

Eva SÃ¡nchez-Palomo

List of Publications by Year in descending order

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Version: 2024-02-01

32
papers

1,251
citations

393982

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docs citations

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times ranked

1481
citing authors

#	ARTICLE	IF	CITATIONS
1	Chemical and sensory aroma typicity of La Mancha Petit Verdot wines. <i>LWT - Food Science and Technology</i> , 2022, 162, 113418.	2.5	13
2	Effects of the Irrigation of Chelva Grapevines on the Aroma Composition of Wine. <i>Beverages</i> , 2022, 8, 38.	1.3	0
3	Volatile and Sensory Characterization of La Mancha Trujillo Melons over Three Consecutive Harvests. <i>Foods</i> , 2021, 10, 1683.	1.9	2
4	Effect of fermentation temperature on volatile compounds of Petit Verdot red wines from the Spanish region of La Mancha (central-southeastern Spain). <i>European Food Research and Technology</i> , 2020, 246, 1153-1165.	1.6	7
5	The aroma of La Mancha Chelva wines: Chemical and sensory characterization. <i>Food Research International</i> , 2019, 119, 135-142.	2.9	46
6	Sensory Characterization of Wines Obtained by Blending Cencibel Grapes and Minority Grape Varieties Cultivated in La Mancha Region. <i>Journal of Food Quality</i> , 2018, 2018, 1-8.	1.4	5
7	Improvement of Verdejo white wines by contact with oak chips at different winemaking stages. <i>LWT - Food Science and Technology</i> , 2017, 79, 111-118.	2.5	19
8	Aroma profile of malbec red wines from La Mancha region: Chemical and sensory characterization. <i>Food Research International</i> , 2017, 100, 201-208.	2.9	60
9	Aroma Fingerprint Characterisation of La Mancha Red Wines. <i>South African Journal of Enology and Viticulture</i> , 2015, 36, .	0.8	5
10	Characterisation of free and glycosidically bound aroma compounds of La Mancha Verdejo white wines. <i>Food Chemistry</i> , 2015, 173, 1195-1202.	4.2	22
11	Volatile composition of Bobal red wines subjected to alcoholic/malolactic fermentation with oak chips. <i>LWT - Food Science and Technology</i> , 2014, 55, 586-594.	2.5	26
12	Polyphenolic composition of Spanish red wines made from Spanish <i>Vitis vinifera</i> L. red grape varieties in danger of extinction. <i>European Food Research and Technology</i> , 2013, 236, 647-658.	1.6	13
13	Evolution of the phenolic content, chromatic characteristics and sensory properties during bottle storage of red single-cultivar wines from Castilla La Mancha region. <i>Food Research International</i> , 2013, 51, 554-563.	2.9	31
14	Oenological potential, phenolic composition, chromatic characteristics and antioxidant activity of red single-cultivar wines from Castilla-La Mancha. <i>Food Research International</i> , 2012, 48, 7-15.	2.9	18
15	Effect of co-winemaking in phenolic composition, color and antioxidant capacity of young red wines from La Mancha region. <i>European Food Research and Technology</i> , 2012, 235, 155-167.	1.6	12
16	Free and bound volatile compounds as markers of aromatic typicalness of Moravia Dulce, Rojal and TortosÀ-red wines. <i>Food Chemistry</i> , 2012, 131, 90-98.	4.2	37
17	Impact of alternative technique to ageing using oak chips in alcoholic or in malolactic fermentation on volatile and sensory composition of red wines. <i>Food Chemistry</i> , 2012, 134, 851-863.	4.2	49
18	Characterization of impact odorants and sensory profile of Bobal red wines from Spain's La Mancha region. <i>Flavour and Fragrance Journal</i> , 2012, 27, 60-68.	1.2	13

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19	Study of phenolic composition and sensory properties of red grape varieties in danger of extinction from the Spanish region of Castilla-La Mancha. <i>European Food Research and Technology</i> , 2012, 234, 295-303.	1.6	19
20	Aroma characterization of red wines from cv. Bobal grape variety grown in La Mancha region. <i>Food Research International</i> , 2011, 44, 61-70.	2.9	49
21	Volatile and sensory characterization of red wines from cv. Moravia Agría minority grape variety cultivated in La Mancha region over five consecutive vintages. <i>Food Research International</i> , 2011, 44, 1549-1560.	2.9	53
22	Sensory descriptive analysis of Bobal red wines treated with oak chips at different stages of winemaking. <i>Australian Journal of Grape and Wine Research</i> , 2011, 17, 368-377.	1.0	24
23	Effect of Cofermentation of Grape Varieties on Aroma Profiles of La Mancha Red Wines. <i>Journal of Food Science</i> , 2011, 76, C1169-80.	1.5	19
24	Characterization of aroma compounds of Verdejo white wines from the La Mancha region by odour activity values. <i>Flavour and Fragrance Journal</i> , 2010, 25, 456-462.	1.2	62
25	Influence of co-winemaking technique in sensory characteristics of new Spanish red wines. <i>Food Quality and Preference</i> , 2010, 21, 705-710.	2.3	16
26	Comparison of extraction methods for volatile compounds of Muscat grape juice. <i>Talanta</i> , 2009, 79, 871-876.	2.9	57
27	Volatile composition, olfactometry profile and sensory evaluation of semi-hard Spanish goat cheeses. <i>Dairy Science and Technology</i> , 2008, 88, 355-367.	2.2	50
28	IMPACT OF DRYING AND STORAGE TIME ON SENSORY CHARACTERISTICS OF ROSEMARY (ROSMARINUS) Tj ETQq0,0,0 rgBT /Overlock 1	0.8	29
29	Phenolic composition and magnitude of copigmentation in young and shortly aged red wines made from the cultivars, Cabernet Sauvignon, Cencibel, and Syrah. <i>Food Chemistry</i> , 2005, 92, 269-283.	4.2	164
30	Rapid determination of volatile compounds in grapes by HS-SPME coupled with GC-MS. <i>Talanta</i> , 2005, 66, 1152-1157.	2.9	149
31	Volatile Components and Key Odorants of Fennel (<i>Foeniculum vulgare</i> Mill.) and Thyme (<i>Thymus</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 1 Extraction. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 5385-5389.	2.4	132
32	Fast Screening Method for Volatile Compounds of Oak Wood Used for Aging Wines by Headspace SPME-GC-MS (SIM). <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 6857-6861.	2.4	50