Vicente Ferreira

List of Publications by Year
in descending order

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228 papers	11,960 citations	25034 57 h-index	33894 99 g-index
231 all docs	231 docs citations	231 times ranked	5166 citing authors

#	Article	IF	Citations
1	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.	3.5	879
2	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, 4501-4510.	5.2	487
3	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, 167-177.	3.7	431
4	Chemical Characterization of the Aroma of Grenache RosÃ© Wines:Â Aroma Extract Dilution Analysis, Quantitative Determination, and Sensory Reconstitution Studies. Journal of Agricultural and Food Chemistry, 2002, 50, 4048-4054.	5.2	349
5	Gas Chromatographyâ^'Olfactometry and Chemical Quantitative Study of the Aroma of Six Premium Quality Spanish Aged Red Wines. Journal of Agricultural and Food Chemistry, 2004, 52, 1653-1660.	5.2	342
6	Volatile components of Zalema white wines. Food Chemistry, 2007, 100, 1464-1473.	8.2	255
7	Fast analysis of important wine volatile compounds. Journal of Chromatography A, 2001, 923, 205-214.	3.7	231
8	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, 2891-2899.	5.2	217
9	Identification and Quantification of Impact Odorants of Aged Red Wines from Rioja. GCâ^'Olfactometry, Quantitative GC-MS, and Odor Evaluation of HPLC Fractions. Journal of Agricultural and Food Chemistry, 2001, 49, 2924-2929.	5.2	208
10	Prediction of the Wine Sensory Properties Related to Grape Variety from Dynamic-Headspace Gas Chromatographyâ^'Olfactometry Data. Journal of Agricultural and Food Chemistry, 2005, 53, 5682-5690.	5.2	183
11	An Assessment of the Role Played by Some Oxidation-Related Aldehydes in Wine Aroma. Journal of Agricultural and Food Chemistry, 2007, 55, 876-881.	5.2	183
12	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, 6674-6684.	5.2	181
13	Clues about the Role of Methional As Character Impact Odorant of Some Oxidized Wines. Journal of Agricultural and Food Chemistry, 2000, 48, 4268-4272.	5.2	170
14	Prediction of Aged Red Wine Aroma Properties from Aroma Chemical Composition. Partial Least Squares Regression Models. Journal of Agricultural and Food Chemistry, 2003, 51, 2700-2707.	5.2	167
15	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.	3.5	154
16	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.	3.5	139
17	Characterisation of aroma active compounds in black truffles (Tuber melanosporum) and summer truffles (Tuber aestivum) by gas chromatographyâ€“olfactometry. Food Chemistry, 2010, 122, 300-306.	8.2	133
18	Impact Odorants of Different Young White Wines from the Canary Islands. Journal of Agricultural and Food Chemistry, 2003, 51, 3419-3425.	5.2	130

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19	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, 7916-7924.	5.2	130
20	Quantitative gas chromatographyâ€“olfactometry and chemical quantitative study of the aroma of four Madeira wines. Analytica Chimica Acta, 2006, 563, 180-187.	5.4	127
21	Concurrent Phenomena Contributing to the Formation of the Aroma of Wine during Aging in Oak Wood:Â An Analytical Study. Journal of Agricultural and Food Chemistry, 2005, 53, 4166-4177.	5.2	117
22	On the effects of higher alcohols on red wine aroma. Food Chemistry, 2016, 210, 107-114.	8.2	115
23	Optimization and evaluation of a procedure for the gas chromatographicâ€“mass spectrometric analysis of the aromas generated by fast acid hydrolysis of flavor precursors extracted from grapes. Journal of Chromatography A, 2006, 1116, 217-229.	3.7	112
24	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.	8.2	105
25	Effects of the Nonvolatile Matrix on the Aroma Perception of Wine. Journal of Agricultural and Food Chemistry, 2010, 58, 5574-5585.	5.2	100
26	Solid phase extraction, multidimensional gas chromatography mass spectrometry determination of four novel aroma powerful ethyl esters. Journal of Chromatography A, 2007, 1140, 180-188.	3.7	96
27	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.	2.1	95
28	Simple strategy for the optimization of solid-phase extraction procedures through the use of solidâ€“liquid distribution coefficients. Journal of Chromatography A, 2004, 1025, 147-156.	3.7	94
29	Modeling Quality of Premium Spanish Red Wines from Gas Chromatographyâ^'Olfactometry Data. Journal of Agricultural and Food Chemistry, 2009, 57, 7490-7498.	5.2	94
30	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.	2.6	93
31	Analysis, Occurrence, and Potential Sensory Significance of Five Polyfunctional Mercaptans in White Wines. Journal of Agricultural and Food Chemistry, 2010, 58, 10184-10194.	5.2	91
32	An assessment of the effects of wine volatiles on the perception of taste and astringency in wine. Food Chemistry, 2010, 121, 1139-1149.	8.2	90
33	Quantitative determination of sotolon, maltol and free furaneol in wine by solid-phase extraction and gas chromatographyâ€“ion-trap mass spectrometry. Journal of Chromatography A, 2003, 1010, 95-103.	3.7	88
34	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.	2.1	88
35	Quantitative determination of wine highly volatile sulfur compounds by using automated headspace solid-phase microextraction and gas chromatography-pulsed flame photometric detection. Journal of Chromatography A, 2007, 1143, 8-15.	3.7	86
36	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.	3.5	84

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37	Relationship between odour-active compounds and flavour perception in meat from lambs fed different diets. Meat Science, 2010, 85, 700-706.	5.5	82
38	Aroma Chemical Composition of Red Wines from Different Price Categories and Its Relationship to Quality. Journal of Agricultural and Food Chemistry, 2012, 60, 5045-5056.	5.2	81
39	Sensory-active compounds influencing wine experts' and consumers' perception of red wine intrinsic quality. LWT - Food Science and Technology, 2015, 60, 400-411.	5.2	79
40	Fast and quantitative determination of wine flavor compounds using microextraction with Freon 113. Journal of Agricultural and Food Chemistry, 1993, 41, 1413-1420.	5.2	78
41	The Chemical Characterization of the Aroma of Dessert and Sparkling White Wines (Pedro XimÃ©nez,) Tj ETQq1 1 0.784314 rgBT /O Journal of Agricultural and Food Chemistry, 2008, 56, 2477-2484.	5.2	77
42	The Actual and Potential Aroma of Winemaking Grapes. Biomolecules, 2019, 9, 818.	4.0	75
43	Comparison of the Suitability of Different Hydrolytic Strategies To Predict Aroma Potential of Different Grape Varieties. Journal of Agricultural and Food Chemistry, 2009, 57, 2468-2480.	5.2	70
44	S-Cysteinylated and S-glutathionylated thiol precursors in grapes. A review. Food Chemistry, 2012, 131, 1-13.	8.2	68
45	Quantitative gas chromatographyâ€“olfactometry. Analytical characteristics of a panel of judges using a simple quantitative scale as gas chromatography detector. Journal of Chromatography A, 2003, 1002, 169-178.	3.7	66
46	Headspace analysis of volatile organic compounds from ethanolic systems by direct APCI-MS. International Journal of Mass Spectrometry, 2004, 239, 17-25.	1.5	65
47	Improved solid-phase extraction procedure for the isolation and in-sorbent pentafluorobenzyl alkylation of polyfunctional mercaptans. Journal of Chromatography A, 2008, 1185, 9-18.	3.7	65
48	Determination of important odor-active aldehydes of wine through gas chromatographyâ€“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, 339-345.	3.7	64
49	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.	3.7	64
50	The kinetics of oxygen and SO2 consumption by red wines. What do they tell about oxidation mechanisms and about changes in wine composition?. Food Chemistry, 2018, 241, 206-214.	8.2	64
51	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, 151-159.	5.4	63
52	Gas chromatographicâ€“olfactometric characterisation of headspace and mouthspace key aroma compounds in fresh and frozen lamb meat. Food Chemistry, 2011, 129, 1909-1918.	8.2	63
53	Automated analysis of 2-methyl-3-furanthiol and 3-mercaptohexyl acetate at ngLâ^'1 level by headspace solid-phase microextracion with on-fibre derivatisation and gas chromatographyâ€“negative chemical ionization mass spectrometric determination. Journal of Chromatography A, 2006, 1121, 1-9.	3.7	62
54	Quantitative determination of trace and ultratrace flavour active compounds in red wines through gas chromatographicâ€“ion trap mass spectrometric analysis of microextracts. Journal of Chromatography A, 1998, 806, 349-354.	3.7	61

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55	Glycosidically Bound Aroma Compounds and Impact Odorants of Four Strawberry Varieties. Journal of Agricultural and Food Chemistry, 2012, 60, 6095-6102.	5.2	61
56	Sensory interactions between six common aroma vectors explain four main red wine aroma nuances. Food Chemistry, 2016, 199, 447-456.	8.2	59
57	Characterization by gas chromatographyâ€“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.	5.2	58
58	Oxygen Consumption by Red Wines. Part I: Consumption Rates, Relationship with Chemical Composition, and Role of SO₂. Journal of Agricultural and Food Chemistry, 2015, 63, 10928-10937.	5.2	58
59	Release and Formation of Oxidation-Related Aldehydes during Wine Oxidation. Journal of Agricultural and Food Chemistry, 2016, 64, 608-617.	5.2	58
60	Quantitative determination of wine polyfunctional mercaptans at nanogram per liter level by gas chromatographyâ€“negative ion mass spectrometric analysis of their pentafluorobenzyl derivatives. Journal of Chromatography A, 2007, 1146, 242-250.	3.7	57
61	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, 12407-12416.	5.2	57
62	Potential aromatic compounds as markers to differentiate between Tuber melanosporum and Tuber indicum truffles. Food Chemistry, 2013, 141, 105-110.	8.2	57
63	Aroma Extract Dilution Analysis. Precision and Optimal Experimental Design. Journal of Agricultural and Food Chemistry, 2002, 50, 1508-1514.	5.2	56
64	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.	2.6	55
65	Producing headspace extracts for the gas chromatographyâ€“olfactometric evaluation of wine aroma. Food Chemistry, 2010, 123, 188-195.	8.2	54
66	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, 2543-2553.	5.2	53
67	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, 160-164.	3.7	52
68	Contribution of Nonvolatile Composition to Wine Flavor. Food Reviews International, 2012, 28, 389-411.	8.4	52
69	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.	8.2	52
70	Analysis for wine C5â€“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.	5.4	51
71	Sensory and Chemical Characterization of the Aroma of a White Wine Made with DevÃn Grapes. Journal of Agricultural and Food Chemistry, 2006, 54, 909-915.	5.2	51
72	Sensory and chemical characterisation of the aroma of Prieto Picudo rosÃ© wines: The differential role of autochthonous yeast strains on aroma profiles. Food Chemistry, 2012, 133, 284-292.	8.2	50

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73	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, 10015-10027.	5.2	48
74	Comparison of extraction techniques and mass spectrometric ionization modes in the analysis of wine volatile carbonyls. Analytica Chimica Acta, 2010, 660, 197-205.	5.4	47
75	Understanding quality judgements of red wines by experts: Effect of evaluation condition. Food Quality and Preference, 2016, 48, 216-227.	4.6	47
76	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.	3.7	46
77	Formation and Accumulation of Acetaldehyde and Strecker Aldehydes during Red Wine Oxidation. Frontiers in Chemistry, 2018, 6, 20.	3.6	46
78	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.	8.2	46
79	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.	8.2	45
80	Ageing and retail display time in raw beef odour according to the degree of lipid oxidation. Food Chemistry, 2018, 242, 288-300.	8.2	45
81	Chemical and sensory effects of the freezing process on the aroma profile of black truffles (Tuber) Tj ETQq1 1 0.784314 rgBT /Overlock	8.2	44
82	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.	3.5	44
83	High-Performance Liquid Chromatography Analysis of Amines in Must and Wine: A Review. Food Reviews International, 2012, 28, 71-96.	8.4	43
84	Gas chromatography-mass spectrometry strategies for the accurate and sensitive speciation of sulfur dioxide in wine. Journal of Chromatography A, 2017, 1504, 27-34.	3.7	43
85	Reductive off-odors in wines: Formation and release of H2S and methanethiol during the accelerated anoxic storage of wines. Food Chemistry, 2016, 199, 42-50.	8.2	42
86	Chemical and sensory characterization of oxidative behavior in different wines. Food Research International, 2010, 43, 1423-1428.	6.2	41
87	Chemo-sensory characterization of fractions driving different mouthfeel properties in red wines. Food Research International, 2017, 94, 54-64.	6.2	41
88	Identification of three novel compounds in wine by means of a laboratory-constructed multidimensional gas chromatographic system. Journal of Chromatography A, 2006, 1122, 202-208.	3.7	40
89	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.	5.4	40
90	Critical aspects of the determination of pentafluorobenzyl derivatives of aldehydes by gas chromatography with electron-capture or mass spectrometric detection. Journal of Chromatography A, 2006, 1122, 255-265.	3.7	39

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91	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.	3.9	39
92	Changes in analytical and volatile compositions of red wines induced by pre-fermentation heat treatment of grapes. Food Chemistry, 2015, 187, 243-253.	8.2	39
93	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, 6317-6326.	5.2	39
94	Identification of volatile constituents in wines fromVitis vinifera var vidadillo and sensory contribution of the different wine flavour fractions. Journal of the Science of Food and Agriculture, 1995, 69, 299-310.	3.5	38
95	New and efficient microextraction/solid-phase extraction method for the gas chromatographic analysis of wine volatiles. Journal of Chromatography A, 1996, 731, 247-259.	3.7	38
96	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.	2.1	38
97	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.	4.7	38
98	Effect of freezing method and frozen storage duration on odor-active compounds and sensory perception of lamb. Food Research International, 2013, 54, 772-780.	6.2	38
99	Analysis, occurrence and potential sensory significance of aliphatic aldehydes in white wines. Food Chemistry, 2011, 127, 1397-1403.	8.2	37
100	Optimization of a procedure for the selective isolation of some powerful aroma thiols. Journal of Chromatography A, 2007, 1143, 190-198.	3.7	36
101	A model explaining and predicting lamb flavour from the aroma-active chemical compounds released upon grilling light lamb loins. Meat Science, 2014, 98, 622-628.	5.5	35
102	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.	8.2	35
103	Elusive Chemistry of Hydrogen Sulfide and Mercaptans in Wine. Journal of Agricultural and Food Chemistry, 2018, 66, 2237-2246.	5.2	35
104	Modulating Fermentative, Varietal and Aging Aromas of Wine Using non-Saccharomyces Yeasts in a Sequential Inoculation Approach. Microorganisms, 2019, 7, 164.	3.6	35
105	Fast fractionation of complex organic extracts by normal-phase chromatography on a solid-phase extraction polymeric sorbent. Journal of Chromatography A, 2003, 1017, 17-26.	3.7	34
106	Multidimensional gas chromatographyâ€“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, 4040-4045.	3.7	34
107	Insights on the chemical basis of the astringency of Spanish red wines. Food Chemistry, 2012, 134, 1484-1493.	8.2	34
108	Relationship between Flavor Dilution Values and Odor Unit Values in Hydroalcoholic Solutions:Â Role of Volatility and a Practical Rule for Its Estimation. Journal of Agricultural and Food Chemistry, 1998, 46, 4341-4346.	5.2	33

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109	Evaluation of gamma and electron-beam irradiation on the aromatic profile of black truffle (Tuber) Tj ETQq1 1 0.784314 rgBT /Overlock Technologies, 2012, 13, 151-157.	5.6	33
110	Study of the effect of H 2 S, MeSH and DMS on the sensory profile of wine model solutions by Rate-All-That-Apply (RATA). Food Research International, 2016, 87, 152-160.	6.2	33
111	Use of solidâ€“liquid distribution coefficients to determine retention properties of Porapak-Q resins. Journal of Chromatography A, 2001, 931, 31-39.	3.7	32
112	Use of new generation poly(styrene-divinylbenzene) resins for gas-phase trapping-thermal desorption. Journal of Chromatography A, 2007, 1139, 36-44.	3.7	32
113	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.	3.7	32
114	Aroma profiling of an aerated fermentation of natural grape must with selected yeast strains at pilot scale. Food Microbiology, 2018, 70, 214-223.	4.2	32
115	Revealing the Usefulness of Aroma Networks to Explain Wine Aroma Properties: A Case Study of Portuguese Wines. Molecules, 2020, 25, 272.	3.8	32
116	A Study of Factors Affecting Wine Volatile Composition and its Application in Discriminant Analysis. LWT - Food Science and Technology, 1996, 29, 251-259.	5.2	31
117	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, 10938-10947.	5.2	31
118	Gas Chromatographicâ€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.	3.1	30
119	Effect of aroma perception on taste and mouthfeel dimensions of red wines: Correlation of sensory and chemical measurements. Food Research International, 2020, 131, 108945.	6.2	30
120	Validation of an analytical method for the solid phase extraction, in cartridge derivatization and subsequent gas chromatographicâ€“ion trap tandem mass spectrometric determination of 1-octen-3-one in wines at ngLâ¯1 level. Analytica Chimica Acta, 2006, 563, 51-57.	5.4	29
121	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.	6.2	29
122	Oxygen and SO₂ Consumption Rates in White and RosÃ© Wines: Relationship with and Effects on Wine Chemical Composition. Journal of Agricultural and Food Chemistry, 2017, 65, 9488-9495.	5.2	28
123	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.	8.2	28
124	Selective preconcentration of volatile mercaptans in small SPE cartridges: Quantitative determination of trace odorâ€active polyfunctional mercaptans in wine. Journal of Separation Science, 2009, 32, 3845-3853.	2.5	27
125	Chemo-sensory approach for the identification of chemical compounds driving green character in red wines. Food Research International, 2018, 109, 138-148.	6.2	27
126	Chemosensory characterization of Chardonnay and Pinot Noir base wines of Champagne. Two very different varieties for a common product. Food Chemistry, 2016, 207, 239-250.	8.2	26

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127	Pigment composition and color parameters of commercial Spanish red wine samples: linkage to quality perception. European Food Research and Technology, 2011, 232, 877-887.	3.3	25
128	Synergic, additive and antagonistic effects between odorants with similar odour properties. Developments in Food Science, 2006, 43, 205-208.	0.0	24
129	Chemical and sensory characterisation of the aroma of Ã‡alkarasÄ± rosÃ© wine. Australian Journal of Grape and Wine Research, 2014, 20, 340-346.	2.1	24
130	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.	2.1	24
131	Selectivity and efficiency of different reversed-phase and mixed-mode sorbents to preconcentrate and isolate aroma molecules. Journal of Chromatography A, 2010, 1217, 1557-1566.	3.7	23
132	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, 842-848.	3.7	23
133	Multiple automated headspace in-tube extraction for the accurate analysis of relevant wine aroma compounds and for the estimation of their relative liquidâ€“gas transfer rates. Journal of Chromatography A, 2012, 1266, 1-9.	3.7	23
134	Gas Chromatography Olfactometry (GC-O) for the (Semi)Quantitative Screening of Wine Aroma. Foods, 2020, 9, 1892.	4.3	23
135	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.	8.2	22
136	Determination of lead in wines by hydride generation atomic absorption spectrometry. Analyst, The, 1992, 117, 31-33.	3.5	21
137	Analytical characteristics of sample evaporation with the micro-Kuderna-Danish concentrator. Journal of Chromatography A, 1995, 695, 41-55.	3.7	21
138	Sensory and chemical drivers of wine minerality aroma: An application to Chablis wines. Food Chemistry, 2017, 230, 553-562.	8.2	21
139	Fate of Grape Flavor Precursors during Storage on Yeast Lees. Journal of Agricultural and Food Chemistry, 2009, 57, 5468-5479.	5.2	20
140	Comparative analysis of aroma compounds and sensorial features of strawberry and lemon guavas (Psidium cattleianum Sabine). Food Chemistry, 2014, 164, 272-277.	8.2	20
141	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.	8.2	20
142	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.	2.1	19
143	Quantitative determination of five hydroxy acids, precursors of relevant wine aroma compounds in wine and other alcoholic beverages. Analytical and Bioanalytical Chemistry, 2015, 407, 7925-7934.	3.7	19
144	Rapid sensory-directed methodology for the selection of high-quality aroma wines. Journal of the Science of Food and Agriculture, 2016, 96, 4250-4262.	3.5	19

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145	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.	6.2	19
146	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, 3047-3054.	5.2	18
147	Coping with matrix effects in headspace solid phase microextraction gas chromatography using multivariate calibration strategies. Journal of Chromatography A, 2015, 1407, 30-41.	3.7	18
148	Evolution of polyfunctional mercaptans and their precursors during Merlot alcoholic fermentation. LWT - Food Science and Technology, 2016, 65, 770-776.	5.2	18
149	Rapid strategies for the determination of sensory and chemical differences between a wealth of similar wines. European Food Research and Technology, 2017, 243, 1295-1309.	3.3	18
150	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.	6.2	18
151	Effect of grape maturity on wine sensory and chemical features: The case of Moristel wines. LWT - Food Science and Technology, 2020, 118, 108848.	5.2	18
152	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.	2.6	17
153	Quantitative analysis of 3-alkyl-2-methoxypyrazines in German Sauvignon blanc wines by MDGCâ€“MS or MDGCâ€“MS/MS for viticultural and enological studies. European Food Research and Technology, 2014, 239, 549-558.	3.3	17
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155	Sensory, olfactometric and chemical characterization of the aroma potential of Garnacha and Tempranillo winemaking grapes. Food Chemistry, 2020, 331, 127207.	8.2	17
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