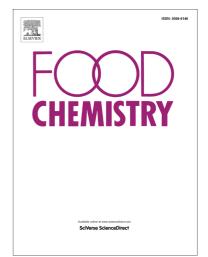
### Accepted Manuscript

Influence of two yeast strains in free, bioimmobilized or immobilized with alginate forms on the aromatic profile of long aged sparkling wines.

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### ACCEPTED MANUSCRIPT

Influence of two yeast strains in free, bioimmobilized or immobilized with alginate forms on the aromatic profile of long aged sparkling wines.

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Running title: Long-aged sparkling wine produced with bioimmobilized yeast.

**Keywords:** Aroma compounds, Bioimmobilization, Cava, Chemometrics, Immobilization, Sparkling wine

#### ABSTRACT.

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