



ORAL PROGRAM

Monday, May 28th, 2018

09.30-11.30 **REGISTRATION**

11.30-12.00 Welcome and opening ceremony

12.00-13.00 Session 1: Bioactivity and physiology

12.00-12.40 Keynote lecture: Progress in the understanding of the interaction between gut microbiota and the assimilation of wine bioactive molecules

F. Tomás-Barberán, *Centro de Edafología y Biología Aplicada del Segura CEBAS-CSIC, Spain*

12.40-13.00 Genome-Scale Metabolic Model of *Oenococcus oeni*

P. Cañón, *Pontificia Universidad Católica de Chile, Chile*

13.00-14.30 Lunch break

14.30-15.50 Session 2: Vine/grape: quality, maturation, treatments and varieties

14.30-15.10 Keynote lecture: Vine treatments and effects in grape and wine quality

Y. Kotseridis, *Agricultural University of Athens, Greece*

15.10-15.30 Cultivar diversity of grape polyphenol composition and changes in response to drought investigated by LC-MS based metabolomics

V. Cheynier, *SPO INRA Supagro Univ. Montpellier, France*

15.30-15.50 Monitoring of phenolic content in red wine grapes using a conveyor belt moving system

J. L. Alexandre-Tudo, *Stellenbosch University, South Africa*

15.50-16.20 Coffee break

16.20-18.00 Session 3: Vine/grape: quality, maturation, treatments and varieties

16.20-16.40 Sensory evaluation of grape berries - how much information is gathered for grape processing and wine composition?

U. Fischer, *DLR Rheinpfalz, Germany*

16.40-17.00 Profiling of 1,4-cineole and 1,8-cineole in California grapes and wines

N. Loscos, *E & J Gallo Winery, USA*

17.00-17.20 Correlation between skin cell wall composition and polyphenol extractability of Pinot noir and Cabernet Sauvignon from different regions

C. Medina-Plaza, *University of California, Davis, USA*

17.20-17.40 Mitigating the effects of climate change on berry composition by canopy management

E. Brouard, *EGFV – INRA, France*

17.40-18.00 Interactions between rosé wine polyphenols and polyvinylpyrrolidone (PVPP): Colorimetry, targeted polyphenomics and molecular dynamics simulations

C. Saucier, *Université Montpellier, France*

18.00-19.00 **WINE-POSTER SESSION**

19.30-21.30 **WELCOME RECEPTION**

Location: Paraninfo Building, Plaza Basilio Paraíso

Tuesday, May 29th, 2018

09.00-10.20 Session 4: Metabolites and macromolecules

09.00-09.40 Keynote lecture: State of the art, challenges and prospects for the study of the wine and vine metabolome

F. Mattivi, *Fondazione Edmund Mach, Italy*

09.40-10.00 PEF-induced autolysis of *Saccharomyces cerevisiae* during aging on the lees of Chardonnay wine

J. M. Martínez, *University of Zaragoza, Spain*

10.00-10.20 The role of yeast on polysulfides biosynthesis

B. Fedrizzi, *University of Auckland, New Zealand*

10.20-11.20 **COFFEE-POSTER SESSION**

10.40-11.00 Vendor seminar

Agilent tools for chemometric analysis and profiling in food

J. Morales, Product Specialist, Agilent Technologies

11.20-12.00 Session 5: Metabolites and macromolecules

11.20-11.40 Macromolecular diversity of Italian red wines

M. Marangon, *University of Padova – DAFNAE, Italy*

11.40-12.00 An update on wine ageing and sulfonations

P. Arapitsas, *Fondazione Edmund Mach, Italy*

12.00-13.00 Flash poster session (mixed topics)

FP01. Remarkable dynamic nature of macromolecular content in grapevine berries in reaction to microclimatic factors: evidence from a Shiraz row-orientation model vineyard

M. A. Vivier, *Institute for Wine Biotechnology, Department of Viticulture and Oenology, Stellenbosch University, South Africa*

FP02. Aroma composition of white wines: a way to select new adapted varieties in climate changing context

G. Pasquier, *Institut Français de la Vigne et du Vin, France*

FP03. Converting grape tannins from winery marc into active packaging

P. Kilmartin, *University of Auckland, New Zealand*

FP04. Investigating the production of polyols in wine yeasts

B. Divol, *Stellenbosch University, South Africa*

FP05. New insights into the mechanisms of resistance to polyphenols in *Oenococcus oeni* using label-free quantitative proteomics.

M. Breniaux, *University of Bordeaux, France*

FP06. The impact of [GAR+] prions on wine fermentation is small and depends on the genetic background

R. González, *ICVV-CSIC, Spain*

FP07. Probe key-odorants in wine through online GC/O recombination with Olfactoscan

N. Béno, *CSGA, France*

FP08. Distribution of enantiomers of 3-sulfanylhexasan-1-ol and its acetate in wine determined by HPLC-MS/MS

D. Jeffery, *The University of Adelaide, Australia*

FP09. The limonene-derived mint aroma compounds. Recent advances in the knowledge of freshness of aged red wines.

G. de Revel, *ISVV, France*

FP10. Advances in the analytical determination of free and bonded VSCs and of truly free SO₂

I. Ontañón, *Laboratorio de Análisis del Aroma y Enología. Universidad de Zaragoza, Spain*

13.00-14.30 Lunch break

14.30-16.10 Session 6: Microbiological diversity and quality

14.30-15.10 Keynote lecture: Microbial diversity and interactions and wine quality

L. Cocolin, *Università di Torino, Italy*

15.10-15.30 Revisiting the diversity of *Oenococcus oeni* malolactic starters by comparative genomics and metabolomics

P. Lucas, *ISVV-University of Bordeaux, France*

15.30-15.50 Microbiome dynamics during spontaneous fermentations of sound grapes in comparison with sour rot and *Botrytis* infected grapes

M. C. Portillo, *University Rovira i Virgili, Spain*

15.50-16.10 Impact of vineyard versus cellar microbiota on the distinction of different Riesling vineyards based on aroma and sensory analysis

K. Siren, *DLR Rheinpfalz, Germany*

16.10-16.40 Coffee break

16.40-18.00 Session 7: Perceptions and emotions in wine consumption

16.40-17.20 Keynote lecture: Expectations and perceptions in wine consumption. Their role in wine acceptability

D. Valentin, *Université de Bourgogne, France*

17.20-17.40 Yeast and the sensory perception of wine

F. F. Bauer, *Institute for Wine Biotechnology, Department of Viticulture and Oenology, Stellenbosch University, South Africa*

17.40-18.00 Wine oxidation perception: similarities and differences between experts and consumers

E. Franco-Luesma, *Centre des Sciences du Goût et de l'Alimentation (CSGA), France*

18.00-19.00 **WINE-POSTER SESSION**

19.00 **FREE EVENING**

Wednesday, May 30th, 2018

09.00-10.20 Session 8: Wine sensoactive molecules

09.00-09.40 Keynote lecture: Formation and fate of oxidation-related aldehydes

A. Escudero, *Universidad de Zaragoza, Spain*

09.40-10.00 Optimization of an Intra-oral stir bar sorptive extraction (SBSE) methodology to monitor the prolonged aroma release during wine intake in wines with different composition

M. Pérez, *CIAL-CSIC, Spain*

10.00-10.20 New insights into Wine Oxidation: Mechanisms of Strecker Aldehydes Formation

A. C. Silva Ferreira, *Escola Superior de Biotecnologia-Universidade Católica Portuguesa, Portugal*

10.20-11.20 **COFFEE-POSTER SESSION**

11.20-12.00 Session 9: Wine sensoactive molecules

11.20-11.40 Understanding the concept of green character in red wines: sensory and chemical drivers

M. P. Sáenz-Navajas, *Laboratorio de Análisis del Aroma y Enología. Universidad de Zaragoza, Spain*

11.40-12.00 A Novel One-step Measurement of Total Volatile Aldehyde Compounds in Wine by LCQQQMS

X. Zhang, *National Wine and Grape Industry Center, Charles Sturt University, Australia*

12.00-12.20 The effect of polysaccharides on wine texture

R. Gawel, *Australian Wine Research Institute, Australia*

12.20-13.00 Session 10: Wine stability: chemistry, microbiology and technology

12.20-13.00 Keynote lecture: Development of tannin activity in grapes and wine.

J. A. Kennedy, *Constellation Brands, USA*

13.00-14.30 Lunch break

14.30-15.50 Session 11: Wine stability: chemistry, microbiology and technology

14.30-14.50 Deconstructing wine grape cell walls with enzymes during winemaking followed using glyco-array technology reveals new insights into Cabernet Sauvignon and Shiraz

J. Moore, *Stellenbosch University, South Africa*

14.50-15.10 Using magnetic nanoparticles for protein stabilisation

A. Mierczynska-Vasilev, *The Australian Wine Research Institute, Australia*

15.10-15.30 Impact of glutathione on wines oxidative stability: a combined sensory and metabolomic study

M. Nikolantonaki, *University of Burgundy, France*

15.30-15.50 Identification of Pigmented Tannins by Tandem MS

A. L. Waterhouse, *University of California, USA*

15.50-16.20 Coffee break

16.20-18.00 Session 12: Wine stability: chemistry, microbiology and technology

16.20-16.40 UV-C-induced changes in must and wine and consequences for the chemical and sensory properties

P. Golombek, *DLR Rheinpfalz, Germany*

16.40-17.00 Electrochemical diversity of Italian red wines

M. Ugliano, *Dept of Biotechnology, University of Verona, Italy*

20.00 **CONFERENCE DINNER** (incl. Poster Award)

Location: Aura Restaurante, Avenida José de Atarés 7

Thursday, May 31st, 2018

8.00-10.00 Bus transfer to La Rioja

10.00-12.00 Visit to Franco Españolas winery

13.00-14.00 Closing ceremony at ICVV

14.00-16.00 “Finca La Grajera” Wine tasting and farewell lunch

16.00-18.00 Bus transfer to Zaragoza