

Correction: Evaluation of yeast derivative products developed as an alternative to lees: The effect on the polysaccharide, phenolic and volatile content, and colour and astringency of red wines (Molecules (2019) 24 (1478) DOI: 10.3390/molecules24081478)

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The authors wish to make the following corrections to this paper [1]: We would like to change the affiliation of one of the authors, Dr. Mariona Gil, from: Mariona Gil 1,4 1 Department of Agro-Industry and Enology, Faculty of Agronomical Sciences, University of Chile, P.O. Box 1004, Santa Rosa 11315, La Pintana, Santiago, Chile 4 Instituto de Ciencias Químicas Aplicadas, Inorganic Chemistry and Molecular Materials Center, Universidad Autónoma de Chile, el Llano Subercaseaux 2801, San Miguel, Santiago, Chile to the correct version, as follows: Mariona Gil4 4 Instituto de Ciencias Químicas Aplicadas, Inorganic Chemistry and Molecular Material Center, Facultad de Ingeniería, Universidad Autónoma de Chile,. Av. El Llano Subercaseaux 2801. San Miguel, Santiago, Chile The authors would like to apologize for any inconvenience caused to the readers by these changes. © 2019 by the authors.