



POSTER PROGRAM

Posters will be on exhibition throughout the whole conference. Adhesive tape will be provided at the poster boards as well as at the registration desk.

Suggested format for poster presentation: A0- (width x height) 90x120 cm

For facilitating poster discussion, four different poster sessions have been allotted. The authors will be asked to be close to their poster in the specific poster session in which the poster will be discussed.

Two prizes to the best posters will be awarded in the course of the conference dinner on Wednesday evening. One poster will be selected by the scientific committee and the other will be selected by all the conference attendees. Please select your personal best poster using the voting cards that you find in your conference bag. Please leave your cards in the box at the registration desk.

Poster Sessions

Poster session 1: Posters with **ODD** poster numbers (from 1 to 79)
Monday, May 28, 2018, 18:00-19:00

Poster session 2: Posters with **EVEN** poster numbers (from 2 to 80)
Tuesday, May 29, 2018, 10:20-11:20

Poster session 3: Posters with **ODD** poster numbers (from 81 to 159)
Tuesday, May 29, 2018, 18:00-19:00

Poster session 4: Posters with **EVEN** poster numbers (from 82 to 158)
Wednesday, May 30, 2018, 10:20-11:20

LIST OF POSTERS

Bioactivity and physiology

- P-1 The impact of distillation process on prebiotic activity of different oligosaccharidic fractions extracted from grape seeds
M. Bordiga
- P-2 Bioactive Polyphenols Analysis In Grapes By Microwave-Assisted Extraction And Liquid Chromatography
Z. Piñeiro
- P-3 Grape Rhône Valley pomaces associated with a thiazide diuretic: their role against hypertension disease
Z. Rasines-Perea
- P-4 Effect of grape polyphenols on the growth of Enterococcus strains
R. Fernández Pérez

- P-5 Protective effect of melatonin to yeast against alcoholic fermentation associated stresses
M. Sunyer-Figueres

Vine/grape: quality, maturation, treatments, varieties

- P-6 Changes on anthocyanins and stilbenes grape composition induced by foliar application of ethephon
R. González
- P-7 Estimating winegrape quality potential from a fluorescence-based index of anthocyanin content measured in vine leaves at veraison
R. Sánchez
- P-8 High anthocyanin hybrids from Monastrell grapes adapted to climate change
R. Gil
- P-9 New insights on the phenolic metabolism of grape berry seeds
P. Rousserie
- P-10 Phenolic composition of wines elaborated in contact with vine-shoot chips
M. R. Salinas
- P-11 Acacia gum and sparkling wines: the beginning of a beautiful friendship?
R. Apolinar Valiente
- P-12 Chemical and Organoleptic evaluation of wine quality from different clones of C.V Cabernet Sauvignon grown in Israel using HS-SPME-GCMS, E-tongue & E-nose.
M. Shlisel
- P-13 Addition of a commercial preparation enriched in glutathione in white musts: Effect on wines aroma composition
A. Gonzalo-Diago
- P-14 Assessment fertigation effects on volatile and non-volatile compounds in *Vitis vinifera* Albariño
M. Vilanova
- P-15 Selective cluster thinning impacts phenolic composition of Refosco dal Peduncolo Rosso (*Vitis vinifera* L.) grapes during fruit maturation
M. Bubola
- P-16 Improvement of Syrah grapevine nutrition by application of elicitor fertigation: effect on plant physiology and grape composition
R. Ferrer-Gallego
- P-17 Leaf removal as affecting aromatic precursors dynamics during maturation of Ribolla Gialla grapes (*Vitis vinifera* L.)
S. Voce
- P-18 What happens to grape quality when ozonated water is applied on the grapevine?
A. Campayo
- P-19 The impact of Grapevine Leafroll Disease on grape and wine chemistry in *Vitis vinifera* L. in South Africa
E. Blancquaert
- P-20 Mono- and di-glucoside anthocyanins extraction in mould resistant varieties
L. Barp
- P-21 Effect of leaf removal and grape maturity on polysaccharide composition of grapes and wines
R. Ferreras Charro

- P-22 Phenolic and sensory potential of new red hybrid grape varieties resistant to cryptogamic diseases
R. Gonzalez-Centeno
- P-23 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
- P-24 Influence of unripe grapes to reduce ethanol content and pH on the color, polyphenols and polysaccharides composition of Pinot Noir and Tannat wines
D. Piccardo
- P-25 Potential of minor grape varieties from the Pyrenean Massif
E. Gracia-Moreno
- P-26 Evolution of polyphenolic compounds of Grenache wine obtained from grapes treated by Pulsed Electric Fields during aging in oak barrel
M. Maza
- P-27 Aroma composition of white wines: a way to select new adapted varieties in climate changing context
G. Pasquier
- P-28 Methyl jasmonate foliar and cluster applications to Bonarda vineyard: Effect on wine phenolic composition and sensory attributes
M. Fanzone
- P-29 Effect of sulfur and copper sulfate phytosanitary treatments in the generation of reductive problems in the wine
E. Vela
- P-30 Influence of berry size on the enological composition of Garnacha x Tempranillo hybrids
C. Manso
- P-31 Different aromatic chemical profiles in Grenache wines from vineyards of different potential
I. Arias
- P-32 Sensory characterization of wines produced with grapes harvested at different time points
S. Ferrero del Teso
- P-33 HEAT BERRY: The influence of abiotic factors on the composition of berries, must and wine in *Vitis vinifera* L. cv. Riesling
M. Brandt
- P-34 Improved berry quality of cv. Gewürztraminer by mediating radiation regime
Y. Zohar
- P-35 Valorisation of ancient grapevine varieties preserved in Spain. In search of specific wine aroma
Y. Gogorcena

Metabolites and macromolecules

- P-36 Converting grape tannins from winery marc into active packaging
P. Kilmartin
- P-37 Investigating the production of polyols in wine yeasts
B. Divol
- P-38 The elimination of suspended cell wall material in musts improved the chromatic characteristics and phenolic compounds content of red wines
E. Gómez-Plaza

- P-39 Removing of biogenic amines of the wine by selective adsorption on functionalized porous solids
J. J. Rodríguez-Bencomo
- P-40 Quantification of crown procyanidins in different grapes according to the vintage and accumulation kinetics of crown procyanidins during grapes ripening
A. Jouin
- P-41 Grape color variation involves genetic and micro-environmental changes that alter berry phenolic and aromatic composition
M. Rodríguez-Lorenzo
- P-42 Effect of application of elicitors and grape pomace extract over the phenolic composition on Monastrell wines
D. F. Paladines-Quezada
- P-43 Impact of sulphur compounds on the release of 3-mercaptohexanol and 4-mercapto-4-methyl-2-pentanone from their precursors in synthetic medium
Y. Alegre
- P-44 Chemical characterization, antioxidant properties and oxygen consumption rate of oenological tannins in a wine model solution
A. Vignault
- P-45 Polyphenol accumulation in *Vitis* specie leaves during the vegetative season
O. Kedrina
- P-46 Changes in the cell wall composition and phenolic extraction of musts and wines made from Shiraz grapes of three ripeness levels
W. du Toit
- P-47 Development of UV-vis and FTIR models for polyphenol quantification in red wine
C. Miramont
- P-48 Skin and seed lipid composition of grape genotypes autochthonous to the Spanish region of Castilla-La Mancha
J. Pérez-Navarro
- P-49 Volatile metabolites produced by different flor yeast strains during wine biological ageing
M. L. Morales
- P-50 Influence of different saline water irrigation treatments on grape and wine phenolic content
A. Martinez
- P-51 Antiradicalic must supplementation for preventing the atypical aging of white wines
T. Nardin
- P-52 Melatonin and its derivatives in red wine: contribution of fermenting microorganisms
D. Fracassetti
- P-53 Increasing varietal thiols in South African Sauvignon blanc wines
S. Vannevel
- P-54 Exocellular laccases from three *Botrytis cinerea* strains: The difference in their activities is not related to their catalytic protein parts
F. García
- P-55 Impact of grape maturity on Merlot and Tempranillo wines ester contents and sensorial characteristics
M. Trujillo
- P-56 Improvement of grape aroma and stilbene compositional characteristics during postharvest ozone treatment
S. Giacosa

- P-57 Targeted analysis of intra and extracellular media of three winemaking strain of yeast
M. A. Álvarez-Fernández
- P-58 High-resolution mass spectrometry based non-targeted metabolomic analyses for the study of the toasting/ tannin potential interaction in oak wood
N. Wirgot
- P-59 Using machine learning models to predict proanthocyanidin and anthocyanin concentration in red wines
J. Cuevas-Valenzuela
- P-60 Distribution of potential precursors of 2-aminoacetophenone in grapes (skins, pulps and seeds) of hybrid and *Vitis vinifera* L. varieties.
R. Larcher
- P-61 Polyphenolic metabolite profiling in less frequent red grape Uruguayan varieties
E. Dellacassa
- P-62 Origin and formation of Riesling varietal character and its evolution during bottle aging.
I. Oliveira
- P-63 Multivariate optimization of headspace solid-phase microextraction coupled to gas chromatography-mass spectrometry for analysis of terpenoids in sparkling wines
J. M. Muñoz Redondo
- P-64 New insights into the mechanisms of resistance to polyphenols in *Oenococcus oeni* using label-free quantitative proteomics.
M. Breniaux
- P-65 Have the Sparkling wine lees a bacterial growth effect?
M. Riu-Aumatell
- P-66 Characterization of lipid fraction of grape seed and grape pomace from five grape varieties
M. V. García-Moreno
- P-67 Chemical and sensorial characterization of varietal wines of the cv. Pais from Maule and Itata Valley
M. Medel-Marabolí
- P-68 Characterization of AgNPs in wine samples by Single Particle – Inductively Coupled Plasma Mass Spectrometry
D. Leite
- P-69 WineOmics: to go further on the understanding of the wine aroma properties through multidimensional gas chromatography
S. Rocha
- P-70 Antioxidant activity and composition of unripe Sangiovese grapes and juice obtained by solid-liquid extraction
G. Bucalossi

Microbiological diversity and quality

- P-71 Influence of abiotic factors on the rhizobacteria diversity of Malbec and Cabernet Sauvignon cultivars located at Ullum Valley in San Juan, Argentina
M. Oyuela
- P-72 Analysis of NCR mechanism in *Hanseniaspora vineae* and *Saccharomyces cerevisiae* during winemaking
J. Lleixà

- P-73 Investigations into L-methionine degradation during wine fermentation and the role of yeast ARO genes in the formation of 3-(methylthio)-1-propanol
R. Deed
- P-74 Impact of a biofungicide applied to grapevine on winemaking.
R. Escribano-Viana
- P-75 Chemical markers in wine related to low levels of yeast available nitrogen (YAN) in the grape: Effect of yeast strains.
A. Dienes-Nagy
- P-76 Potential of non-*Saccharomyces* yeasts to mitigate effects of climate change in wine making
P. Blanco
- P-77 Indigenous lactic acid bacteria population found in Rioja Alavesa red wines fermentations and their ability to produce biogenic amines and ethyl carbamate
I. Diez-Ozaeta
- P-78 Organic viticulture improves yeast diversity in grape musts from Galicia
D. Castrillo
- P-79 Impact of nitrogen sources on the fermentative kinetic and aroma compounds production by non-*Saccharomyces* yeasts in alcoholic fermentation
P. Seguinot
- P-80 Why do grape-based fruit wines could be “super” magic?
I. Vigentini
- P-81 RNA seq reveals different yeast behaviours in terms of nitrogen consumption and fermentative aroma production
S. Rollero
- P-82 Optimizing bioinformatic pipelines with mock communities datasets.
D. Kioroglou
- P-83 Effect of air in volatile compounds profile of different wine yeasts strains
P. Morales
- P-84 The impact of [GAR+] prions on wine fermentation is small and depends on the genetic background
R. Gonzalez
- P-85 Co-cultivation with *Metschnikowia pulcherrima* promotes a species-specific response to iron depletion in *Saccharomyces cerevisiae*
J. Tronchoni
- P-86 Influence of co-inoculation and bacteria strain in the malolactic fermentation and chemical composition of tempranillo wines.
J. M. Heras
- P-87 Acidification and diminution of the sugar to ethanol yield of a new strain of *S. cerevisiae*
J. Noble
- P-88 Differences in the volatile fingerprints and fermentation performances of wine yeasts
G. Bergler
- P-89 Isolation and physiological characterization of non-*Saccharomyces* yeast strains with potential oenological role from different regions of Italy
R. Binati
- P-90 Aroma profile and composition of Barbera wines fermented with ten different couples of *Starmerella bacillaris* and *Saccharomyces cerevisiae*
L. Coccolin

Perceptions and emotions in wine consumption

- P-91 Aromatic Profile of different Monastrell White Hybrids analyzed by GC-SPME-MS.
J. D. Moreno Olivares
- P-92 Development of a projective tasting task. Application to the management of Champagne reserve wines.
S. Marchand
- P-93 Understanding the effect of wine matrix composition on the long lasting aroma perception of typical wine esters
M. A. del Pozo Bayón
- P-94 Sensory differences in simple solutions of individual fruity esters cannot be perceived in complex mixtures such as red wine
A. de la Fuente Blanco
- P-95 How consumer involvement affect emotions law of hedonic asymmetry in the Spanish wine market?
A. V. Ruiz Vega
- P-96 Impact of pre-sensorial interactions on fruity aroma perception of red wine
M. Cameleyre

Wine sensoactive molecules

- P-97 Determination and relevance of thiols in South African red wine
A. Buica
- P-98 Exploring a new range of heating temperatures to produce thermovinified wines with enhanced concentrations of grape derived aroma compounds
R. Lopez
- P-99 Distribution of enantiomers of 3-sulfanylhexan-1-ol and its acetate in wine determined by HPLC-MS/MS
D. Jeffery
- P-100 Recovering the lost aromas of wine fermentation
E. Agosin
- P-101 Influence of grape geographical origin on aroma composition variability in red wines obtained from Valpolicella autochthonous grapes
G. Luzzini
- P-102 Study of the aromatic oxidation markers in Tempranillo wines by GC-MS analysis
A. M. Mislata
- P-103 The limonene-derived mint aroma compounds. Recent advances in the knowledge of freshness of aged red wines.
G. de Revel
- P-104 Thiol and 2-Alkenal Reactions in Grape Juice Media to Form Aroma Precursors in Wine: The Impact of pH, Temperature, and Sulfur Dioxide
A. Clark
- P-105 Characterization of rosé wines elaborated with new grape genotypes identified in Castilla-La Mancha: phenolic and volatile composition, chromatic characteristics and sensorial properties
I. Hermosín-Gutiérrez
- P-106 Green chemistry to obtain natural flavourings from oenological woods
M. E. Alañón

- P-107 Chemical and sensory evaluation of white wines elaborated with Jarrosuelto and Pintada: new grape genotypes from Castilla-La Mancha
P. M. Izquierdo-Cañás
- P-108 Relationship between the structure of wine mannoproteins and their ability to interact with wine phenolic compounds
A. Navarro Martínez
- P-109 Diethyl acetals contribution to aged wine distilled spirit, a new look on an old story.
F. Thibaud
- P-110 Probe key-odorants in wine through online GC/O recombination with Olfactoscan
N. Béno
- P-111 Fractionation of grape anthocyanins through centrifugal partition chromatography (CPC) and evaluation of their sensory properties
M. A. Passignani
- P-112 Confirmation of odour threshold levels for five taint compounds in red wine
M. McKay
- P-113 Side-effects of astringency reducer mannoproteins on wine colour
C. Alcalde-Eon
- P-114 Aromatic complexity in Verdicchio wines.
S. Carlin
- P-115 Development of a simple methodology for the quantification of polyfunctional mercaptans in wine using in situ propiolate derivatization followed by SBSE-GC-GC-MS
L. Cullere
- P-116 Evidence of oenological differences according to species and ring width grading of French oak
M. Mirabel
- P-117 Study in real conditions of the liquid and oxygen transfer through the staves of an oak barrel
R. Teissier du Cros
- P-118 The aroma potential of semi-industrial distillates obtained from mold resistant varieties
S. Moser
- P-119 Red wines quality judgements prediction by experts and wine guides using a trained panel
M. Dizy
- P-120 In-mouth sensation and wine structure of ultra-premium red wines
S. Y. Liu
- P-121 Evolution of Valpolicella wines from grape to ageing: an insight into aroma expression of
D. Slaghenaufi
- P-122 Astringency diversity of Italian red wines
P. Piombino
- P-123 Study of the volatile metabolites, and their glycosylated precursors, able to differentiate individual red grape varieties grown in Uruguay
Y. Arrieta-Garay
- P-124 Impact odorants evolution along the second fermentation and ageing on lees of País cv. sparkling wine
C. Úbeda
- P-125 Changes in wine headspace related to matrix and physical parameters
Y. Wen

- P-126 Effect of acetaldehyde, oak chips and their interaction on the phenolic, aromatic and polysaccharide composition of Cabernet Sauvignon wines
A. Peña-Neira
- P-127 Can adjuvants and filtration strategies combined with copper treatments improve the elimination of reductive off-odors?
D. Sánchez

Wine stability: chemistry, microbiology, technology

- P-128 White grape must oxygenation: set-up and sensory impact
R. Caillieudeaux
- P-129 Large-volume-wine quality monitoring
J. Timkovsky
- P-130 Effect of different commercial fining agents on the phenolic composition of young and aged red wines
M. D. Jiménez-Martínez
- P-131 Impact of oenological tannins on Laccase activity
F. Zamora
- P-132 Oxygen consumption rate by the lees during sparkling wine (Cava) aging; Influence of the aging time
P. Pons
- P-133 White wine protein haze formation: The role of sulfur dioxide on protein aggregation and new methodologies for protein stabilization
R. Chagas
- P-134 Impact of red and white wine macromolecules on the removal of copper(I) sulfide by membrane filtration
N. Kontoudakis
- P-135 Extraction of volatile compounds in model wines in contact with vine-shoot chips
C. Cebrián Tarancón
- P-136 Colloidal stability of polyphenols in young red wine by Acacia senegal gum: the major implication of protein-rich arabinogalactan-proteins
T. Doco
- P-137 Evolution of bottled wines treated with Quercus pyrenaica oak wood and micro-oxygenation under demand
M. del Alamo-Sanza
- P-138 Classification of oak barrels by their oxygen and carbon dioxide transfer rate: impact on the aromatic profile of red wines
L. Zeng
- P-139 Multi-element composition of Amphora wines by ICP-MS
M. J. Cabrita
- P-140 Stabilization of protein unstable white wine: Environmental assessment of a bentonite alternative
L. M. Ferreira
- P-141 Phenolic compounds and sensory profile of wines with 10 years in the bottle after ageing with alternative to barrels products and micro-oxygenation
I. Nevares
- P-142 Removal of white wine heat unstable proteins by using proteases and flash pasteurization. Comparison with bentonites treatments.
R. Marchal

- P-143 New methodologies to produce the base wines used for the production of sparkling wines in Mediterranean semi-arid climax
N. Francesca
- P-144 Predicting the Aging Potential of Red Wines: Identification of Key Aroma Compounds and Precursors
A. Peterson
- P-145 Effect of cooperage by-product extracts on the quality of red wines
M. C. Díaz-Maroto
- P-146 Investigating thiol stability in commercial Chenin Blanc wines using chemical analysis and sensory evaluation: a comparison with Sauvignon Blanc
M. Mafata
- P-147 Use of winery by-product extracts and colloidal silver as preservatives in white winemaking
M. S. Perez-Coello
- P-148 Reducing the sensory impact of negative volatile phenols in red wine by chitosan: Impact on wine quality
L. Filipe-Ribeiro
- P-149 Influence of non-allergenic fining agents on white wine phenolic and volatile composition
F. Cosme
- P-150 Effect of shape and material of the tanks used during wine storage over chemical composition and sensory attributes of Sauvignon Blanc wines.
M. Gil i Cortiella
- P-151 Optimizing the consumption of oxygen, o-quinone and phenylacetaldehyde formation in a wine model system using response surface methodology.
A. R. Monforte
- P-152 EPR investigation of direct oxyradical scavenging and metal chelation activities of chitosan as an alternative to sulfites in enology
A. Castro Marin
- P-153 Effect of closure and storage temperature on phenolic composition and colour of cv. Malbec wines (Mendoza, Argentina)
E. Pérez-Álvarez
- P-154 Advances in the analytical determination of free and bonded VSCs and of truly free SO₂
I. Ontañón
- P-155 Zenith: tartaric stability obtained using the cold treatment is over
P. Hernández-Orte
- P-156 Assays on acetaldehyde-reactive polyphenols (ARPs).
A. Marrufo-Curtido
- P-157 Wine microbial stabilization using coiled UV-C reactor
R. Ghidossi
- P-158 Chitosan in sparkling wines produced by the traditional method: influence of its presence during the Prise de Mousse.
F. Chinnici
- P-159 Study of the composition of 'Pedro Ximénez' wine aged in different woods
M. J. Delgado Gonzalez