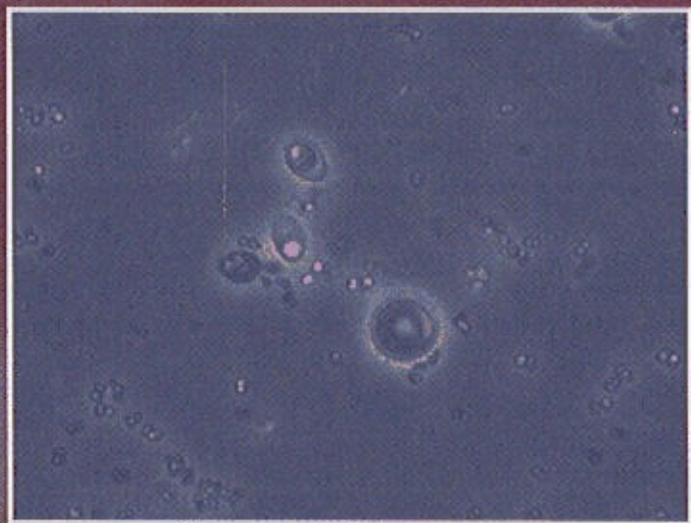


WINE MICROBIOLOGY

Practical Applications and Procedures

SECOND EDITION



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Springer

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