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**Sinopsis**

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The commercial importance of wine continues to increase across the globe, with the availability of many new wines, encompassing a remarkable and exciting range of flavours. Wine Flavour Chemistry focuses on aspects of wine making procedures that are important in the development of flavour, describing some of the grapes used and their resulting wines. In-depth descriptions of flavour reaction pathways are given, together with cutting-edge scientific information concerning flavour release, its associated chemistry and physics, and the sensory perception of volatile flavours.