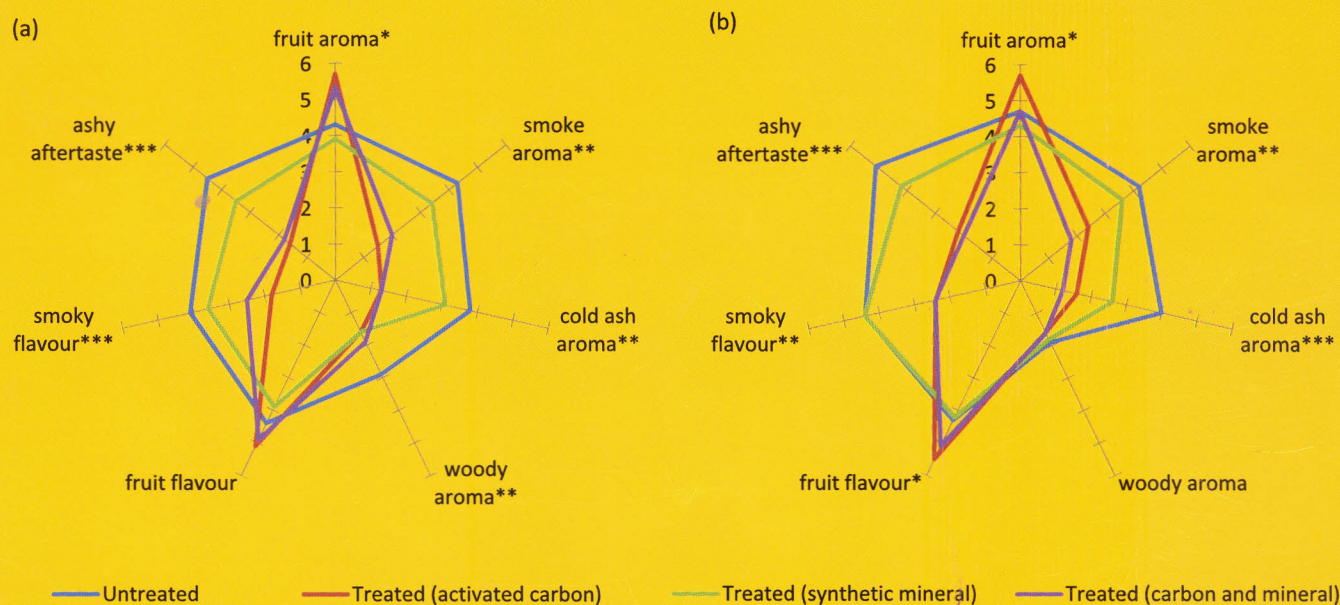


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Mitigation of the sensory attributes of smoke-affected wines with fining agents

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