


Correction

Correction: Del Barrio-Galán, R., et al. 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

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Received: 3 June 2019; Accepted: 14 June 2019; Published: 27 June 2019



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}

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to the correct version, as follows:

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The authors would like to apologize for any inconvenience caused to the readers by these changes.

Reference

1. Del Barrio-Galán, R.; Úbeda, C.; Gil, M.; Medel-Marabolí, M.; Sieczkowski, N.; Peña-Neira, A. 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. [[CrossRef](#)] [[PubMed](#)]



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