Encarna GÃ³mez-Plaza

List of Publications by Year
in descending order

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94 papers	3,223 citations	136740 32 h-index	168136 53 g-index
94 all docs	94 docs citations	94 times ranked	2221 citing authors

#	Article	IF	Citations
1	Improving colour extraction and stability in red wines: the use of maceration enzymes and enological tannins. International Journal of Food Science and Technology, 2005, 40, 867-878.	1.3	152
2	A review on micro-oxygenation of red wines: Claims, benefits and the underlying chemistry. Food Chemistry, 2011, 125, 1131-1140.	4.2	128
3	Effect of Different Enological Practices on Skin and Seed Proanthocyanidins in Three Varietal Wines. Journal of Agricultural and Food Chemistry, 2010, 58, 11333-11339.	2.4	124
4	Anthocyanin fingerprint of grapes: environmental and genetic variations. Journal of the Science of Food and Agriculture, 2006, 86, 1460-1467.	1.7	116
5	Elicitors: A Tool for Improving Fruit Phenolic Content. Agriculture (Switzerland), 2013, 3, 33-52.	1.4	110
6	Improving Grape Phenolic Content and Wine Chromatic Characteristics through the Use of Two Different Elicitors: Methyl Jasmonate versus Benzothiadiazole. Journal of Agricultural and Food Chemistry, 2012, 60, 1283-1290.	2.4	106
7	The Extraction of Anthocyanins and Proanthocyanidins from Grapes to Wine during Fermentative Maceration Is Affected by the Enological Technique. Journal of Agricultural and Food Chemistry, 2011, 59, 5450-5455.	2.4	97
8	Differences in morphology and composition of skin and pulp cell walls from grapes (Vitis vinifera L.): technological implications. European Food Research and Technology, 2008, 227, 223-231.	1.6	92
9	Maturing Wines in Oak Barrels. Effects of Origin, Volume, and Age of the Barrel on the Wine Volatile Composition. Journal of Agricultural and Food Chemistry, 2002, 50, 3272-3276.	2.4	89
10	Extraction and Formation Dynamic of Oak-Related Volatile Compounds from Different Volume Barrels to Wine and Their Behavior during Bottle Storage. Journal of Agricultural and Food Chemistry, 2003, 51, 5444-5449.	2.4	85
11	The effect of a commercial pectolytic enzyme on grape skin cell wall degradation and colour evolution during the maceration process. Food Chemistry, 2012, 130, 626-631.	4.2	83
12	Changes in skin cell wall composition during the maturation of four premium wine grape varieties. Journal of the Science of Food and Agriculture, 2008, 88, 420-428.	1.7	79
13	Influence of low temperature prefermentative techniques on chromatic and phenolic characteristics of Syrah and Cabernet Sauvignon wines. European Food Research and Technology, 2009, 228, 777-788.	1.6	77
14	The maceration process during winemaking extraction of anthocyanins from grape skins into wine. European Food Research and Technology, 2005, 221, 163-167.	1.6	71
15	Effect of Micro-oxygenation on Color and Anthocyanin-Related Compounds of Wines with Different Phenolic Contents. Journal of Agricultural and Food Chemistry, 2008, 56, 5932-5941.	2.4	67
16	Grape Skin and Seed Proanthocyanidins from Monastrell Ã— Syrah Grapes. Journal of Agricultural and Food Chemistry, 2009, 57, 10798-10803.	2.4	67
17	Influence of berry ripeness on concentration, qualitative composition and extractability of grape seed tannins. Australian Journal of Grape and Wine Research, 2012, 18, 123-130.	1.0	61
18	Characterisation of the main enzymatic activities present in six commercial macerating enzymes and their effects on extracting colour during winemaking of Monastrell grapes. International Journal of Food Science and Technology, 2008, 43, 1295-1305.	1.3	57

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19	Effect of Benzothiadiazole and Methyl Jasmonate on the Volatile Compound Composition of Vitis vinifera L. Monastrell Grapes and Wines. American Journal of Enology and Viticulture, 2012, 63, 394-401.	0.9	54
20	CIEL*a*b* parameters of white dehydrated grapes as quality markers according to chemical composition, volatile profile and mechanical properties. Analytica Chimica Acta, 2012, 732, 105-113.	2.6	52
21	Interactions between grape skin cell wall material and commercial enological tannins. Practical implications. Food Chemistry, 2014, 152, 558-565.	4.2	52
22	Application of highâ€power ultrasounds during red wine vinification. International Journal of Food Science and Technology, 2017, 52, 1314-1323.	1.3	50
23	Anthocyanins influence tanninâ€“cell wall interactions. Food Chemistry, 2016, 206, 239-248.	4.2	48
24	Role of cell wall deconstructing enzymes in the proanthocyanidinâ€“cell wall adsorptionâ€“desorption phenomena. Food Chemistry, 2016, 196, 526-532.	4.2	48
25	Impact of maceration enzymes on skin softening and relationship with anthocyanin extraction in wine grapes with different anthocyanin profiles. Food Research International, 2015, 71, 50-57.	2.9	45
26	Comparison of chromatic properties, stability and antioxidant capacity of anthocyanin-based aqueous extracts from grape pomace obtained from different vinification methods. Food Chemistry, 2006, 97, 87-94.	4.2	40
27	Increasing the Phenolic Compound Content of Grapes by Preharvest Application of Abcisic Acid and a Combination of Methyl Jasmonate and Benzothiadiazole. Journal of Agricultural and Food Chemistry, 2013, 61, 3978-3983.	2.4	40
28	Polysaccharide Composition of Monastrell Red Wines from Four Different Spanish Terroirs: Effect of Wine-Making Techniques. Journal of Agricultural and Food Chemistry, 2013, 61, 2538-2547.	2.4	40
29	Cell wall compounds of red grapes skins and their grape marcs from three different winemaking techniques. Food Chemistry, 2015, 187, 89-97.	4.2	38
30	Effect of elicitors on the evolution of grape phenolic compounds during the ripening period. Journal of the Science of Food and Agriculture, 2017, 97, 977-983.	1.7	37
31	Oak-matured wines: influence of the characteristics of the barrel on wine colour and sensory characteristics. Journal of the Science of Food and Agriculture, 2003, 83, 1445-1450.	1.7	36
32	Combined Use of Pectolytic Enzymes and Ultrasounds for Improving the Extraction of Phenolic Compounds During Vinification. Food and Bioprocess Technology, 2019, 12, 1330-1339.	2.6	35
33	The effect of successive uses of oak barrels on the extraction of oak-related volatile compounds from wine. International Journal of Food Science and Technology, 2004, 39, 1069-1078.	1.3	34
34	Chromatic characteristics and anthocyanin profile of a micro-oxygenated red wine after oak or bottle maturation. European Food Research and Technology, 2007, 225, 127-132.	1.6	34
35	The composition of cell walls from grape marcs is affected by grape origin and enological technique. Food Chemistry, 2015, 167, 370-377.	4.2	33
36	Effect of Wine Maceration Enzymes on the Extraction of Grape Seed Proanthocyanidins. Food and Bioprocess Technology, 2013, 6, 2207-2212.	2.6	32

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37	Impact of post-harvest ozone treatments on the skin phenolic extractability of red winegrapes cv Barbera and Nebbiolo (Vitis vinifera L.). Food Research International, 2017, 98, 68-78.	2.9	32
38	Remarkable Proanthocyanidin Adsorption Properties of Monastrell Pomace Cell Wall Material Highlight Its Potential Use as an Alternative Fining Agent in Red Wine Production. Journal of Agricultural and Food Chemistry, 2015, 63, 620-633.	2.4	30
39	Impact of Several Pre-treatments on the Extraction of Phenolic Compounds in Winegrape Varieties with Different Anthocyanin Profiles and Skin Mechanical Properties. Journal of Agricultural and Food Chemistry, 2014, 62, 8437-8451.	2.4	29
40	Rootstock effects on grape anthocyanins, skin and seed proanthocyanidins and wine color and phenolic compounds from Vitis vinifera L. Merlot grapevines. Journal of the Science of Food and Agriculture, 2019, 99, 2846-2854.	1.7	29
41	Using high-power ultrasounds in red winemaking: Effect of operating conditions on wine physico-chemical and chromatic characteristics. LWT - Food Science and Technology, 2021, 138, 110645.	2.5	29
42	Oligosaccharides of Cabernet Sauvignon, Syrah and Monastrell red wines. Food Chemistry, 2015, 179, 311-317.	4.2	27
43	SENSORY DESCRIPTIVE ANALYSIS OF A RED WINE AGED WITH OAK CHIPS IN STAINLESS STEEL TANKS OR USED BARRELS: EFFECT OF THE CONTACT TIME AND SIZE OF THE OAK CHIPS. Journal of Food Quality, 2008, 31, 645-660.	1.4	26
44	Influence of skin hardness on dehydration kinetics of wine grapes. Journal of the Science of Food and Agriculture, 2011, 91, 505-511.	1.7	26
45	Effect of enzyme additions on the oligosaccharide composition of Monastrell red wines from four different wine-growing origins in Spain. Food Chemistry, 2014, 156, 151-159.	4.2	25
46	Technological Implications of Modifying the Extent of Cell Wall-Proanthocyanidin Interactions Using Enzymes. International Journal of Molecular Sciences, 2016, 17, 123.	1.8	25
47	Studies on the anthocyanin profile of Vitis Vinifera intraspecific hybrids (MonastrellÂÃ—ÂCabernet) Tj ETQq1 1 0.784314 rgBT /Overlo	1.6	24
48	Ozone treatments of post harvested wine grapes: Impact on fermentative yeasts and wine chemical properties. Food Research International, 2016, 87, 134-141.	2.9	22
49	The composition of cell walls from grape skin in Vitis vinifera intraspecific hybrids. Journal of the Science of Food and Agriculture, 2017, 97, 4029-4035.	1.7	22
50	Effect of Power Ultrasound Treatment on Free and Glycosidically-Bound Volatile Compounds and the Sensorial Profile of Red Wines. Molecules, 2021, 26, 1193.	1.7	22
51	Multivariate classification of wines from seven clones of Monastrell grapes. Journal of the Science of Food and Agriculture, 2000, 80, 497-501.	1.7	19
52	Grape seed removal: effect on phenolics, chromatic and organoleptic characteristics of red wine. International Journal of Food Science and Technology, 2014, 49, 34-41.	1.3	18
53	Fining with purified grape pomace. Effect of dose, contact time and varietal origin on the final wine phenolic composition. Food Chemistry, 2019, 271, 570-576.	4.2	18
54	Ultrasound treatment of crushed grapes: Effect on the must and red wine polysaccharide composition. Food Chemistry, 2021, 356, 129669.	4.2	18

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55	Extraction kinetics of anthocyanins from skin to pulp during carbonic maceration of winegrape berries with different ripeness levels. Food Chemistry, 2014, 165, 77-84.	4.2	17
56	Phenolic Substances, Flavor Compounds, and Textural Properties of Three Native Romanian Wine Grape Varieties. International Journal of Food Properties, 2016, 19, 76-98.	1.3	17
57	Comparison of fortified , sfursat , and passito wines produced from fresh and dehydrated grapes of aromatic black cv. Moscato nero (Vitis vinifera L.). Food Research International, 2017, 98, 59-67.	2.9	17
58	Influence of the yeast strain on Monastrell wine colour. Innovative Food Science and Emerging Technologies, 2007, 8, 322-328.	2.7	16
59	Influence of winemaking techniques on proanthocyanidin extraction in Monastrell wines from four different areas. European Food Research and Technology, 2013, 236, 473-481.	1.6	16
60	Winegrapes dehydration under ozone-enriched atmosphere: Influence on berry skin phenols release, cell wall composition and mechanical properties. Food Chemistry, 2019, 271, 673-684.	4.2	16
61	A New Approach to the Reduction of Alcohol Content in Red Wines: The Use of High-Power Ultrasounds. Foods, 2020, 9, 726.	1.9	16
62	Preharvest Application of Elicitors to Monastrell Grapes: Impact on Wine Polysaccharide and Oligosaccharide Composition. Journal of Agricultural and Food Chemistry, 2018, 66, 11151-11157.	2.4	15
63	The impact of carbohydrate-active enzymes on mediating cell wall polysaccharide-tannin interactions in a wine-like matrix. Food Research International, 2020, 129, 108889.	2.9	15
64	Elimination of Suspended Cell Wall Material in Musts Improves the Phenolic Content and Color of Red Wines. American Journal of Enology and Viticulture, 2019, 70, 201-204.	0.9	14
65	Relationship between Agronomic Parameters, Phenolic Composition of Grape Skin, and Texture Properties of Vitis vinifera L. cv. Tempranillo. Journal of Agricultural and Food Chemistry, 2015, 63, 7663-7669.	2.4	13
66	Reactivity of pure and commercial grape skin tannins with cell wall material. European Food Research and Technology, 2015, 240, 645-654.	1.6	12
67	Degradation of Syrah and Cabernet Sauvignon grapes skin: application of different enzymatic activities: a preliminary study. European Food Research and Technology, 2016, 242, 2041-2049.	1.6	12
68	Tannin profile of different Monastrell wines and its relation to projected market prices. Food Chemistry, 2016, 204, 506-512.	4.2	12
69	Combining high-power ultrasound and enological enzymes during winemaking to improve the chromatic characteristics of red wine. LWT - Food Science and Technology, 2022, 156, 113032.	2.5	12
70	Evaluating the Polyphenol Profile in Three Segregating Grape (Vitis viniferaL.) Populations. Journal of Analytical Methods in Chemistry, 2013, 2013, 1-9.	0.7	11
71	Performance of purified grape pomace as a fining agent to reduce the levels of some contaminants from wine. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2018, 35, 1061-1070.	1.1	11
72	Impact of Flavonoid and Cell Wall Material Changes on Phenolic Maturity in cv. Merlot (Vitis) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 62	0.9	10

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73	Comparison of fining red wines with purified grape pomace versus commercial fining agents: effect on wine chromatic characteristics and phenolic content. International Journal of Food Science and Technology, 2019, 54, 1018-1026.	1.3	9
74	Effect of the Use of Purified Grape Pomace as a Fining Agent on the Volatile Composition of Monastrell Wines. Molecules, 2019, 24, 2423.	1.7	9
75	The Role of Soluble Polysaccharides in Tannin-Cell Wall Interactions in Model Solutions and in Wines. Biomolecules, 2020, 10, 36.	1.8	9
76	A Powerful Analytical Strategy Based on QuEChERS-Dispersive Solid-Phase Extraction Combined with Ultrahigh Pressure Liquid Chromatography for Evaluating the Effect of Elicitors on Biosynthesis of trans-Resveratrol in Grapes. Food Analytical Methods, 2016, 9, 670-679.	1.3	8
77	The Application of Ultrasound and Enzymes Could Be Promising Tools for Recovering Polyphenols during the Aging on Lees Process in Red Winemaking. Foods, 2022, 11, 19.	1.9	8
78	Volatile Compounds of ThreeLimoniumSpecies:L. latifolia, L.xaltaicaandL perezii. Journal of Essential Oil Research, 1998, 10, 67-69.	1.3	7
79	Emerging Technologies for Aging Wines. , 2019, , 149-162.		7
80	Evaluating Alternatives to Cold Stabilization in Wineries: The Use of Carboxymethyl Cellulose, Potassium Polyaspartate, Electrodialysis and Ion Exchange Resins. Foods, 2020, 9, 1275.	1.9	7
81	Can a Corn-Derived Biosurfactant Improve Colour Traits of Wine? First Insight on Its Application during Winegrape Skin Maceration versus Oenological Tannins. Foods, 2020, 9, 1747.	1.9	7
82	The Influence of Hydrolytic Enzymes on Tannin Adsorption-Desorption onto Grape Cell Walls in a Wine-Like Matrix. Molecules, 2021, 26, 770.	1.7	7
83	Multivariate statistical analysis for the classification of oak-aged wines based on their chromatic characteristics. European Food Research and Technology, 2003, 217, 512-516.	1.6	6
84	Effect of Volume and Toast Level of French Oak Barrels (Quercus petraea L.) on Cabernet Sauvignon Wine Characteristics. American Journal of Enology and Viticulture, 2011, 62, 359-365.	0.9	5
85	Degradation of Monastrell grape skins: effect of individual enzymatic activities and their synergic combination. European Food Research and Technology, 2017, 243, 1933-1942.	1.6	5
86	Proteolytic regulation of the extent of dietary proteins with skin grape proanthocyanidin and anthocyanidin's interactions. International Journal of Food Science and Technology, 2019, 54, 1633-1641.	1.3	5
87	Revisiting the use of pectinases in enology: A role beyond facilitating phenolic grape extraction. Food Chemistry, 2022, 372, 131282.	4.2	5
88	Biochemistry of Wine and Beer. Biomolecules, 2021, 11, 59.	1.8	5
89	Use of Enzymes for Wine Production. , 2010, , 215-244.		5
90	Changes in Skin Flavanol Composition as a Response to Ozone-Induced Stress during Postharvest Dehydration of Red Wine Grapes with Different Phenolic Profiles. Journal of Agricultural and Food Chemistry, 2020, 68, 13439-13449.	2.4	3

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91	Effect of Sonication Treatment and Maceration Time in the Extraction of Polysaccharide Compounds during Red Wine Vinification. Molecules, 2021, 26, 4452.	1.7	3
92	Ultrasound to process white grapes. , 2022, , 73-85.		1
93	Toward the enrichment of dietary proanthocyanidins: In vitro investigation of their concentrationâ€dependent complexation with Î²â€casein. Journal of Food Processing and Preservation, 2021, 45, .	0.9	0
94	Assessment and control of grape maturity and quality. , 2022, , 1-16.		0