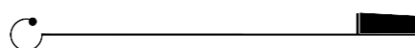




Congreso Mundial
DE LA VIÑA
Y EL VINO



5 - 9 de junio 2023

España

Cádiz / Jerez

Scientific Posters

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- PO-2005** Rosario Sánchez-Gómez, Cristina Cebrián-Tarancón, Ana María Martínez-Gil, Francisco Fernández-Roldán, M. Rosario Salinas, Ignacio Nevares, María Del Álamo-Sanza
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- PO-2006** M. Rosario Salinas, Cristina Cebrián-Tarancón, Rosario Sánchez-Gómez, Francisco Fernández-Roldán, Gonzalo L. Alonso
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- PO-2007** Clara Abarca-Rivas, Alba Martín-García, Montse Riu-Aumatell, Axel Bidon-Chanal, Elvira Lopez-Tamames

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PO-2008 Paula Perez Porras, Ana Belén Bautista Ortín, Encarna Gomez Plaza, Boris Salas, Victoria Melin

Formation of free radicals in wine by high power ultrasound and its effect on color

PO-2009 Alba Martín-García

Comparison of volatile compounds during biological ageing and commercial storage of Cava (Spanish sparkling wine): the role of lees

PO-2010 María José Carrasco Palazón, Rafael Apolinar Valiente, Encarna Gomez Plaza, Lucía Osete Acaraz, Paula Pérez Porras, Ricardo Jurado, Ana Belén Bautista Ortín

Effect of the addition of grape seed proteins on wine clarification

PO-2011 Encarna Gomez Plaza, Ana Leticia Pérez Mendoza, Alejandro Martínez Moreno, Ana Belén Bautista Ortín

Seed removal as a technique to obtain quality red wines with a reduced alcohol content

PO-2012 Cristian Vaquero, Carlos Escott, Iris Loira, Francisco Carrau, Jose Maria Heras, Juan Manuel Del Fresno, Carmen Lopez, Carmen Gonzalez, Antonio Morata

Non-Saccharomyces yeasts and ultra-high pressure homogenization (UHPH) to improve the organoleptic characteristics of the wines

PO-2013 Markus Lacorn, Thomas Hektor

Next Generation of Enzymatic Quantification of Acetic Acid in Wine by Enzytec™ Liquid Acetic acid: Accuracy is Driven by Calibration

PO-2014 Pilar Santamaría, Javier Portu, M^a Del Patrocinio Garijo, Isabel López-Alfaro, Lucía González-Arenzana, Ana Rosa Gutiérrez

Application of carbonic maceration in the production of white viura wines.

PO-2015 Markus Lacorn, Thomas Hektor

Next Generation of Enzymatic Determination of L-Malic Acid in Red Wine by Enzytec™ Liquid L-Malic Acid

PO-2016 Markus Lacorn, Thomas Hektor

Next Generation of Enzymatic Determination of Glucose and Fructose in wine by Enzytec™ Liquid D-Glucose/D-Fructose

PO-2017 Markus Lacorn, Thomas Hektor

Next Generation of Enzymatic Quantification of Citric Acid in Wine by Enzytec™ Liquid Citric Acid

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PO-2020 Carolina Gómez, Oscar Hernandez

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- PO-2021 Almudena Marrufo-Curtido, María Guerrero-Chanivet, Miguel Ángel Trujillo-Quintana, Antonio Florido-Barba, Rafael Rendón-Gómez**
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- PO-429 Aikaterini Karampatea, Elisavet Boulumpasi, Adriana Skendi**
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- PO-430 Martha Elena García-Aguilera, Ronna Delgado Altamirano, Eduardo Rodríguez De San Miguel Guerrero, Francisco Ruíz-Terán, NURIA Esturau-Escofet**
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- PO-431 Eduardo Rodríguez De San Miguel, Ronna Delgado Altamirano, Martha Elena García-Aguilera, Nuria Esturau-Escofet**
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- PO-433** **Turgut Cabaroglu, Tuba Eda Arpa Zemzemoglu, Merve Darici**
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- PO-434** **Manuel Tornel, Marisa Serrano, Nieves García**
Optimization of the cultivation sketches of table grape seeds (Vitis vinifera L.)

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