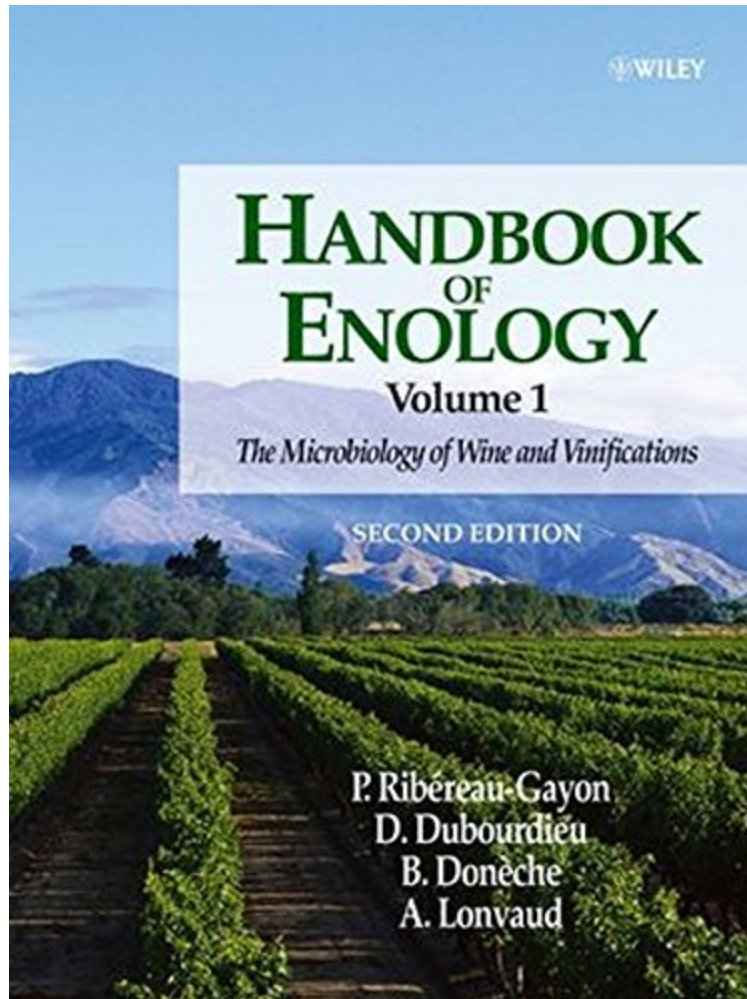


Handbook of Enology, Vol. 1: The Microbiology of Wine and Vinifications

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From Wiley : Handbook of Enology, Vol. 1: The Microbiology of Wine and Vinifications before purchasing it in order to gage whether or not it would be worth my time, and all praised Handbook of Enology, Vol. 1: The Microbiology of Wine and Vinifications:

0 of 1 people found the following review helpful. Five StarsBy LALBought it for a friend.3 of 4 people found the following review helpful. Books every serious winemaker has to haveBy BorisI am studding enology and winemaking and for long time I was trying to find a well written book about chemistry and technology of wine-making. I have many other books but nothing even getting closer to this ones. Both volumes are detailed and easy to understand, and comprehensive. I believe every serious winemaker at least have to read these books if not own them. Yes they are expensive and I was lucky as a friend of mine gave them to me, as I was thinking to buy them. If you are a home

winemaker you don't need them as they are written for students, and you may need some additional classes before jumping deep in microbiology and biochemistry of wine.

The "Microbiology" volume of the new revised and updated Handbook of Enology focuses on the vinification process. It describes how yeasts work and how they can be influenced to achieve better results. It continues to look at the metabolism of lactic acid bacteria and of acetic acid bacteria, and again, how can they be treated to avoid disasters in the winemaking process and how to achieve optimal results. The last chapters in the book deal with the use of sulfur-dioxide, the grape and its maturation process, harvest and pre-fermentation treatment, and the basis of red, white and specialty wine making. The result is the ultimate text and reference on the science and technology of the vinification process: understanding and dealing with yeasts and bacteria involved in the transformation from grape to wine. A must for all serious students and practitioners involved in winemaking.

"French chemists...continue their account of chemical processes in winemaking..." (SciTech Book News, Vol. 25, No. 4, December 2001) From the Back Cover Since the discovery of the role of yeast and alcoholic fermentation in transforming grape juice into wine in the 19th century, many scientific experiments in microbiology, biochemistry and chemistry have provided the basis for accurate definitions of the technological practices used in making different wines and continuous improvements in production conditions, as well as, consequently, the quality of the various types of wine. In 1999, the first edition of the Handbook of Enology volume 1 "The microbiology of wine and vinification" provided an overview of scientific knowledge at that time and its application in techniques commonly used during the first stage in winemaking, from the grape harvest to the end of the fermentation processes. This new edition reaps the benefits of new developments based on the latest findings produced by extremely active scientific research in this field. There have been significant changes in the new version, including in-depth modifications to present updated knowledge as well as additional paragraphs covering entirely new topics. Altogether, the new edition has approximately 10% more pages than the previous version. This new, updated handbook provides valuable information for winemakers, enology students, and, in general, for biochemistry and microbiology specialists interested in the scientific and technical issues involved in vinification. About the Author Computer Programmers and Students of Computer Science.