

PRELIMINARY CONGRESS PROGRAM

Thursday May 7th

VINE SESSION

THE STATE OF THE ART OF INTERNATIONAL VITICULTURE RESEARCH ON THE TOPIC OF CLIMATIC CHANGE

Fernando Martínez de Toda, Universidad de La Rioja

BUILDING RESILIENCE FOR ADAPTATION TO CLIMATE CHANGE IN VITICULTURE: THE AUSTRALIAN PERSPECTIVE

Mark Krstic, Managing director Australian Wine Research Institute

PRODUCTOS AGROVIN. INFLUENCIA DEL POTENCIAL ELECTROQUÍMICO EN ENOLOGÍA

Session managed in collaboration with Agrovin

- **Federico Casassa, Ph.D.** Cal Poly San Luis Obispo
- **Marcia Torres**, Jackson Family wines

SESSION MANAGED IN COLLABORATION WITH PARSEC

WINE ACIDITY: NATURAL MANAGEMENT THROUGH BIOTECHNOLOGICAL STRATEGIES

Session managed in collaboration with Lallemand

- Contribution of Non-*Saccharomyces* Yeasts to Wine Freshness - **Antonio Morata**, enotec-UPM, Polytechnic University of Madrid
- Fermentations management and their influence on acidity. Experiences and new opportunities - **José María Heras**, Lallemand

THE "SWISS KNIFE" OF THE POLYPHENOL MEASUREMENT

Session managed in collaboration with Vinventions

- **Christine Pascal**, Vinventions
- **Benoît Bach**, Haute Ecole de viticulture et œnologie de Changins

GRAPEVINE RESPONSE TO VARIABLE RATE NITROGEN FERTILIZATION

Stefano Poni, Università Cattolica S.C. di Piacenza

NON-SACCHAROMYCES: A FUNCTIONAL TOOLBOX FOR WINEMAKERS

Session managed in collaboration with CHR Hansen

- Solving the challenges of the present and the future with Non-*Saccharomyces* - **Lorenzo Peyer**, CHR HANSEN
- Far beyond fermentative aroma: non-*Saccharomyces* can effectively modulate varietal and aging aromas of wine - **Vicente Ferreira**, Universidad de Zaragoza

GRAPE SESSION

THE STATE OF THE ART OF INTERNATIONAL RESEARCH ON VITICULTURE PRACTICES TO IMPROVE GRAPEWINE QUALITY

José Ramon Lissarrague, Universidad Politécnica de Madrid

EnoForum Awards – 1st session

Chitosan applications on vineyards and effects on gene expression – **Rupesh Singh**, Centro de Química de Vila Real

Measuring water potential: when, how and why – **Luis Gonzaga Santesteban García**, Universidad Pública de Navarra

Vine-bark and grape microbiome: impact of geography and agronomic management – **Tiziana Nardi**, CREA Viticulture and Enology Research Centre

Use of Pulsed Light for grape sanitization – **Antonio Morata**, Universidad Politécnica de Madrid

Investigations of the effects of ultrasound on thiol precursors of grapes – **Tomas Roman**, Fondazione Edmund Mach

Adaptation of Tempranillo with 16 rootstocks in limestone soil. Precision viticulture application – **Laura Caminero Lobera**, Gobierno De Navarra

Main implications derived from the phenolic composition of red wine from the Canary Islands – **Roger De las Heras**, Cabildo de Tenerife

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Friday May 8th

WINEMAKING SESSION

EL ESTADO DEL ARTE EN LA INVESTIGACIÓN DE LAS TÉCNICAS ENOLÓGICAS DEL SIGLO XXI

Fernando Zamora, Universidad Rovira i Virgili de Tarragona

EnoForum Awards – 3rd session

A technology to recover and modulate the aroma lost during the alcoholic fermentation – **Lorenzo Guerrini**, Università degli Studi di Firenze

Yeast Biocapsules - a completely natural yeast immobilization technique for wine production – **Minami Ogawa**, Universidad de Córdoba – University of California

Bio-protection in oenology: a real alternative to sulphites? – **Alexandre Hervé**, Université de Bourgogne

Bee pollen use as an alcoholic fermentation activator in white wines – **Antonio Amores Arrocha**, Universidad de Cádiz

Galactomannoproteins of *Schizosaccharomyces japonicus* and wine protein stability – **Paola Domizio**, Università degli Studi di Firenze, DAGRI

Recent advancements on the light-struck taste in white wine – **Daniela Fracassetti**, Università degli studi di Milano

Impact of climate change on the aroma of red wines: a focus on dried fruit aromas – **Alexander Pons**, ISVV – Seguin Moreau

Ultrasound-assisted extraction of anthocyanins and polyphenolic compounds from red lees - **Pau Sancho Galán**, Universidad de Cádiz

WINE SENSORY STABILIZATION: CONTROL OF "BRETT CHARACTER" AND PINKING

Session managed in collaboration with *SAI Enology*

- Strategies to remove or mitigate negative volatile phenols from contaminated red wines - **Filipe Ribeiro**, SAI Enology
- The pinking phenomenon of white wines: Origin and treatments - **Fernanda Cosme**, University of Trás-os-Montes and Alto Douro

PROTEIN STABILITY AND WINE QUALITY: PROTEASE ENZYME AS AN INNOVATIVE TOOL FOR WINEMAKING

Session managed in collaboration with *Vason Ibérica and Enzimas Rapidase of Oenobrand*s

- Protein instability in wine: a review - **Matteo Marangon**, Università degli studi di Padova
- Protease application in winemaking to achieve protein stability of the wine - **Remi Schneider**, Oenobrand

DIGITAL TRANSFORMATION IN THE RIPENESS AND SANITARY CONTROL OF THE GRAPES

Session managed in collaboration with Foss

- **Julio Sáenz**, La Rioja Alta, S.L.U.

CHITOSAN: INNOVATIONS IN OENOLOGY

Session managed in collaboration with IOC Enotecnia

- Chitosan, a biologically occurring fining agent: delineating anti-oxidative mechanisms in sulphite-free white wines - **Christine Pascal**, Institut de Chimie Radicalaire
- Chitosan: innovative solution to increase the longevity of wine - **José María Bravo Plasencia**, IOC Enotecnia S.L.

TECHNOLOGIES FOR QUALITY WINE MANAGEMENT THROUGH NON SACCHAROMYCES: INNOVATIVE APPLICATION

Session managed in collaboration with Ab Biotek

- Introduction of AWRI and AB Biotek collaboration - **Attilio Bellachioma**, AB Biotek
- Discovering the microbiome: potential applications for novel non-conventional wine yeasts - **Anthony Heinrich**, AB Biotek
- Novel non-conventional wine yeasts from AWRI and their potential bioprotective properties - **Teresa Garde-Cerdán**, Instituto de Ciencias de la Vid y del Vino

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SELECTION OF YEASTS AND FERMENTATION CONDITIONS FOR THE PRODUCTION OF SAUVIGNON BLANC

Session managed in collaboration with Fermentis

- **Etienne Dornigac**, Fermentis (ENG)
- **Marie-Charlotte Colosio**, Institut Français de la Vigne et du Vin

WINE SESSION

EL ESTADO DEL ARTE EN LAS CLAVES MODERNAS DE LA CALIDAD DEL VINO

Vicente Ferreira, Universidad de Zaragoza

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TASTING SPACE

Thursday May 7th

12h00 **CATA DEMOSTRATIVA**
(Organized by PARSEC)

14h00 **OENOLOGICAL INNOVATION BY ANCHOR, YEASTS AND BACTERIAS**
(Organized by Erbsloeh España and Anchor Oenology)

16h00 **NEW TECHNOLOGIES APPLIED TO FUTURE WINES**
(Organized by Agrovin)

Friday May 8th

11h00 **SULFITE-FREE WINES MADE WITH CHITOSAN AS AN ANTIOXIDANT**
(Organized by IOC Enotecnia S.L.)

13h00 **OENOBRAANDS SOLUTIONS TO INCREASE THE AROMATIC QUALITY OF WINE**
(Organized by Vason Ibérica and Oenobrand)