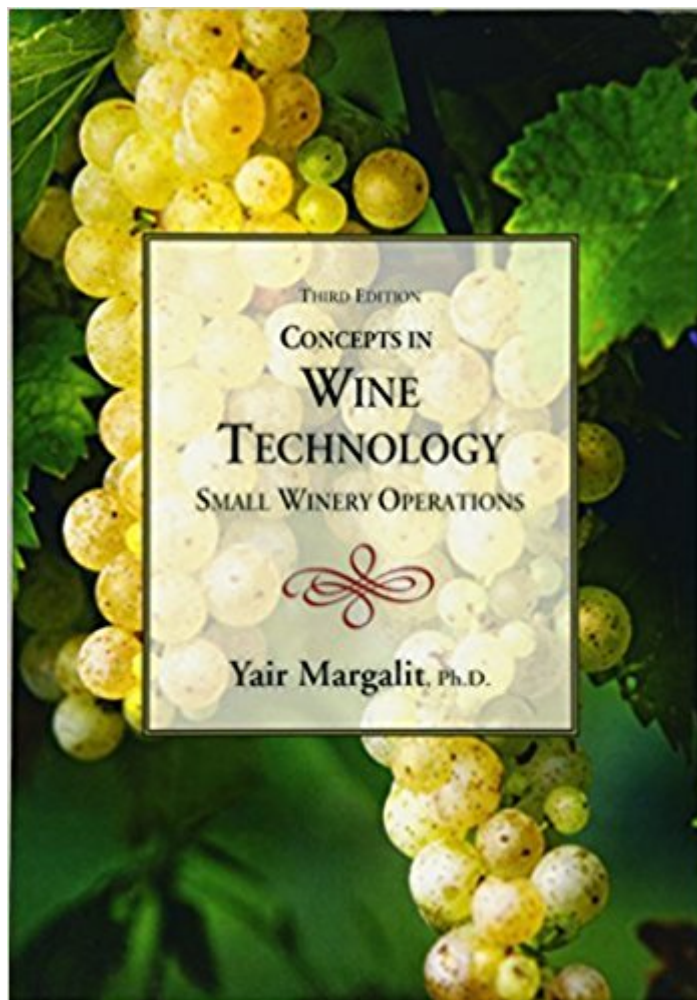




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Concepts In Wine Technology



Synopsis

Following up on his bestselling *Winery Technology and Operations*, physical chemist and winemaker Yair Margalit comes out with the successive, *Concepts in Wine Technology*, fully updated and revised to meet the advances of modern winemaking. Among the extended topics are fermentation, skin contact, acid balance, phenolics, bottling, the use of oak and quality control. He begins in the vineyard discussing proper maturation, soil and climate, bunch health, vineyard disease states, and grape varieties. Next he tackles the preharvest with a careful look at vineyard management and preparing the winery for harvest. Dr. Margalit then outlines the entire process of harvesting, from destemming, crushing, and skin contact as it applies to both red and white grapes to pressing, must correction, and temperature control. Fermentation is examined fully and includes a lengthy look at the factors affecting malo-lactic fermentation and its pros and cons. There is a chapter on cellar operations that deals with racking, stabilization, fining, filtration, blending, and maintaining winery hardware, followed by sections on barreling and bottling. The final chapter pulls together the more general aspects of wine technology, covering sulphur-dioxides, different forms of wine spoilage and ways to ward them off, legal regulations and, one of the most important and enigmatic compounds in wine, phenolics.

Book Information

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Customer Reviews

Yair Margalit, PhD, is a world renowned physical chemist, a practicing winemaker, a university professor, and the author of the bestselling *Winery Technology & Operations*.

The book is very detailed, in fact there is a ton of information in a small space. So much so that a person that is not great with chemistry will find themselves confused a lot of the time. I recommend taking a chemistry class before buying this book.

Comprehensive with concrete data.

This book is short but describes all the steps it takes to make wine. It is a great introduction to the subject. I especially liked the chapter on how different inputs of the wine maker can affect the final product.

Covered the more technical aspects I could not find elsewhere.

essential resource for the home winemaker

Great book to understand the chemistry behind wine making

A very comprehensive book. Well written and includes any issue concerning wine making.

1

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