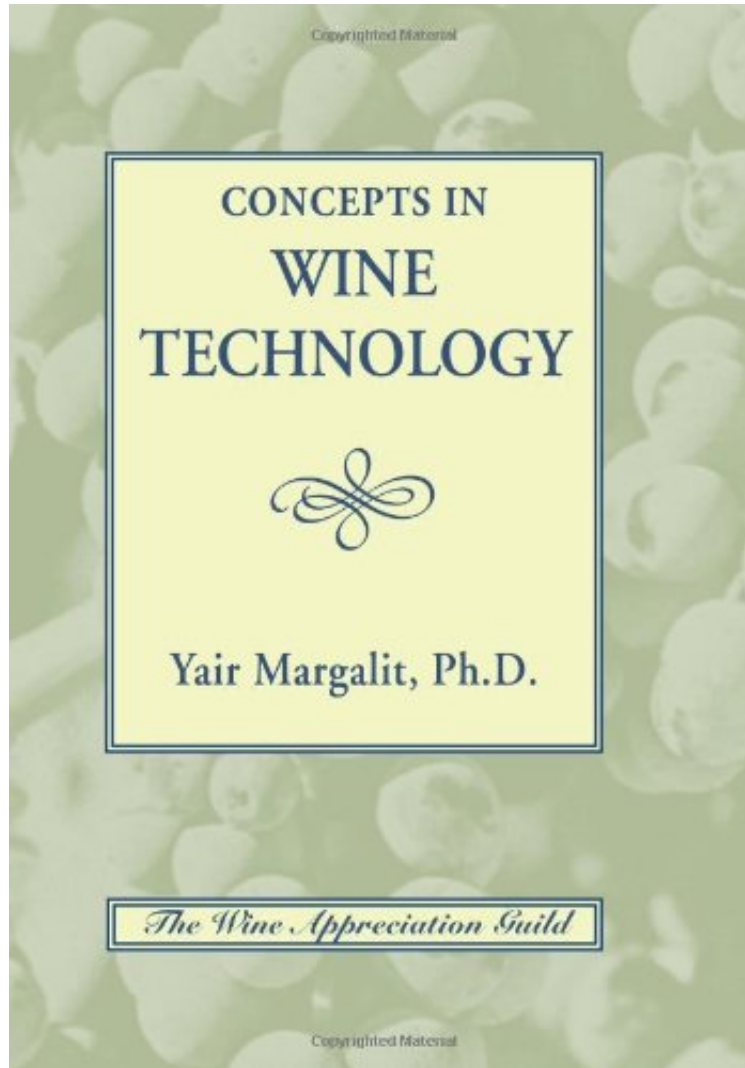


## Concepts in Wine Technology

*Yair Margalit Ph.D.*

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Mor-yosefgood book must to have if you are a wine maker

This is the companion book to the author's best selling Concepts In Wine Chemistry. It is a successor to his original Winery Technology Operations. Since the author published his first book in 1990, he has shifted much of his time from research and teaching to operating his own small winery and consulting world-wide with other winemakers. Thus, this new text has a very practical and applied science character. In addition there have been significant discoveries and technological advances in winemaking since the original text. The enlarged sections on fermentation, skin contact, acid balance, the use of oak, phenolics and quality control reflect and expand upon the original text. This is a "how-to" book, organized in the sequence of the processes a winemaker faces when confronted with the rapid challenge of converting fresh grapes into good wine. As the author points out, the grapes will make wine by themselves due to natural biological and chemical processes. However, to make good wine or even great wine, nature must be guided by the skilled and artful hand of the winemaker. The author's many years of experience in producing many different wines helps the reader focus on the right processes at the right time to achieve winemaking success.

About the Author Yair Margalit, Ph.D., author of the best-selling Winery Technology and Operations and Concepts in Wine Chemistry, is a physical chemist with many years of research and teaching experience. He operates a small family vineyard and winery and teaches winemaking and wine chemistry at the Israel Institute of Technology - the 'Technicon.' He also visits and consults with wineries worldwide.