chromatographic system. *Journal of Chromatography A*, **2006**, 1122, 202-8	4.5	32
137	Critical aspects of the determination of pentafluorobenzyl derivatives of aldehydes by gas chromatography with electron-capture or mass spectrometric detection: Validation of an optimized strategy for the determination of oxygen-related odor-active aldehydes in wine. *Journal of Chromatography A*, **2006**, 1122, 255-65	4.5	32
136	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	8.5	31
135	Chemo-sensory characterization of fractions driving different mouthfeel properties in red wines. *Food Research International*, **2017**, 94, 54-64	7	30
134	Ageing and retail display time in raw beef odour according to the degree of lipid oxidation. *Food Chemistry*, **2018**, 242, 288-300	8.5	30
133	Understanding quality judgements of red wines by experts: Effect of evaluation condition. *Food Quality and Preference*, **2016**, 48, 216-227	5.8	30

132	Chemical and sensory characterization of oxidative behavior in different wines. *Food Research International*, **2010**, 43, 1423-1428	7	30
131	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	4.5	29
130	Effect of aromatic precursor addition to wine fermentations carried out with different Saccharomyces species and their hybrids. *International Journal of Food Microbiology*, **2011**, 147, 33-44	5.8	29
129	Multidimensional gas chromatography-mass spectrometry determination of 3-alkyl-2-methoxypyrazines in wine and must. A comparison of solid-phase extraction and headspace solid-phase extraction methods. *Journal of Chromatography A*, **2009**, 1216, 4040-5	4.5	29
128	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, 6317-26	5.7	29
127	Gas chromatography-mass spectrometry strategies for the accurate and sensitive speciation of sulfur dioxide in wine. *Journal of Chromatography A*, **2017**, 1504, 27-34	4.5	28
126	Insights on the chemical basis of the astringency of Spanish red wines. *Food Chemistry*, **2012**, 134, 1484-93	8.5	28
125	Analysis, occurrence and potential sensory significance of aliphatic aldehydes in white wines. *Food Chemistry*, **2011**, 127, 1397-403	8.5	28
124	Relationship between Flavor Dilution Values and Odor Unit Values in Hydroalcoholic Solutions: Role of Volatility and a Practical Rule for Its Estimation. *Journal of Agricultural and Food Chemistry*, **1998**, 46, 4341-4346	5.7	28
123	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	8.5	27
122	Changes in analytical and volatile compositions of red wines induced by pre-fermentation heat treatment of grapes. *Food Chemistry*, **2015**, 187, 243-53	8.5	27
121	Fast fractionation of complex organic extracts by normal-phase chromatography on a solid-phase extraction polymeric sorbent. Optimization of a method to fractionate wine flavor extracts. *Journal of Chromatography A*, **2003**, 1017, 17-26	4.5	27
120	Use of solid-liquid distribution coefficients to determine retention properties of Porapak-Q resins. Determination of optimal conditions to isolate alkyl-methoxypyrazines and beta-damascenone from wine. *Journal of Chromatography A*, **2001**, 931, 31-9	4.5	27
119	Formation and Accumulation of Acetaldehyde and Strecker Aldehydes during Red Wine Oxidation. *Frontiers in Chemistry*, **2018**, 6, 20	5	26
118	Effect of freezing method and frozen storage duration on odor-active compounds and sensory perception of lamb. *Food Research International*, **2013**, 54, 772-780	7	26
117	Automated and quantitative headspace in-tube extraction for the accurate determination of highly volatile compounds from wines and beers. *Journal of Chromatography A*, **2012**, 1230, 1-7	4.5	26
116	Validation of an analytical method for the solid phase extraction, in cartridge derivatization and subsequent gas chromatographic–ion trap tandem mass spectrometric determination of 1-octen-3-one in wines at ng L^{-1} level. *Analytica Chimica Acta*, **2006**, 563, 51-57	6.6	26
115	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	8.5	26

114	Elusive Chemistry of Hydrogen Sulfide and Mercaptans in Wine. *Journal of Agricultural and Food Chemistry*, **2018**, 66, 2237-2246	5.7	25
113	Use of new generation poly(styrene-divinylbenzene) resins for gas-phase trapping-thermal desorption. Application to the retention of seven volatile organic compounds. *Journal of Chromatography A*, **2007**, 1139, 36-44	4.5	25
112	Study of the effect of HS, MeSH and DMS on the sensory profile of wine model solutions by Rate-All-That-Apply (RATA). *Food Research International*, **2016**, 87, 152-160	7	24
111	A Study of Factors Affecting Wine Volatile Composition and its Application in Discriminant Analysis. *LWT - Food Science and Technology*, **1996**, 29, 251-259	5.4	24
110	Chemosensory characterization of Chardonnay and Pinot Noir base wines of Champagne. Two very different varieties for a common product. *Food Chemistry*, **2016**, 207, 239-50	8.5	24
109	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	8.5	24
108	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	8.5	23
107	Selective preconcentration of volatile mercaptans in small SPE cartridges: quantitative determination of trace odor-active polyfunctional mercaptans in wine. *Journal of Separation Science* , **2009**, 32, 3845-53	3.4	23
106	A model explaining and predicting lamb flavour from the aroma-active chemical compounds released upon grilling light lamb loins. *Meat Science*, **2014**, 98, 622-8	6.4	22
105	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, 10938-47	5.7	22
104	Characterization of the aromatic profile of the Italia variety of Peruvian pisco by gas chromatography-olfactometry and gas chromatography coupled with flame ionization and mass spectrometry detection systems. *Food Research International*, **2012**, 49, 117-125	7	21
103	Development of a mixed-mode solid phase extraction method and further gas chromatography mass spectrometry for the analysis of 3-alkyl-2-methoxypyrazines in wine. *Journal of Chromatography A*, **2011**, 1218, 842-8	4.5	21
102	Modulating Fermentative, Varietal and Aging Aromas of Wine Using non- Yeasts in a Sequential Inoculation Approach. *Microorganisms*, **2019**, 7,	4.9	20
101	Evaluation of gamma and electron-beam irradiation on the aromatic profile of black truffle (Tuber melanosporum) and summer truffle (Tuber aestivum). *Innovative Food Science and Emerging Technologies*, **2012**, 13, 151-157	6.8	20
100	Synergic, additive and antagonistic effects between odorants with similar odour properties. *Developments in Food Science*, **2006**, 43, 205-208		20
99	Analytical characteristics of sample evaporation with the micro-Kuderna-Danish concentrator. *Journal of Chromatography A*, **1995**, 695, 41-55	4.5	20
98	Levels of higher alcohols inducing aroma changes and modulating experts' preferences in wine model solutions. *Australian Journal of Grape and Wine Research*, **2017**, 23, 162-169	2.4	19
97	Aroma profiling of an aerated fermentation of natural grape must with selected yeast strains at pilot scale. *Food Microbiology*, **2018**, 70, 214-223	6	18

96	Multiple automated headspace in-tube extraction for the accurate analysis of relevant wine aroma compounds and for the estimation of their relative liquid-gas transfer rates. *Journal of Chromatography A*, **2012**, 1266, 1-9	4.5	18
95	Fate of grape flavor precursors during storage on yeast lees. *Journal of Agricultural and Food Chemistry*, **2009**, 57, 5468-79	5.7	18
94	Selectivity and efficiency of different reversed-phase and mixed-mode sorbents to preconcentrate and isolate aroma molecules. *Journal of Chromatography A*, **2010**, 1217, 1557-66	4.5	18
93	Chemo-sensory approach for the identification of chemical compounds driving green character in red wines. *Food Research International*, **2018**, 109, 138-148	7	17
92	Chemical and sensory characterisation of the aroma of Ellkaras-fos wine. *Australian Journal of Grape and Wine Research*, **2014**, 20, 340-346	2.4	17
91	Comparative analysis of aroma compounds and sensorial features of strawberry and lemon guavas (Psidium cattleianum Sabine). *Food Chemistry*, **2014**, 164, 272-7	8.5	17
90	Gas chromatographic-olfactometric aroma profile and quantitative analysis of volatile carbonyls of grilled beef from different finishing feed systems. *Journal of Food Science*, **2012**, 77, S240-6	3.4	17
89	Pigment composition and color parameters of commercial Spanish red wine samples: linkage to quality perception. *European Food Research and Technology*, **2011**, 232, 877-887	3.4	17
88	Orthonasal aroma characteristics of Spanish red wines from different price categories and their relationship to expert quality judgements. *Australian Journal of Grape and Wine Research*, **2012**, 18, 268-279	2.4	16
87	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, 3047-54	5.7	16
86	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	2.5	16
85	Effect of aroma perception on taste and mouthfeel dimensions of red wines: Correlation of sensory and chemical measurements. *Food Research International*, **2020**, 131, 108945	7	16
84	Sensory and chemical drivers of wine minerality aroma: An application to Chablis wines. *Food Chemistry*, **2017**, 230, 553-562	8.5	15
83	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	8.5	15
82	Quantitative analysis of 3-alkyl-2-methoxypyrazines in German Sauvignon blanc wines by MDGC-MS or MDGC-MS/MS for viticultural and enological studies. *European Food Research and Technology*, **2014**, 239, 549-558	3.4	15
81	Evolution of polyfunctional mercaptans and their precursors during Merlot alcoholic fermentation. *LWT - Food Science and Technology*, **2016**, 65, 770-776	5.4	15
80	Quantitative determination of five hydroxy acids, precursors of relevant wine aroma compounds in wine and other alcoholic beverages. *Analytical and Bioanalytical Chemistry*, **2015**, 407, 7925-34	4.4	14
79	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	8.5	14

78	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	7	14
77	Revealing the Usefulness of Aroma Networks to Explain Wine Aroma Properties: A Case Study of Portuguese Wines. *Molecules*, **2020**, 25,	4.8	14
76	Rapid sensory-directed methodology for the selection of high-quality aroma wines. *Journal of the Science of Food and Agriculture*, **2016**, 96, 4250-62	4.3	14
75	Coping with matrix effects in headspace solid phase microextraction gas chromatography using multivariate calibration strategies. *Journal of Chromatography A*, **2015**, 1407, 30-41	4.5	13
74	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	8.5	13
73	Direct accurate analysis of cysteinylated and glutathionylated precursors of 4-mercapto-4-methyl-2-pentanone and 3-mercaptohexan-1-ol in must by ultrahigh performance liquid chromatography coupled to mass spectrometry. *Analytica Chimica Acta*, **2014**, 812, 250-7	6.6	13
72	Oxygen and SO Consumption Rates in White and Ros Wines: Relationship with and Effects on Wine Chemical Composition. *Journal of Agricultural and Food Chemistry*, **2017**, 65, 9488-9495	5.7	12
71	Sensory changes during bottle storage of Spanish red wines under different initial oxygen doses. *Food Research International*, **2014**, 66, 235-246	7	12
70	Determination of lead in wines by hydride generation atomic absorption spectrometry. *Analyst, The* , **1992**, 117, 31-3	5	12
69	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	7	12
68	Identification of Impact Odorants of Wines **2009**, 393-415		12
67	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, 489-96	5.7	11
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