



Mass spectrometry &

Grape

Wine

Beer

Spirits

Main topics:

- Grape and wine nutraceuticals
- Vineyard grape quality monitoring and remote sensing
- Detection of pesticides, contaminants and defects
- Oenological processes: grape withering, wine fermentation, barrel aging, distillation, ...
- Beer and its sensory and biological properties
- Coupling MS with GC, GC×GC, fast GC, HPLC, UHPLC, ...
- Proteomics of grape and wine
- Metabolomics and high-resolution MS in the study of grape and wine
- Geographical origin traceability and frauds detection in oenology
- Study of grape and wine yeast and bacteria
- MS and sensory analysis coupling
- Volatile & aroma compounds of grape, wine and distillates