



Congreso Mundial
DE LA VIÑA
Y EL VINO



5 - 9 de Junio 2023

España

Cádiz / Jerez

SCIENTIFIC PROGRAMME



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Oral & Short Communications

VITICULTURE

Monday 5th June, 2023

Room: Auditorio

- 15.00 -15.15** **João De Deus, Miguel Damásio, Ana Rodrigues, José Silvestre, Olfa Zarrouk, Luisa Carvalho**
2023-3218 Oral
The effect of drought memory on grapevine's physiological responses to water deficit and recovery
- 15.15 - 15.30** **Rui Martins**
2023-3285 Oral
Phenobot - Intelligent photonics for molecular phenotyping in precision viticulture
- 15.30 - 15.45** **Kidanemaryam Reta, Tania Acuña, Yaniv Lupo, Naftali Lazarovitch, Aaron Fait**
2023-2833 Oral
Combined abiotic stress in cv.Syrah grafted onto different rootstocks: A metabolic and physiological response
- 15.45 - 16.00** **Miguel Cachao, Ana Chambel**
2023-2974 Oral
Are Farm to fork strategy goals reasonable and achievable? State of the art of Península de Setubal's winegrowers.

Tuesday 6th June, 2023

Room: Auditorio

- 9.00-9.20** **Cátia Brito, Lia-Tânia Dinis, Igor Gonçalves, José Moutinho-Pereira, Carlos Correia**
2023-2948 Oral
Shade netting in Douro Valley ameliorate vine physiology, yield and grape composition
- 9.20-9.40** **José Antonio Negrín De La Peña, Gemma Durán Romero, Dionisio Ramírez Carrera**
2023-3253 Oral
Enodiplomacy and neuromarketing: Artificial Intelligence in defense of identity in the face of the challenge of climate change. The case of La Mancha wine.
- 9.40-10.00** **Renan Tosin, Rui Martins, Mario Cunha**
2023-3277 Oral
Multiblock analysis was used to reconstruct white (Loureiro) and red (Vinhão) grapevine spectral data based on skin, pulp and seed information
- 10.00-10.20** **Rubén Íñiguez, Carlos Poblete-Echeverría, Inés Hernández, Salvador Gutiérrez, Ignacio Barrio, Javier Tardáguila**
2023-3314 Oral

Artificial intelligence and computer vision to assess grape yield components in commercial vineyards.

- 11.00-11.10** **Arnaud Charleroy, Xavier Delpuech, Pascal Neveu**
2023-2997 *Short communication*
Vitioeno, a web resource center for the production of FAIR research data
- 11.10-11.20** **Xavier Delpuech, Eric Duchêne, Arnaud Charleroy, Nathalie Ollat**
2023-2998 *Short communication*
A standard for sharing data from vineyard experiments
- 11.20-11.30** **Alexandre Bastard, Audrey Chaillet**
2023-3050 *Short communication*
Digitalization from vine to wine: successes and remaining challenges - A review
- 11.30-11.40** **Marta Rodríguez**
2023-2912 *Short communication*
Variable fertilization adjusted to the interannual variety of the vineyard
- 11.40-11.50** **María Soledad Del Río, Lluís Raventós, Valentina Garza**
2023-2909 *Short communication*
Zoning of the Queretaro Wine Region
- 11.50-12.00** **Nicolas NAIGEON**
2023-3144 *Short communication*
DATA for decision-making in viticulture in the face of climate change: Looking beyond production issues
- 12.00-12.10** **Anna Nebish, Gagik Melyan, Frank Manty, Joachim Schmid**
2023-3171 *Short communication*
*First grape phylloxera (*Daktulosphaira vitifoliae* Fitch) survey and evaluation in Armenian vineyards*
- 12.10-12.20** **Gheorghe Nicolaescu, Mariana Godoroja, Ana Nicolaescu, Inga Cotoros, Ana Maria Nicolaescu, Cornelia Voinesco, Olga Mogildea, Valeria Procopenco, Svetlana Cociorva**
2023-3083 *Short communication*
Evaluation of risk factors in the development of the viticulture and wine sector in the Moldova (compared to Ukraine, Romania, Czech Republic, Germany)
- 12.20-12.35** **A. Sergio Serrano Parra, Jesús Martínez Gascueña, Juan Luis Chacón Vozmediano**
2023-2890 *Oral*
Variability in water behavior during soil drought of different grapevine cultivars: new approaches to the internal regulation of water potential and stomatal sensitivity
- 12.35-12.50** **Lluís Giralt Vidal**
2023-2955 *Oral*
Digital control of the water availability of the vine
- 12.50-13.05** **Alberto Acedo**
2023-2845 *Oral*
The journey to farmland soil restoration: understanding and measuring progress towards sustainability
- 13.05-13.20** **Juan Gómez Benítez**
2023-2828 *Oral*

Utility of agroclimatic stations to characterize microclimate and climate change in the sherry area over the last 20 years

- 13.20-13.35** **Antonio Valente, Leonor Pereira, Bruno Soares, Carlos Costa, Salviano Soares, José Lima, Igor Gonçalves**
2023-3287 Oral
Viticulture under climate change: a case study on a water scarcity model
- 15.00-15.15** **Amit Dhingra**
2023-3299 Oral
Sustainable Production of Grapevine and Wine in Texas
- 15.15-15.30** **Rauf Asadullayev, Khuraman Abasova, Khadija Mammadova, Magsud Gurbanov, Aida Najafova, Vusale Shukurova, Teymur Musayev**
2023-3062 Oral
Expected changes in viticulture geography
- 15.30-15.40** **Sofia Correia, Carla Guerra, José Manso, Natacha Fontes, António Graça**
2023-3014 Short communication
Integrative approach for sustainable viticulture in Portugal's Douro Valley: the NOVATERRA approach in mountain viticulture
- 15.40-15.50** **Aureliano Malheiro, José Moutinho-Pereira, Filipe Adão, Helder Fraga, João Santos**
2023-3045 Short communication
Water dynamics in the soil-vine-atmosphere continuum in a changing climate: the Douro Demarcated Region as a case study
- 15.50-16.00** **Michael Sanderson, Natacha Fontes, Marta Teixeira, Sara Silva, Antonio Graca**
2023-3293 Short communication
Unprecedented rainfall and cold air pooling in wine regions of northern Portugal
- 16.00-16.10** **Sergio Ibáñez Pascual, Luis Rivacoba Gómez**
2023-3316 Short communication
Bunch protection techniques against thermal increase linked to climate change
- 16.10-16.20** **Vittorio Faluomi**
2023-3134 Short communication
A digital twin application for vineyards sustainable management
- 16.20-16.30** **Maria Freire, Nuno Chegadinho**
2023-3166 Short communication
The biological balance and the ecological infrastructure of the landscape vineyards
- 16.30-16.45** **Kristine Margaryan, Maria Nikoghosyan, Maria Schmidt, Henry Wirth, Arsen Arakelyan, Hans Binder**
2023-3047 Oral
SOMmelier—Intuitive Visualization of the Topology of Grapevine Genome Landscapes Using Artificial Neural Networks

- 16.45-17.00** **Aaron Fait**
2023-3046 *Oral*
Cultivar identity as a major determinant of wine grapevine response to impending consequences of global warming
- 17.00-17.15** **Juan Daniel Moreno-Olivares, Mar Vilanova De La Torre, María José Giménez-Bañón, Diego Fernando Paladines-Quezada, Ana Cebrián-Pérez, José Cayetano Gómez-Martínez, Juan Antonio Bleda-Sánchez, José Ignacio Fernández-Fernández, Rocío Gil-Muñoz**
2023-2864 *Oral*
Study of aromatic composition of new white varieties adapted to warm climate.
- 17.15-17.30** **Lúisa Carvalho, Teresa Pinto, Alessandro Cammisano, João Cid, David Faisca-Silva, J. Miguel Costa, Sara Amâncio, Antero Martins, Elsa Gonçalves**
2023-3139 *Oral*
Polyclonal selection for abiotic stress tolerance in Arinto: implications in yield and quality of the must

Wednesday 7th June, 2023

Room: Auditorio

- 9.00-9.20** **Ramiro Tachini, Mercedes Fourment, Milka Ferrer**
2023-2934 *Oral*
Precipitation variability in a temperate coastal region and how it affects tannat and albariño cultivars
- 9.20-9.40** **Elsa Gonçalves, David Faisca-Silva, Margarida Rocheta, Teresa Pinto, Lúisa Carvalho, Leonor Pereira, Sara Barrias, Sara Rocha, Ângela Lopes, Joana Guimarães, Teresa Mota, Paulo Costa, José Manso, Luís Arnaldo, Mário Cardoso, António Graça, César Almeida,**
2023-3242 *Oral*
Large-scale screening of unknown varieties in a grapevine intra-varietal variability collection
- 9.40-9.50** **Gheorghe Savin, Ivan Baca, Vladimir Cornea**
2023-3043 *Short communication*
New functionality of IS for the management of grapevine genetic resources in the Moldova
- 9.50-10.00** **Laura Fariña, Nicolas Nieto, Cecilia Da Silva, Andrés Coniberti, Eduardo Boido, Francisco Carrau**
2023-3294 *Short communication*
Study of aromatic precursors in commercial Tannat clones and monitoring of their evolution during ripening.
- 10.00-10.10** **Abderazak Hamama**
2023-3258 *Short communication*
Amperometric characterization of Vitis vinifera l. Varieties native to the Algerian tell
- 10.10-10.20** **Vugar Salimov, Movlud Huseynov, Afat Huseynova, Rauf Asadullayev**
2023-3203 *Short communication*
Study of heredity and productivity in the first hybrid generation

- 11.00-11.10** **Katerina Biniari, Stavroula Nikolaou, Ioannis Daskalakis, Despoina Bouza, Maritina Stavrakaki**
2023-3263 *Short communication*
Assessment of the qualitative and quantitative characteristics of the grapes of grapevine cultivar Fokiano (Vitis vinifera L.) in Ikaria Island, under vineyard conditions
- 11.10-11.20** **Consuelo Ceppi De Lecco, Pablo Cañón**
2023-2920 *Short communication*
Characterization of Cabernet Sauvignon from Maipo Valley (Chile) Using Fluorescence Measurement
- 11.20-11.30** **Natiq Mammadov, Vugar Salimov, Movlud Huseynov, Uzeyir Agayev**
2023-2831 *Short communication*
Study of biomorphological and technological features of genotypes in the population of khindogny grape variety
- 11.30-11.45** **Luigi Bavaresco, Edmondo Andrea Belisomo, Luigi Lucini, Margherita Furiosi**
2023-2825 *Oral*
Role of chitosan against grapevine downy mildew
- 11.45-12.00** **Tessa Basso, Nicolas Berti, Sara Leoni, Sylvain Schnee, Steven Hewison, Anne-Lise Fabre, Jérôme Kasparian, Pierre-Henri Dubuis, Jean-Pierre Wolf**
2023-3292 *Oral*
Digital holography and artificial intelligence for real-time detection and identification of pathogenic airborne spores
- 12.00-12.15** **Xiaorong Zheng, Hannes Engler, Lucie Cornehl, Pascal Gauweiler, Benedikt Fischer, Robin Gruna, Reinhard Töpfer, Anna Kicherer**
2023-2979 *Oral*
Challenges and opportunities of digitalization of quality and yield parameters during harvesting
- 12.15-13.00** **Carlos Poblete-Echeverria, Ines Hernández, Salvador Gutiérrez, Ruben Iñiguez, Ignacio Barrio, Javier Tardaguila**
2023-3303 *Oral*
Using Artificial Intelligence (AI) for grapevine diseases detection based on images.
- 13.00-13.15** **João Araújo, Vasco Pimenta, António Graça**
2023-3310 *Oral*
Satellite and UAV-based anomaly detection in vineyards
- 13.15-13.30** **David De La Fuente, Joao Vitorino, Antonio Tabasco, Elena Rivilla, Ana Tena, Eva Navascués**
2023-3204 *Oral*
Yield estimation using machine learning from satellite imagery
- 13.30-13.45** **Jesus Yuste, Amelia Montoro, Javier José Cancela, Daniel Martínez-Porro, Luis Alberto Mancha, Daniel Moreno, Irene Torija, M Rodríguez-Febreiro, Mar Vilanova, David Uriarte**
2023-2904 *Oral*
Irrigation frequency in red varieties: impact on grape production and composition, during a biennial period, in 4 regions of Spain

- 15.00-15.15 Kidanemaryam Reta, Tamir Caras, Tania Acuña, Tarin Paz-Kagan, Naftali Lazarovitch, Aaron Fait**
2023-3296 Oral
Physiological responses of red grapevine varieties to heatwave: Insights from monitoring physiological activities and drone-based thermal imagery analysis
- 15.15-15.30 Tamar Maghradze, Alessandra Di Canito, Roberto Foschino, Ileana Vigentini**
2023-3186 Oral
Grape-associated epiphytic yeasts as promising antagonists against fungal diseases
- 15.30-15.45 Filipe Azevedo-Nogueira, Ana Gaspar, Cecília Rego, Sara Barrias, Juliana Lopes, Helena Gonçalves, Kateřina Štůsková, Aleš Eichmeier, Ana Margarida Fortes, David Gramaje, Paula Martins-Lopes**
2023-3291 Oral
Observation of environmental effects on fungal colonization of Portuguese grapevines cv. Aragonez (syn. Tempranillo)
- 15.45-16.00 Karin Mandl, Jasmina Suljic, Ingrid Hofstetter, Christian Bader, Florian Faber**
2023-2836 Oral
Detection of Endophytes in Bleeding Sap of Vine by Next Generation Sequencing (NGS)
- 16.00-16.15 Emma Cantos-Villar, Iratxe Zarraindia, Ana Diez-Navajas, Amaia Mena-Petite, Eva Perez-Alvarez, Enrico Cretazzo, Maite Lacuesta, Belén Puertas, Usue Perez-Lopez, Juan Jose Córdoba-Granados**
2023-2926 Oral
SEAWINES: use of macroalgae as a biostimulant against fungal diseases in grapevines.
- 16.15-17.00 Eleonora Littarru, Stefano Brizzolara, Guido Bezzo, Daniele Eberle, Pietro Tonutti**
2023-3219 Oral
Climate change affects White Muscat aroma profile: effects of cluster thinning and defoliation at berry set and veraison on monoterpene metabolism
- 17.00-17.15 Karl Mendoza, Víctor Linares, Beatriz Hatta, Yolanda Tinoco, Juan Carlos Alvarado, Alberto Di Laura**
2023-3149 Oral
Waste valorization in winery and distillery industry by producing biofertilizers and organic amendments
- 17.15-17.25 Emilio Celotti, Fateme Sadeghian, Piergiorgio Comuzzo, Lucilla Iacumin, Roberto Zanzotti, Oscar Giovannini, Gianni Trioli, Nicola Pio Torracco, Oliviero Visintini, Giovanni Mian**
2023-2830 Short communication
Study for the development of a rapid and non-destructive method for copper analysis in vineyards towards a precision fungal defence strategy
- 17.25-17.35 Mario De La Fuente Lloreda, Carlos Escott, Juan Manuel Del Fresno, Iris Loira, José Ramón Lissarrague, Antonio Morata**
2023-2838 Short communication
Cluster microclimate, canopy management and its influence on the berry (size and composition) quality
- 17.35-17.45 Fenando Visconti, Mario De La Fuente Lloreda, Ignacio Buesa, J.M. Escalona, Hipólito Medrano, Carlos Miranda, J.M. Mirás Avalos, Julian Palacios, J.G. Pérez Pérez, J.M. Ramírez-Cuesta, P. Romero, L.G. Santesteban, N. Torres, D. Uriarte, M. Parra, Diego**
2023-3011 Short communication
Decision support system for selecting the rootstock, irrigation regime and nitrogen fertilization in winemaking vineyards

- 17.45-17.55** **Natacha Fontes, Sara Silva, Cristina Fernandes, Hugo Oliveira, João Piteira, Álvaro Gerales, Carlos Marques, Alessio Tugnolo, Riccardo Guidetti, Roberto Beghi, João Pedro Conde, Virgínia Chu, Katherina Nikolaidou, Susana Freitas, Sophie Jenne, Hans Z**
2023-3018 *Short communication*
Fully automated grape maturation monitoring: first results of a pilot-scale trial at commercial vineyards
- 17.55-18.05** **Jesus Yuste, Daniel Martínez-Porro**
2023-2850 *Short communication*
Contrast between shoot removal and cluster thinning, applied before veraison, in the vegetative, productive and qualitative response of cv. Verdejo

Wednesday 7th June, 2023

Room: Sala Conferencias 2

- 15.00-15.10** **Rocio Gil-Muñoz, María Jose Gimenez-Bañon, Juan Daniel Moreno-Olivares, Diego F. Paladines-Quezada, Ana Cebrian-Perez, Gloria B. Ramirez-Rodriguez, Belen Parra-Torrejón, Jose Manuel Delgado-Lopez**
2023-2821 *Short communication*
Optimization of the application of methyl jasmonate nanoparticles on the monastrell variety. Influence on its phenolic composition
- 15.10-15.20** **Antonio Sparacio, Salvatore Sparla**
2023-2837 *Short communication*
Ecoresilience of the vine: effects of late pruning on the grapes and wines of grillo and frappato in sicily
- 15.20-15.30** **Lia Dinis, Irene Fraga, Sara Bernardo, Prof. Margarida Arrobas, José Moutinho-Pereira**
2023-2840 *Short communication*
Vineyard kaolin spray stimulates oenological changes in red wine
- 15.30-15.40** **Hugo Fernández Mena**
2023-3246 *Short communication*
Grapevine Yield-Gap on a large scale: identification of environmental limitations by soil and climate zoning in the region of Languedoc-Roussillon (south of France).
- 15.40-15.50** **Pascal Wegmann-Herr, Maren Scharfenberger-Schmeer, Andreas Kortekamp, Lea Stahl, Rex Friederike**
2023-3063 *Short communication*
Evaluation of a oxygenate based plant protection treatment in viticulture against fungal diseases
- 15.50-16.00** **Bruno Gabel**
2023-3135 *Short communication*
Decision support systems in pest control – technological distraction or necessity?
- 16.00-16.10** **Simona Pizzi, Alessandra Di Canito, María Hernández-Fernández, Roberto Foschino, Jesús Manuel Cantoral, Daniela Fracassetti, Ileana Vigentini, Gustavo Cordero-Bueso**
2023-3164 *Short communication*
Assessment of the interaction mechanisms involved in the antifungal activity of microbial grapevine endophytes against Botrytis cinerea infection

- 16.10-16.20** **Petruta Mihaela Matei, Beatrice Michaela Iacomi, María Belén Turrion Nieves, Francisco Lafuente Alvarez, Iuliana Diana Barbulescu, Razvan Ionut Teodorescu, Daniel Cornel Banita**
2023-3160 *Short communication*
The composting potential of the by-product marc resulting from the white and red winemaking process
- 16.20-16.30** **Marie Azuara, Pedro Martín, Maria Rosa González, Rafael Mangas**
2023-2826 *Short communication*
Kaolin foliar-application improves the photosynthetic performance and fruit quality of Verdejo grapevines
- 16.30-16.45** **Oguzhan Soltekin, Ahmet Altındisli**
2023-2911 *Oral*
Effects of water deficit regimes on yield components and berry composition of 'Black Kishmish' under Mediterranean region
- 16.45-17.00** **Özlem Boztepe, Ahmet Altındışli, Arif Atak, Yeşim Doyğacı**
2023-3157 *Oral*
Development Of Seedless Table Grape Varieties
- 17.00-17.15** **Luigi Tarricone, Federico Calcagno, Giovanna Forte, Rosa Anna Milella, Antonio Maria Amendolagine, Francesco Mazzone, Giovanni GentileSCO, Fabiana Convertino, Evelia Schettini**
2023-2990 *Oral*
Different plastic film covering affect microclimate and performance of organic varo 203 seedless table grape

OENOLOGY

Monday 5th June, 2023

Room: Sala Conferencias 1

- 15.00 -15.20** **Cristina Lasanta Melero, Juan Moreno, Raquel Muñoz-Castells, Rafael Arnedo, Paola Medina, Miguel Villa, Juan Gómez**
2023-3122 *Oral*
Production of low alcohol wines with biological ageing in the south of Spain. Current results and future perspectives.
- 15.20 - 15.40** **Jesús Manuel Cantoral, Marina Ruiz-Muñoz, María Hernández-Fernández, Florido-Barba Antonio, Villanueva-Llanes María Paz, Pizzi Simona, Cordero-Bueso Gustavo**
2023-2913 *Oral*
Taxonomic singularities of the veil of Flor yeasts in Fino Wines from the D.O. Jerez-Xérèz-Sherry
- 15.40 -15.50** **Gustavo Cordero-Bueso, Jesús Pérez-Chicón, Antonio Florido-Barba, Marina Ruiz-Muñoz, Jesús Manuel Cantoral**
2023-2932 *Short communication*
Do Totiviruses of the Veil of Flor Yeasts Provide an Evolutionary Advantage?
- 15.50 - 16.00** **Juan Carlos Mauricio, María Trinidad Alcalá Jiménez, Juan Carlos García García, Raquel Muñoz Castells, Juan Rafael Carbonero Pacheco, Jaime Moreno García, Teresa García Martínez, Rafael Peinado, Juan Moreno**
2023-3192 *Short communication*
Microbiological, chemical and sensory study of fine wines obtained from solera with 14 % V/V etanol

Tuesday 6th June, 2023

Room: Sala Conferencias 1

- 9.00-9.20** **Alice Vilela, Maria João Santos, João Mota, Elisete Correia**
2023-2971 *Oral*
The science behind beverage flavors: the role of pH and amylase enzyme in the human mouth
- 9.20-9.40** **Natalia Brossard, Gabriel Alfaro, Andreas Rosenkranz, Romina Madrid, Edmundo Bordeu (Autor Que Presenta)**
2023-3136 *Oral*
Red wine astringency and the influence of wine-saliva aggregates on oral lubrication
- 9.40-9.50** **Roberto Larcher, Tiziana Nardin, Dekker Susanne**
2023-3118 *Short communication*
Evidence of the relationship between the oxygen radical absorbance capacity (ORAC) of white wines and the potential development of atypical aging (ATA)

- 9.50-10.00** **Christian Philipp, Stefan Nauer, Phillip Eder, Sezer Sari, Reinhard Eder**
2023-2898 *Short communication*
Experiments with oenological methods to increase the spicy aroma in Austrian Grüner Veltliner wines
- 10.00-10.10** **Maria Iulia Cerbu, Cintia Lucia Colibaba, Andreea Popîrdă, Ana Maria Toader, Răzvan George Niță, Cătălin Ioan Zamfir, Bogdan Ionel Cioroiu, Marius Niculaua, Valeriu Cotea**
2023-2889 *Short communication*
Increasing amino acids and biogenic amines content of white and rosé wines during ageing on lees
- 10.10-10.20** **Merve Darıcı, Turgut Cabaroglu**
2023-3297 *Short communication*
Characterization of Boğazkere Wines from Different Locations in Türkiye Relating Aroma and Sensory Properties Using Chemometrics
- 10.20-10.30** **Bin Tian, Adrien Piquot, Pradeep Wimalasiri**
2023-3154 *Short communication*
Managing extraction of colour, phenolics and aromas in Pinot noir wine production: alternative use of grape marc
- 11.00-11.20** **Antonio Morata, Carlos Escott, Cristian Vaquero, Juan Manuel Del Fresno, Buenaventura Guamis, Iris Loira, María Antonia Bañuelos, Felipe Palomero, Carmen López, Carmen González, José Antonio Suárez-Lepe**
2023-2839 *Oral*
Improving the implantation of non-Saccharomyces yeasts in winemaking by UHPH processing
- 11.20-11.30** **Fernando Sánchez, Nieves Lopez De Lerma, María Del Valle Palenzuela, Antonio Rosal, Juan Moreno, Rafael A. Peinado**
2023-3270 *Short communication*
Use of non-Saccharomyces yeasts as a strategy to increase the acidity of sweet wines in a context of climate change
- 11.30-11.40** **Consuelo Ceppi De Lecco, Alejandra Urtubia, Wendy Franco, Sergio Benavides, Angelica Durán, Elizabeth Sanchez, Valentina Cerpa**
2023-3230 *Short communication*
Aromatic potential of native yeasts Candidas spp in the sensory profile of Sauvignon Blanc wines
- 11.40-12.00** **Fanny Bordet, Rémy Romanet, Florian Bahut, Jordi Ballester, Camille Eicher, Cristina Pena, Vicente Ferreira, Régis Gougeon, Anne Julien-Ortiz, Chloé Roullier-Gall, Hervé Alexandre**
2023-3075 *Oral*
Saccharomyces cerevisiae cocultures: how their metabolic interactions expand the Chardonnay wine aroma diversity
- 12.00-12.10** **Juan Manuel Del Fresno, Francisco Carrau, Carlos Escott, Cristian Vaquero, Carmen González, Antonio Morata**
2023-3010 *Short communication*
Use of Hanseniaspora spp. in sequential fermentation with Saccharomyces cerevisiae to improve the aromatic complexity of Albillo Mayor white wines
- 12.10-12.20** **Yorgos Kotseridis, Vicky Troianou, Maria Dimopoulou, Yves Gosselin, Etienne Dorignac**
2023-3108 *Short communication*
Comparison of the influence of Saccharomyces pastorianus to Saccharomyces cerevisiae and Saccharomyces bayanus inoculation ratio to oenological characteristics of Sauvignon Blanc wine

- 12.20-12.30** **Michal Zeman, Miroslav Bohmer, Diana Rusnakova, Tatiana Sedlackova, Katarina Zenisova, Domenico Pangallo, Tomas Kuchta, Jaroslav Budis, Tomas Szemes**
2023-3159 *Short communication*
Microbiome composition and dynamics while grapes turn to wine
- 12.30-12.40** **Ignacio Belda, Javier Ruiz, Miguel De Celis, Belen Benitez-Dominguez, Javier Vicente, Antonio Santos**
2023-3168 *Short communication*
The importance of species' ecological traits and inter-species interactions in wine yeast ecosystem functioning
- 12.40-13.00** **Angela Capece, Gabriella Siesto, Rocchina Pietrafesa, Patrizia Romano**
2023-3017 *Oral*
The apiaries in the vineyard: the bees as vectors and reservoir of wine yeasts
- 13.00-13.10** **Alessandra Di Canito, Roberto Foschino, Ileana Vigentini**
2023-3097 *Short communication*
Flocculation character in Brettanomyces bruxellensis strains: a potential innovative approach to counteract the spoilage
- 13.10-13.20** **Arnaud Delaherche, Etienne Dorignac, Richard Marchal, Marie-Charlotte Colosio, Thomas Salmon, Yann Vasserot**
2023-3112 *Short communication*
Prise De Mousse with a shortened 1-step yeast starter preparation
- 13.20-13.30** **Felipe Salinas Bonich, Monika Christmann, Olena Ovadenko, Andrii Tarasov, Marco Bollinetti**
2023-2989 *Short communication*
Evaluation of plant phenolic extracts as an alternative to sulfur dioxide for the control of O. oeni and Brettanomyces
- 15.00-15.20** **Pierre-Louis Teissedre, Claire Payan, Anne-Laure Gancel, Monika Christmann**
2023-3077 *Oral*
Impact of acidification at bottling by fumaric acid on red wine after 24 months
- 15.20-15.30** **François Davaux, Philippe Cottureau, Matthieu Dubernet**
2023-2945 *Short communication*
Use of fumaric acid on must or during alcoholic fermentation
- 15.30-15.40** **Lugi Picariello, Angelita Gambuti, Francesco Errichiello, Francesca Coppola, Luigi Moio**
2023-2980 *Short communication*
Impact of chitosan on the evolution of phenolic composition and the production of acetaldehyde after oxidation of red wine.
- 15.40-15.50** **Fernanda Cosme, Inma Arenas, Miguel Ribeiro, Luís Filipe-Ribeiro, Rafeale Vilamarim, Elisa Costa, João Siopa, Fernando Nunes M.**
2023-3127 *Short communication*
Comparison of k-Carrageenan, Bentonite, and Chitosan in Albariño white wine protein stabilization obtained with and without pre-fermentative skin maceration
- 15.50-16.10** **Marco Bustamante, Pol Giménez, Arnau Just-Borras, Ignasi Solé-Clua, Jordi Gombau, José M. Heras, Nathalie Sieczkowski, Mariona Gil, Joan M Canals, Fernando Zamora**

- 2023-2887 *Oral*
Use of pure glutathione or a specific inactivated yeast rich in glutathione, as an alternative to sulfites to protect white grape must from browning
- 16.10-16.30** **Valentina Civa, Emma Tarabusi, Paola Domizio**
2023-3260 *Oral*
The potentiality of non-Saccharomyces yeast derivatives as enological bio-adjuvants
- 16.30-16.40** **Alessandra Di Canito, Daniela Fracasseddi, Alessio Altomare, Roberto Foschino, Antonio Tirelli, Ileana Vigentini**
2023-3098 *Short communication*
Impact of yeast derivative products on riboflavin and methionine synthesis during the alcoholic fermentation
- 16.40-16.50** **Liudis L Pino-Ramos, V Felipe Laurie, Encarna Gómez-Plaza, Ana B Bautista-Ortín**
2023-2861 *Short communication*
Effect of fining with new plant proteins on the aroma composition, phenolic compounds, and color of a Monastrell wine
- 16.50-17.00** **Michael Jourdes, Gauthier Lagarde, Manon Ferreira, Sandra Vanbrabant, Soizic Lacampagne, Arnaud Massot, Virginie Moine, Pierre-Louis Teissèdre**
2023-3123 *Short communication*
Impact of fining on the polyphenol composition of red wine: A new methodology for the characterization of polyphenols in fining precipitate
- 17.00-17.10** **Zsuzsanna Bene, István Kiss**
2023-2823 *Short communication*
Investigation of using different specified yeasts and early protein stabilization for Tokaji dry wines

Wednesday 7th June, 2023

Room: Sala Conferencias 1

- 9.00-9.20** **Alessandra Rinaldi, Angelita Gambuti, Alessandra Luciano, Luigi Picariello, Stephane La Guerche, Anne Laure Gancel, Pierre-Loius Teissèdre, S Carrillo, F Véran, Aude Vernhet, J Gombau, Zamora Fernando, Luigi Moio**
2023-3255 *Oral*
A collaborative study on the effect of mannoproteins on color stabilization of red wine
- 9.20-9.30** **Silvia Motta, Jacopo Vigiani, Massimo Guaita, Mauro Ravera, Maria Carla Cravero, Antonella Bosso**
2023-2919 *Short communication*
Effect of tannins of different origin on the oxidative evolution of a Cortese white wine in the presence and absence of SO₂
- 9.30-9.40** **Antonio Domenico Marsico, Leonardo Scarano, Francesco Mazzone, Francesco Mannerucci, Margherita D'amico D'amico, Marco Vendemia, Giovanni Luigi Bruno**
2023-2930 *Short communication*
Effects of pullulan, a secondary metabolite produced by Esca-associated fungi, on the enological performance of Saccharomyces cerevisiae strains.

- 9.40-9.50** **Francisco Javier Fernandez Acero, Almudena Escobar, Andrea De Mateo, Francisco Javier Navas, Mary Cuiñas**
2023-3177 *Short communication*
Brief description of the bioactive peptides from B. cinerea as new tools involved in the maceration of the grape
- 9.50-10.00** **Arina Oana Antocea, George Adrian Cojocaru, Cornel Banita, Camelia Filofteia Diguta**
2023-2918 *Short communication*
Technological confirmation that low doses of medium chain fatty acids can arrest alcoholic fermentation to produce sweet wines in milder conditions
- 10.00-10.10** **María Curiel-Fernández, Belén Ayestarán, Zenaida Guadalupe, Silvia Pérez-Magariño**
2023-3000 *Short communication*
Polysaccharide content of extracts obtained from unfermented skins from red varieties.
- 10.10-10.20** **António M. Jordão, Ana C. Correia, Renato V. Botelho, Miriam Ortega-Heras, Maria González-Sanjosé**
2023-2897 *Short communication*
Potential of the enological use of several Brazilian wood species on the phenolic composition and sensory quality of different wines
- 10.20-10.30** **Lucía González-Arenzana, Rosa López, Rocío Escribano-Viana, Beatriz Larreina, María Del Patrocinio Garijo, Ana Rosa Gutiérrez, Pilar Santamaría, Carmen Olarte, Fernando Alba-Elías, Ana González-Marcos, Ana Sainz-García, Elisa Sainz-García, Rodolfo Múgica-**
2023-2877 *Short communication*
Organoleptic characterization of wines in contact with oak wood fragments immersed in plasma activated water (PAW)
- 10.30-10.40** **Ricardo Lemos Sainz, Crsitiane Fabres Oliveira, Veridiana Krolow Bosenbecker, Luiz Felipe Pinheiro Berndt, Cínara Ourique Nascimento**
2023-2921 *Short communication*
Use of Amburana wood (Amburana cearensis) for the red wines aging.
- 11.00-11.20** **Matthias Schmitt, Claus-Dieter Patz**
2023-3114 *Oral*
Analytical examination of dealcoholized wines
- 11.20-11.30** **Nikolay Stoyanov, Nenko Nenov, Panko Mitev**
2023-2892 *Short communication*
Wine dealcoholization using new method for low temperature nitrogen assisted distillation
- 11.30-11.40** **Luis Carlos Moro, Julio Andrés Pinto, Carla González, Sonia Villanueva, María Sevillano, Ana Escudero, Joaquín Coronas**
2023-3223 *Short communication*
Study of nutritional profile parameters, color and aromas in non-alcoholic wine "WIN", through different wine dealcoholization techniques (rotating cone column and reverse osmosis).
- 11.40-11.50** **Ana Rosa Gutiérrez Viguera, Javier Portu Reinales, Rosa María López Martín, M^a Del Patrocinio Garijo Jimenez, Lucía González Arenzana, Beatriz Larreina Manzanares, Pilar Santamaría Aquilué**
2023-2829 *Short communication*
Carbonic maceration winemaking: a tool to reduce the alcohol content of wines
- 11.50-12.00** **Antonio Florido-Barba, Jesús Cantoral-Fernández, Gustavo Cordero-Bueso**
2023-2848 *Short communication*

Non-wine alcohols for the enhancement of the development of the veil of flor and the sensory of Fino wines from the D.O. Jerez-Xérèz-Sherry

- 12.00-12.10** **Diego Piccardo, Gustavo González-Neves, Agustina Clara, Guzman Favre, Mercedes Fourment**
2023-3150 *Short communication*
The use of Ugni blanc grape juice to reduces the alcohol content and pH of Tannat wines
- 12.10-12.20** **Carlos Escott, Cristian Vaquero, Carmen López, Iris Loira, Carmen González, Juan Manuel Del Fresno, Felipe Palomero, José Antonio Suárez-Lepe, Antonio Morata**
2023-2822 *Short communication*
Optical and AFM microscopy of grape juices treated with UHPH: effects of microstructure and nanostructure.
- 12.20-12.30** **Anna Puig-Pujol, Antonio-José Trujillo, Joan-Miquel Quevedo, Gemma Roca-Domènech**
2023-2962 *Short communication*
Application of ultra high homogenization pressures (uhph) at different stages of wine production
- 12.30-12.40** **Carmen González, Yasmina Bendaali, Cristian Vaquero, Carlos Escott, Juan Manuel Del Fresno, Iris Loira, María Antonia Bañuelos, Felipe Palomero, Carmen López, José Antonio Suárez-Lepe, Antonio Morata**
2023-2959 *Short communication*
Use of red grape juice (concentrated and treated by UHPH) as a base to produce isotonic drinks.
- 12.40-12.50** **Mafalda Aguiar-Macedo, Marcos Teotónio Pereira, Luís Manuel Redondo, Carlos Silva**
2023-3251 *Short communication*
Controlling B. bruxellensis with Pulsed Electric Fields: Optimization of Industrial Protocols and Impact on the Wine Profile
- 12.50-13.00** **Javier Raso**
2023-3167 *Short communication*
Applications of Pulsed electric fields in winemaking
- 13.00-13.10** **Jürgen Neisius**
2023-2842 *Short communication*
The icy shower: a new process for recovering fermentation gas aromas
- 15.00-15.10** **Rocío Trillo, Luis Miguel Trillo, María De Valme García, Dominico Guillén**
2023-3301 *Short communication*
Study of the influence on the surface/volume ratio during the aging of Brandy de Jerez
- 15.10-15.20** **Pau Sancho-Galán, Juan Manuel Pérez-González, Sarai Gutiérrez-Gordillo, Antonio Amores-Arrocha, Víctor Palacios, Ana Jiménez-Cantizano**
2023-3191 *Short communication*
New types of organic wines made with Pedro Ximénez del Marco de Jerez.
- 15.20-15.30** **Tiziana Nardi, Valentina Giovenzana, Beghi Roberto, Guidetti Riccardo, Vigentini Ileana**
2023-3163 *Short communication*
Impact of fermentation-temperature management combined with specific yeast choice on energy savings in white winemaking

- 15.30-15.40** **Francesco Maioli, Monica Picchi, Lorenzo Guerrini, Alessandro Parenti, Paola Domizio, Bruno Zanoni, Valentina Canuti**
2023-3281 *Short communication*
Role of tank material during aging and its influence on red wine style
- 15.40-15.50** **Gustavo González-Neves, Guzmán Favre, Diego Piccardo**
2023-2914 *Short communication*
Multi-annual study of the application of alternative winemaking techniques in the production of Tannat wines from Uruguay
- 15.50-16.00** **Luna Ricardo, Torrealba Cristóbal, Pérez-Correa José Ricardo, González Álvaro**
2023-3238 *Short communication*
Management tool for oenological decision-making: modeling and optimization of a hybrid model for fermentative maceration of Cabernet Sauvignon
- 16.00-16.10** **Ana Belén Díaz, Alba Barroso, Pablo J. Pérez, Lourdes Casas, Casimiro Mantell, Cristina Cejudo**
2023-2949 *Short communication*
Stabilization of white grape must by application of supercritical CO₂ as a strategy to reduce the SO₂ content
- 16.10-16.20** **Pedro Miguel Izquierdo Cañas, Adela Mena Morales, Esteban García Romero, Víctor Manuel Cejudo Martín De Almagro, Jordi Mallen Pomes, Sonia Guri Baiget**
2023-3008 *Short communication*
Saturation of musts with CO₂ to reduce the use of SO₂ in white wines
- 16.20-16.40** **Daniela Fracassetti, Alessio Altomare, Enzo Ragg, Ivano De Noni, Antonio Tirelli**
2023-3140 *Oral*
Understanding the formation of pinking in white wine
- 16.40-16.50** **Cristina Medina-Plaza, Aubrey Dubois, Elisabeth Tomasino, Anita Oberholster**
2023-3019 *Short communication*
Effect of storing conditions on rosé wine attributes
- 16.50-17.00** **Alessandra Luciano, Luigi Picariello, Luigi Moio, Angelita Gambuti**
2023-3142 *Short communication*
Factors affecting Quercetin solubility in Sangiovese red wine: first results.
- 17.00-17.10** **Tomas Roman, Andrea Natolino, Adelaide Gallo, Emilio Celotti**
2023-3158 *Short communication*
Preliminary studies of the combined effect of ultrasound and Aspergillopepsins I on the protein instability indices of Gewürztraminer wine
- 17.10-17.20** **Adelaide Gallo, Mauro Paolini, Giuliano Tessari, Paolo Bernardi, Nicola Cappello, Roberto Larcher, Tomas Roman**
2023-3240 *Short communication*
The effect of continuous nitrogen supplementation on the fermentation kinetics and aroma compounds of white wines

Wednesday 7th June, 2023

Room: Sala Conferencias 3

- 15.00-15.20** **Jose Enrique Herbert-Pucheta, Álvaro Omar Hernandez-Rangel, María Elena Vargas-Díaz, Karla Hernández-Sánchez, Luis Gerardo Zepeda-Vallejo, Montserrat Jiménez-García**
2023-2991 *Oral*
Silicone-specific identification of trace polydimethylsiloxanes in wines with 2D-diffusion-ordered nuclear magnetic resonance spectroscopy (DOSY)
- 15.20-15.30** **Vasilii Ivlev, Vasilii Vasil'ev, Alexander Kolesnov, Sergey Tsimbalaev, Cesar Augusto Esparza, Raudas Nasser, Anzhelika Sheremeta, Fatima Lamerdonova, Nadezhda Anikina, Nonna Gnilomedova, Viktoria Gerzhikova, Sofiya Cherviak**
2023-2933 *Short communication*
Methodological Issues of Grape and Wine Water Evaluation by Quantitative Nuclear Magnetic Resonance Deuterium Spectroscopy ($^2\text{H(D)}$ -qNMR)
- 15.30-15.40** **Ana Paula Drehmer, Fernanda Spinelli, Sidnei Moura E Silva**
2023-2963 *Short communication*
Metabolomic analysis of brazilian grape juices by ^1H -nuclear magnetic resonance
- 15.40-15.50** **Vasiliki Thanasi, Daniele Evola, Manuel Madeira, Raúl Bruno De Sousa, Jorge Ricardo Da Silva, Sofia Catarino**
2023-2881 *Short communication*
Effect of the vintage year on wine strontium isotopic ratio ($^{87}\text{Sr}/^{86}\text{Sr}$): a Portuguese case study
- 15.50-16.00** **Smajlovic Ivan, Margarita Smajlovic, Stevan Grkavac, Sofija Micovic, Darko Jaksic**
2023-2986 *Short communication*
The innovative approach to detect origin of water in final wine: New analytical parameter $\delta\text{D}_{\text{NII}}$ isotopic fingerprint of ethanol obtained from alcohol-free wine (wine water)
- 16.00-16.10** **Sara Barrias, Paula Martins-Lopes**
2023-3290 *Short communication*
HRM-SSR approach for grapevine varietal fingerprinting throughout the wine chain
- 16.10-16.20** **Alexander Kolesnov, Siarhei Charapitsa, Svetlana Sytova, Anton Kavalenka, Lidziya Sabalenka, Daniil Yushkevitch, Mikhail Zayats, Sergey Leschev**
2023-3056 *Short communication*
Correct determination of alcoholic strength in alcoholic products
- 16.20-16.40** **Dominik Durner, Marcel Hensel**
2023-3181 *Oral*
Is there a need to re-define the methods to evaluate wine color?
- 16.40-16.50** **Andrea Mario Rossi, Giulia Barzan, Alessio Sacco, Loretta Maria Panero, Silvia Raffaella Barera, Massimo Guaita, Stefano Messina, Marco Lagori, Antonella Bosso**
2023-3200 *Short communication*
Raman spectroscopy as a rapid tool for monitoring malolactic fermentation in the cellar
- 16.50-17.00** **Tiziana Nardin, Susanne Dekker, Bruno Fedrizzi, Roberto Larcher**
2023-3224 *Short communication*

Monitoring accumulation and degradation of polysulfides with the consequently hydrogen sulfide formation using ion chromatography and ultra high-pressure liquid chromatography combined with fraction collection and high-resolution mass spectrometry

- 17.00-17.20** **Alejandro Martínez, Paula Pérez, Ana Belén Bautista, Encarna Gómez Plaza, Fernando Vallejo**
2023-2923 *Oral*
Targeted and untargeted metabolomics to identify and predict phenolic profile of wines from sonicated grapes
- 17.20-17.30** **M. Pilar Segura-Borrego, Raquel M Callejón, Diego L. García-González, Jose M Amigo, Silvana M. Azcarate, Cristina Úbeda, M. Lourdes Morales, Rocío Ríos-Reina**
2023-3004 *Short communication*
UVINEGAR: A tool combining UV-vis spectroscopy and machine learning for the rapid authentication of wine vinegars with a protected designation of origin

ECONOMY & LAW

Monday 5th June, 2023

Room: Sala Conferencias 2

- 15.00 -15.20 Graziella Benedetto, Forleo Marina**
2023-3028 Oral
The Blockchain for the sustainability of designations of origin and Quality Agri-food Districts: the case of Vermentino di Gallura D.O.C.G.
- 15.20 - 15.40 Alexandre Bastard, Audrey Chaillet**
2023-3048 Oral
Blockchain: no pain, no gain?
- 15.40 -15.50 Balcells Barril Alba**
2023-3165 Short communication
Implementation of IoT and Blockchain in denominations of origin audits
- 15.50 - 16.10 Jacques Gautier, Laurent Mayoux, Florian Angevin, Frédéric Bouy**
2023-2885 Oral
Vineyard Register digital information valorization by French Public Institutions.
- 16.10-16.30 Tilman Reinhardt, Laura Springer, Yasmine Ambrogio**
2023-2961 Oral
Innovate Wine Law!
- 16.30-16.50 Alexis Feuilleley, Alejandro Fuentes Espinoza, Jean-Claude Ruf, Yann Juban, Olivier Jacquet, Georges-Pierre Malpel**
2023-3128 Oral
The process of codification of the resolutions of OIV resolutions: Balance between legal process and digitalization of the wine sector.
- 16.50-17.10 Francisco Tortolero Cervantes**
2023-3199 Oral
New technologies and wine law: learning from the new world of wine countries

Tuesday 6th June, 2023

Room: Sala Conferencias 2

- 9.00-9.10 Martin-Sanz Lucia**
2023-3298 Short communication
Digitisation and traceability, new challenges in online consumption, consumer rights under GI protection

- 9.10-9.30** **Audrey Chaillet, Alexandre Bastard**
2023-3067 Oral
The Connected Consumer: New Purchase Triggers that are Transforming the Wine Market?
- 9.30-9.50** **Albert Stoeckl, Matthias Schmitt**
2023-3003 Oral
“Online Wine Courses” Creating an international online wine education program – a case study
- 9.50-10.00** **Audrey Chaillet, Alexandre Bastard**
2023-3066 Short communication
Consumer Expectations and Values: The Role of Digitalization in Understanding and Meeting Consumer Needs in the Wine Industry
- 10.00-10.20** **Sebastian Schier**
2023-3119 Oral
NFTs - Establishing easy and scalable direct customer connections while maximising provenance
- 10.20-10.40** **Adrien Tréchet**
2023-3207 Oral
In My Bottle
- 11.00-11.20** **Luigino Barisan, Eugenio Pomarici, Valentina Di Chiara**
2023-3295 Oral
Diffusion of digitalization as a driver of economic growth: evidence from Conegliano valdobbiadene prosecco DOCG companies
- 11.20-11.40** **Volodymyr Kucherenko**
2023-3107 Oral
Complex automation of processes at the enterprise
- 11.40-12.00** **Javier Wenceslao Ibanez**
2023-3311 Oral
Wine NFT cryptoassets: EU regulatory issues and market challenges
- 15.00-15.10** **Nicolas Naigeon, Romain Bonjean, Pierre Auguste**
2023-3176 Short communication
Digitalization for Competitiveness and Sovereignty in the Wine Industry
- 15.10-15.30** **Pier Paolo Miglietta, Luca Camanzi, Giulio Paolo Agnusdei, Giulio Malorgio**
2023-3042 Oral
Is wine marketing tackling the digitalization challenge? The case of Apulian wineries
- 15.30-15.50** **Eva López-Rituerto, Carlos Hernando-Loza, Vanesa Rodríguez Crespo, Pedro Puras Maestu, Elena Meléndez Álvarez**
2023-3243 Oral
Traceability control of wine purchases using proton NMR
- 15.50-16.10** **Guillaume Biot-Paquerot, Magalie Dubois**
2023-3222 Oral
Winstress vs. Technostress: communities and wine appreciation digital platforms

- 16.10-16.20 Yunxia Shi, Rumeng Zhang, Jianbo Fan**
2023-3072 *Short communication*
A Study on the Influence of Media Opinion Leaders on Consumers' Brand Recognition of Wine Tourism Destinations ——The Moderating Effect of the Degree of Media Informatization
- 16.20-16.40 Oscar Cruz Barney**
2023-3100 *Oral*
Electronic labeling and marketing of wine in Mexico
- 16.40-16.50 Jacques-Olivier Pesme**
2023-3319 *Short communication*
Tracing and Tracking Wine Bottles: Protecting Consumers and Producers
- 16.50-17.10 Manuel Cabanas Veiga**
2023-2938 *Oral*
New technologies in the marketing of betanzos wine
- 17.10-17.20 Charles Goemaere**
2023-3318 *Short communication*
Protecting Wine Place Names Online: Securing First Rights Over .VIN/.WINE Domain Extensions

Wednesday 7th June, 2023

Room: Sala Conferencias 2

- 9.00-9.20 Jochen Heussner, Jon Hanf, Michael Kramer**
2023-3216 *Oral*
Verified vintages: leveraging blockchain to stop wine fraud
- 9.20-9.40 Dana Alina Magdas, Raluca Ariana Hategan**
2023-2916 *Oral*
Raman spectroscopy – an effective tool for wine differentiation
- 9.40-10.00 Ana G. Alba Betancourt**
2023-3053 *Oral*
The construction of geographical identities in Mexico: overcoming the challenges with the aid of technology.
- 10.00-10.20 Anaïs HUYSMANS**
2023-2874 *Oral*
Dematerialisation in the interest of the appellation
- 10.20-10.40 Gergely Szolnoki**
2023-2896 *Oral*
Analysing the importance of eco-wine tourism in Germany

- 11.00-11.10 Ana Trigo, Ana Marta-Costa, Rui Fragoso**
2023-3044 *Short communication*
Sustainability assessment: Testing and validating a hierarchical framework in the Portuguese wine sector context.
- 11.10-11.20 Taina Bacellar Zaneti, Rafael Lavrador Sant Anna, Bianca Nathalia Rodrigues Cabral**
2023-3055 *Short communication*
EnoTurLab: develop of the cataloging and creation laboratory of winetourism experiences
- 11.20-11.30 Miguel-Ángel Gómez-Borja, Inmaculada Carrasco, Juan-Sebastián Castillo**
2023-3146 *Short communication*
User-Generated Content and Relevance of Sustainability Attributes for Wine Consumers
- 11.30-11.40 Natália Pereira**
2023-3221 *Short communication*
Iberia: how a common communication of grape varieties diversity and a use of a collective mark can reinforce a distinctive image of these wines
- 11.40-11.50 José Manuel Lecuanda Ontiveros**
2023-3162 *Short communication*
Design of an efficient tax for wine in Mexico
- 11.50-12.00 Danilo Ingrassia**
2023-3307 *Short communication*
Argentine wine value chain development experience
- 12.00-12.10 Gergely Szolnoki, Christoph Kiefer, Alexander Tacer**
2023-2894 *Short communication*
Analysing the sparkling wine market from the perspective of German consumers - a representative survey
- 12.10-12.30 Nans Brochart, Françoise Brugière**
2023-3006 *Oral*
New sobriety: Drinking less wine to save the planet?
- 12.30-12.50 Antonio Seccia, Rosaria Viscecchia, Giuliana Di Maria, Biagia De Devitiis**
2023-3068 *Oral*
Characteristics of dealcoholized and partially dealcoholized wines on company websites and their influence on the price
- 12.50-13.00 Volodymyr Kucherenko, Olha Uspalenko**
2023-3109 *Short communication*
The relevance of non-alcoholic wine production
- 13.00-13.10 Ángel Sánchez Hernández, Beatriz Sáenz De Jubera Higuero**
2023-3038 *Short communication*
Digital labeling in the wine sector: traceability, transparency and consumer information

SAFETY & HEALTH

Monday 5th June, 2023

Room: Sala Conferencias 3

- 15.00 -15.20** **Rena Kostí, Thomas Tsiampalis, Matina Kouvari, Christina Chrysohoou, Ekavi Georgousopoulou, John Skoumas, Christos Pitsavos, Demosthenes Panagiotakos**
2023-2860 *Oral*
Dietary patterns and alcoholic beverage preference in relation to 10-year cardiovascular disease, hypertension, hypercholesterolemia, and diabetes mellitus incidence in the ATTICA cohort study
- 15.20 - 15.40** **M.Victoria Moreno-Arribas, Diego Taladrí, Irene Zorraquín, Natalia Molinero, Mariana Silva, Noemi Manceñido, Pajares Ramon, Begoña Bartolome**
2023-2880 *Oral*
Moderate wine consumption and inflammatory bowel diseases. Impact in the gut and oral microbiome
- 15.40 -15.50** **Marta Montero-Atalaya, Patricia Pérez-Matute, María Iñiguez, Emma Recio-Fernández, María José Motilva, Silvia Yuste, Gonzalo León-Espinosa, Óscar Herreras, Begoña Bartolomé, M.Victoria Moreno-Arribas**
2023-2928 *Short communication*
Investigating the effects of moderate wine consumption on Alzheimer's disease in A β - and Tau-pathology mice models
- 15.50 - 16.10** **Mladen Boban, Diana Jurić, Ivana Mudnić, Ana Marija Dželalija, Jurica Nazlić, Leida Tandara**
2023-2931 *Oral*
Hepcidin: a new site of action of red wine in patients with type 2 diabetes
- 16.10-16.30** **Ivica Grković, Danica Boban, Ana Marija Dželalija, Diana Gujinović, Benjamin Benzon, Ključević Nikola, Zvonimir Boban, Mudnić Ivana, Mladen Boban**
2023-2965 *Oral*
Survival of myocardial infarction is affected by moderate drinking: differential effects of white wine and ethanol consumption
- 16.30-16.40** **Alba Tamargo, Natalia Molinero, Carolina Cueva, Joaquín Navarro Del Hierro, Diana Martín, Beatriz Miralles, Dolores Gonzalez De Llano, Begoña Bartolome, M.Victoria Moreno-Arribas**
2023-2966 *Short communication*
Modelling the co-digestion of wine polyphenols with glucose, proteins and lipids in the human gastrointestinal tract
- 16.40-17.00** **Ursula Fradera, Nadia Fritella, Diego Gonzalez, George Sandeman, Eduardo De Diego, Cécile Terrien**
2023-2983 *Oral*
Digital online training for wine professionals: from responsible service to a sustainable consumption of wine

Tuesday 6th June, 2023

Room: Sala Conferencias 3

- 9.00-9.20** **Francoise Brugiere**
2023-3283 *Oral*
Adolescent Drinking: Should Sources of Alcohol be Distinguished in Studies?
- 9.20-9.30** **Encarna Gomez Plaza, Lucia Osete Alcaraz, Maria José Carrasco Palazón, Jose Oliva, Miguel Angel Cámara, Ricardo Jurado, Ana Belén Bautista Ortín**
2023-2870 *Short communication*
Effect of the addition of plant fibres on the removal of undesirable compounds in wine
- 9.30-9.50** **Gabriele Caponio, Marco Vendemia, Domenica Mallardi, Antonio Domenico Marsico, Vittorio Alba, Giovanni Gentile, Antonio Coletta (Speaker-Relatore)**
2023-2875 *Oral*
Residual pesticides reduction on table grapes in post-harvest using ozonated water washing
- 9.50-10.10** **Rocío Gutiérrez Escobar, Belén Puertas, María Jesús Jiménez Hierro, María José Aliaño González, Emma Cantos Villar**
2023-2936 *Oral*
Stilbenes as a sustainable alternative to sulfur dioxide in wines
- 10.10-10.30** **Romina Curbelo, Danilo Davyt, Tiziana Nardin, Roberto Larcher, Francisco Carrau, Andres Coniberti, Laura Fariña, Cecilia Da Silva, Eduardo Boido, Eduardo Dellacassa**
2023-3029 *Oral*
Gallyllated polyphenols in Tannat grapes: biosynthetic expression and chemical profile during ripening
- 11.00-11.20** **Roberto Zironi, Alessandro Zironi, Pamela Danese, Pietro Romano**
2023-2843 *Oral*
Using Lean Six Sigma to target the Voice of the Customer (VoC) in vine and wine decision making
- 11.20-11.30** **Miriam Cobo, Edgard Relaño De La Guía, Heredia Ignacio, Fernando Aguilar, Lara Lloret-Iglesias, Daniel García, Silvia Yuste, Emma Recio-Fernández, Patricia Pérez-Matute, M. José Motilva, M. Victoria Moreno-Arribas, Begoña Bartolomé**
2023-2982 *Short communication*
Novel approach based on artificial intelligence to evaluate individual wine intake
- 11.30-11.40** **Talita Verzeletti, Shana Sabbado Flores, Wagner Luiz Priamo**
2023-3209 *Short communication*
Use of information technology for traceability and quality control: case study in a Brazilian winery
- 15.00-15.20** **Bravo Francisca Isabel, López-Fernández-Sobrino Raúl, Muguerra Begoña**
2023-2903 *Oral*
Winery by-product valorization as antihypertensive ingredients
- 15.20-15.30** **Marco Vendemia, Gabriele Caponio, Francesca Ferrulli, Leonardo Scarano, Rocco Perniola, Antonio Coletta, Antonio Domenico Marsico Marsico**
2023-2976 *Short communication*

Preliminary studies on microbial management efficiency of ozonated water on Italy's ready-to-eat table grape variety.

- 15.30-15.50** **Rosa Milella, Marica Gasparro, Maria Angela Giannandrea, Maria Notarnicola, Valeria Tutino, Donato Antonacci**
2023-2984 *Oral*
Nutrigenomics to reveal the effects of grape consumption in healthy subjects
- 15.50-16.00** **Rosa Anna Milella, Giovanna Forte, Federico Calcagno, Giovanni Gentile, Francesco Mazzone, Maria Angela Giannandrea, Marica Gasparro, Angelo Raffaele Caputo, Luigi Tarricone**
2023-3101 *Short communication*
Soil management affects the nutraceutical properties of Primitivo's grape pomace
- 16.00-16.20** **Chiara Di Lorenzo, Corinne Bani, Francesca Mercogliano, Antonella Bosso, Patrizia Restani**
2023-3116 *Oral*
Valorization of wine industry by-products: characterization of phenolic profile and investigation of potential healthy properties
- 16.20-16.30** **Antonella Costantini, Silvia Tabasso, Roberto Mazzoli, Paola Ponsetto, Pietro Vitale, Emanuela Calcio Gaudino, Giorgio Grillo, Claudio Cassino, Christos Tsolakis, Giancarlo Cravotto, Enrica Pessione, Emilia Garcia-Moruno**
2023-3117 *Short communication*
Grape stalks: from wastes to source of antioxidants and nutraceuticals
- 16.30-16.50** **Pasquale Crupi, Michele De Luca, Donatella Restuccia, Gianfranco Spirizzi, Giuseppina Ioele, Beatrice Gorelli, Maria Lisa Clodoveo, Simona Saponara, Francesca Aiello**
2023-3278 *Oral*
Wine lees as source of antioxidant molecules: green extraction procedure and biological activity

Wednesday 7th June, 2023

Room: Sala Conferencias 3

- 9.00-9.20** **Siarhei Charapitsa, Svetlana Sytova, Anton Kavalenka, Lidziya Sabalenka, Mikhail Zayats, Sergey Leschev, Aleksander Kolesnov**
2023-2835 *Oral*
The intelligent use of ethanol for direct determination of methanol in wines
- 9.20-9.30** **Jose Urbez-Torres, Pat Bowen, Carl Bogdanoff, Tom Lowery, Kevin Usher, Sudarsana Poojari**
2023-3233 *Short communication*
Grapevine red blotch associated virus, a new kid on the block threatening the grape and wine industry
- 9.30-9.50** **Franz Rosner, Barbara Richter**
2023-3239 *Oral*
Ecological criteria for a sustainability assessment using the example of the online certification "Nachhaltig Austria" (Sustainable Austria)
- 9.50-10.10** **Paula Martins-Lopes, Sara Barrias, Filipe Azevedo-Nogueira, Vera Mendes, Helena Gonçalves**
2023-3252 *Oral*
DNA-Biosensing applied from the field to the bottle

- 11.00-11.20** **Rosa Anna Milella**
2023-2988 *Oral*
Antitumor effects of table grape extracts
- 11.20-11.40** **Enrico Marengo, Norberto Roveri, Dario Marengo**
2023-3272 *Oral*
Processes optimization in viticulture using biomimetic hydroxyapatite (HAB) functionalised nanostructured particles, spectrographic analysis and drone spraying systems
- 11.40-11.50** **Alinne Barcellos Bernd, Fernanda Rodrigues Spinelli**
2023-3212 *Short communication*
How sweet is your wine? - A reflection on consumers choices
- 11.50-12.00** **Teodora Basile, Lucia Rosaria Forleo, Domenica Mallardi, Francesca Ferrulli, Maria Francesca Cardone, Rocco Perniola**
2023-2906 *Short communication*
Are my kids going to eat it? Sensory analysis mediated by spectroscopic data to predict adolescent food choices
- 12.00-12.10** **Maria Del Carmen Salas**
2023-2996 *Short communication*
Socio-anthropological studies for the analysis of change and sustainable transition in the production and consumption of wine
- 12.10-12.20** **Serafín Cruces-Montes, Diego Gómez-Carmona, Alberto Paramio**
2023-2977 *Short communication*
Segmentation of Sherry Wine consumers into 3 clusters according to their consumption frequency using unsupervised machine learning
- 12.20-12.30** **Tugba Er**
2023-3183 *Short communication*
Different Tastes of Isabella Grape (Vitis Labrusca L.) in the Black Sea Cuisine
- 12.30-12.40** **Marco Antonio Taquichiri**
2023-3153 *Short communication*
Measurements of UVB solar radiation and the correlation of resveratrol on high altitude wines from Bolivia
- 12.40-12.50** **Esperanza Valdés, Matilde D'arrigo, Jonathan Delgado, Javier Rocha, R Ramírez**
2023-3315 *Short communication*
Use of high hydrostatic pressure (HHP) to obtain an ingredient rich in bioactive compounds from Tempranillo cv. Red pomace



Congreso Mundial
DE LA VIÑA
Y EL VINO



5 - 9 de Junio 2023

España

Cádiz / Jerez

Scientific Posters

POSTERS: VITICULTURE

- PO-101** **Estíbaliz Rodrigo, Alicia Pou, José María Martínez, Fernando Martínez De Toda**
Comparison and optimisation of two techniques for CO₂ measurements in vineyard soils
- PO-102** **António M. Jordão, Tatiane Otto De França, Renato V. Botelho, Luiz A. Biasi, Ana C. Correia**
General physicochemical and phenolic parameters of Touriga Nacional (Vitis vinifera L.) red grape variety cultivated in southern Brazil (results from one vintage)
- PO-103** **Cristina Cebrián-Tarancón, Rosario Sánchez-Gómez, Argimiro Sergio Serrano, Juan Luis Chacón-Vozmediano, M. Rosario Salinas, Gonzalo L. Alonso**
Volatile characterization of recovery minority varieties from Castilla-La Mancha
- PO-104** **Antonio Sparacio, Salvatore Sparla, Onofrio Corona, Lucio Monte**
Recovery, conservation and enhancement of ancient Sicilian vine varieties as a response to climate change: the IRVO activity
- PO-105** **Juana Martínez, Elisa Baroja**
Incidence of hail on the phenolic composition of Tempranillo Blanco wines
- PO-106** **Daniel Callili, Marco Antonio Tecchio, Camilo André Pereira Contreras Sanchez, Ana Gabriela Buglia**
Influence of rootstocks on productivity and physical characteristics of bunches and berries of the seedless cultivar BRS Vitória
- PO-107** **A. Sergio Serrano Parra, Jesús Martínez Gascuña, Gonzalo L. Alonso, Cristina Cebrián-Tarancón, María Dolores Carmona Zapata, Juan Luis Chacón Vozmediano**
Differences in drought tolerance of red grapevine varieties grown in a warm climate: effects on yield, vegetative growth, and grape quality
- PO-108** **Elisavet Bouloumpasi, Aikaterini Karampatea, Eleftherios Karapatzak, Serafeim Theocharis, Emmanouil Tziolas, Chris Lytridis, Theodore Pachidis, Spyridon Mamalis, Stefanos Koundouras, Vassilis G. Kaburlasos**
An autonomous multi-agrobot design for skillful viticultural tasks
- PO-109** **Christian Philipp, Phillip Eder, Schlögl Nikolaus**
Contribution to the characterisation of the analytical fingerprint of grapes of the Austrian grape variety Blaufränkisch on the basis of different Burgenland site-vineyard combinations with focus on the substance class of C₁₃-norisoprenoids.
- PO-110** **Lucia Rosaria Forleo, Carlo Bergamini, Margherita D'amico, Marika Santamaria, Rocco Perniola, Maria Francesca Cardone, Teodora Basile**
Predictive models for leaf water content in grapevine breeding
- PO-111** **Emilio Brighenti, Andre Kulkamp De Souza, Carolina Zimmermann, Andressa Hilha, Alberto Brighenti**
Phenology and thermal requirement of different resistant varieties (PIWI) in highlands of Southern Brazil
- PO-112** **Estíbaliz Rodrigo, Antonio Rubio, Jon Pellejero, Guillermo Calvo, Carlos Tarragona, Isabel Cuadrado, Julia Arbizu**
Development of a model for early detection of powdery mildew using satellite and drone images.
- PO-113** **Mara Fernandes Moura, Cinthia Sousa Rodrigues, Geovani Luciano De Oliveira, Ligia De Andrade Santos, Murilo Henrique Souza Leal, Márcia Ortiz Mayo Marques, Juliana Sanches**
Principal components analysis using total anthocyanin content and colorimetry parameters in grapes
- PO-114** **José Moutinho-Pereira, Sara Bernardo, Carlos Correia, Lia-Tânia Dinis**
Does photosynthetic performance differ among darker and lighter green leaves of grapevine cultivars under semi-arid conditions?
- PO-115** **Antonio Rafael Sánchez-Rodríguez, Vidal Barrón, María Del Carmen Del Campillo, Fco. Javier Mesas Carrascosa, José Emilio Meroño, Alfonso García-Ferrer, Lola De Toro Jordano, Alba Gutiérrez Dominguez, Montse Alonso, Carlos Ibáñez, Fco. Javier Aranda Bautis**

- G.O. PAGOS - Division of the territory and digitalisation of the management of the traditional Andalusian wine sector of the PDOs Montilla-Moriles, Malaga and Sierras de Malaga and Condado de Huelva
- PO-116 Alberto Brighenti, Thainá Graciano Votre, Emilio Brighenti, Andressa Hilha, Jackson Cardoso, Gabriel Cubas Castro, Aparecido Lima Da Silva**
Ecophysiology of Sauvignon Blanc grafted on different rootstocks in the highlands of southern Brazil
- PO-117 Bezhuashvili Marine, Bavaresco Luigi, Surguladze Magdana, Tskhvedadze Luidmila, Shoshiashvili Giorgi, Darchiashvili Nino, Vashakidze Paata**
*Phytoalexin stilbenoids of *V. vinifera* L cvs. Saperavi and Rkatsiteli as related to the grapevine resistance against gray mold (*Botrytis cinerea*) and to the healthy attributes of the wine*
- PO-118 Silvia Pérez-Magariño, Enrique Barajas, M Isabel Andrés, Maroua Dachraoui, José Antonio Rubio**
Agronomic behavior of 9 piwi varieties resistant to downy mildew and powdery mildew in the "Rio Duero" valley
- PO-119 Miguel Cachao, Ana Chambel**
Regenerative agricultural approaches to improve ecosystem services in Mediterranean vineyards
- PO-120 Miguel Cachao, Ana Chambel**
Increasing microalgae biomass feedstock by valorizing wine gaseous and liquid residues
- PO-121 Laila Garcia-Aldars, Eva Raboso Campos, Julia Crespo García, Andres García-Díaz**
Powdery mildew direct producer hybrids to produce high quality organic grape juice: first steps.
- PO-122 Natacha Fontes, Catarina Santa-Martha, Madalena Gonçalves, Maria Do Carmo Val, Sandrina Heleno, Lillian Barros, Vanessa Vieira, Andreia Afonso, Mateus Almeida, Luís Cabral Almeida, João Porto, António Graça**
Plant extracts as natural agents against grapevine diseases paving the way to more resilient winegrowing systems
- PO-123 Eva P. Pérez-Álvarez, Rebeca Murillo-Peña, Teresa Garde-Cerdán, José María Martínez-Vidaurre**
Urea applied at veraison improved aromatic compounds in Tempranillo grapes
- PO-124 Eva P. Pérez-Álvarez, Diego Paladines-Quezada, Itziar Sáenz De Urturi, Sandra Marín-San Román, Belén Parra-Torrejón, Gloria B. Ramírez-Rodríguez, José Manuel Delgado-López, Teresa Garde-Cerdán**
Methyl jasmonate and/or urea in conventional and nanoparticle form: Effect on phenolic compounds in Tempranillo grapes.
- PO-125 Cristian Valeriu Patriche, Liviu Mihai Irimia**
Assessing the impact of climate change on the Romanian viticulture
- PO-126 Liviu Mihai Irimia, Cristian Valeriu Patriche, Hervé Quenol, Théo Petitjean, Cyril Tissot, Luís Gonzaga Santesteban, Marco Hofmann, Etienne Neethling, Chris Foss, Laure De Rességuier, Renan Le Roux**
Spatial shifts of suitability for the wine production in European wine regions
- PO-127 Salviano Pinto Soares, Diana Augusto, Isaura Castro, Margarida Jerónimo, Filipe Pinto, António Valente**
PatGen Vineyards
- PO-128 Alexandre Bastard, Audrey Chaillet**
Digitalization of viticulture and climate change - From theory to practice, a giant step?" - A scientific review.
- PO-129 Tania Acuña, Kidanemariam Reta, Aaron Fait**
*Phenolics and sugars dynamics in berries of *Vitis vinifera* cv Syrah grafted on contrasting rootstocks as affected by combined stressors*
- PO-130 Audrey Chaillet, Alexandre Bastard**
Technological Maturity vs. Usage Maturity: A Review of Advances in Digitalization in the Wine Industry
- PO-131 Carlo Bergamini, Margherita D'amico, Lucia Rosaria Forleo, Maria Francesca Cardone, Antonio Domenico Marsico, Rocco Perniola, Riccardo Velasco**
*Coping with climate stresses with NPBTs: genome editing in *Vitis vinifera* via protoplast application*
- PO-132 Maria Francesca Cardone, Carlo Bergamini, Riccardo Velasco**

- Seedlessness in table grapes: the molecular mechanism of VviAGL11*
- PO-133** **Juan Manuel León Gutiérrez, Erico Cretazzo, María José Serrano Albarrán, Leonardo Velasco Arjona, Pilar Ramírez Pérez**
Rejano Tinta. A new autochthonous Andalusian variety.
- PO-134** **Juan Manuel León Gutiérrez, Luís Javier Repiso Mangas, Pilar Ramírez Pérez**
Is delaying winter pruning a good tool to mitigate the effects of climate change?
- PO-135** **Helder Fraga, Oiliam Stolarski**
Machine learning to assess vintage years in the Douro Valley
- PO-136** **Gheorghe Nicolaescu, Mariana Godoroja, Cornelia Voinesco, Olga Mogildea, Valeria Procopenco, Ion Dosca, Andrei Kimakovski, Svetlana Cociorva**
Viticulture and winemaking sector of the Moldova – traditions, reality, prospects
- PO-137** **Ana Chambel**
The importance of Rural Extension and Advisory Services to achieve a Sustainable Viticulture in a Climate Change Scenario
- PO-138** **Audrey CHAILLET**
[Wine Tech Startup] Introducing EtOH Suite: Our new app addressing the Challenges Faced by the Wine Industry
- PO-139** **Simin Saygaç**
Evaluation of In vitro Drought Stress on Three Wine Grape Cultivars
- PO-140** **Ádám István Hegyi, Balázs Magyar, Martin Bakos, Franco Meggio, Denise Vicino, Kálmán Zoltán Váczy**
GrapePRODIGI: support grape producers with digital tools to develop their precision farming approach
- PO-141** **Rogelio Borrego, Alejandro Bodalo, Victoria Eugenia Gonzalez, Carlos Garrido, Maria Carbu, Maria Dolores Vela, Hernando Jose Bolivar, Ana Fernandez, Jesus Manuel Cantoral**
Fungicidal potential of endophytic fungi from Zingiber officinale against Botrytis cinerea
- PO-142** **Alejandro Bodalo, Maria Carbu, Victoria Eugenia Gonzalez, Rogelio Borrego, Hernando Jose Bolivar, Maria Dolores Vela, Jesús Manuel Cantoral Fernández, Carlos Garrido**
Endophytic bacteria from ginger as a method of biocontrol of the phytopathogenic fungus Botrytis cinerea
- PO-143** **Cesare Freda, Elio Fantini, Assunta Romanelli, Maria Antonietta Carboni, Enrico Catizzone, Giacinto Cornacchia, Teodora Basile, Lucia Rosaria Forleo, Loretta Daddiego, Fiammetta Alagna, Perniola Rocco**
Carbon farming with biochar from vineyard pruning residues and its application in regenerative agricultural approaches
- PO-144** **Guillermo Pascual Aburto, Ignacio Serra, Diego Sabugo, Nicolas Pineda, Arturo Calderón-Orellana**
Effect of mega forest fires on the chemical composition and sensory characteristics of Cinsault wines in south-central Chile
- PO-145** **Francesca Ferrulli, Domenica Mallardi, Bruna Suriano, Antonio Domenico Marsico, Teodora Basile, Lucia Rosaria Forleo, Rocco Perniola**
Evaluation of cold storage aptitude of new seedless table grapes varieties adapt to challenging climatic conditions
- PO-146** **Alex Tavernar**
Effect of defoliation on the quality of Pinot Blanc wine
- PO-147** **Alex Tavernar**
Effect of defoliation on the quality of Pinot Blanc wine
- PO-148** **Rosa Medeiros, Michele Lindner**
Local development, sustainability, and terroir of the Campanha Gaúcha
- PO-149** **Ocete Rubio Rafael**
Main aspects of interest detected in Spanish populations of wild grapevine, Vitis vinifera L. ssp. sylvestris (Gmelin) Hegi.

- PO-150** **Joana Ribeiro, J. Miguel Costa, Elsa Goncalves, Luisa Carvalho**
Differential physiological response to abiotic stress in clones of Arinto
- PO-151** **Leonardo Cury Da Silva, Shana Sabbado Flores, Rafael Lavrador Sant Anna, Priscila Silva Esteves**
Precision technologies for assessing wine potential and prospecting in emerging regions: the case of the winter harvest in Brasília (DF/Brazil)
- PO-152** **Dominik Andelini, Danko Cvitan, Melissa Prelac, Igor Pasković, Marko Černe, Ivan Nemet, Nikola Major, Smiljana Goreta Ban, Zoran Užila, Dean Ban, Igor Palčić**
Biochar from Grapevine-Pruning Residues is Affected by Grapevine Rootstock and Pyrolysis Temperature
- PO-153** **M. Esperanza Valdés, Daniel Moreno, Carme Domingo, Xoan Elorduy, Anna Gomis, Anna Puig-Pujol**
The polyphenolic profile of Catalanian minority varieties. A tool to define the type of wine to be elaborated.
- PO-154** **Burçak İççi, Ahmet Altindişli**
The Effects of Two Organic Fertilizers on Cluster, Berry and Must Characteristics of Grapevine (Vitis vinifera L. Sultana and Vitis vinifera L. Trakya Ilkeren)
- PO-155** **Escobar Almudena, Francisco Javier Fernandez Acero, Harzen Anne, Sara Christina Stolze, Hirofumi Nakagami**
Novel discovery of Botrytis cinerea Extracellular vesicles and their role in plant-pathogen interaction
- PO-156** **Danko Cvitan, Dominik Andelini, Melissa Prelac, Igor Pasković, Marko Černe, Ivan Nemet, Nikola Major, Smiljana Goreta Ban, Zoran Užila, Tomislav Karažija, Dean Ban, Igor Palčić**
Reduction of GHG emissions from vineyard soils through conversion of grapevine pruning residues into biochar
- PO-157** **Álvaro Sanz, Antoni Palerm, David Bosch, José Martí, Hipólito Medrano, José M. Escalona**
Hydrostat. A new high-value tool for decision-making related to controlled deficit irrigation strategies
- PO-158** **Gonçalo Victorino**
Vineyard yield estimation using image analysis: assessing bunch-by-bunch occlusions and its dependency on fruiting zone canopy features
- PO-159** **Gonçalo Victorino, Enrico Bison, Jian Cao, Carlos M. Lopes**
Vineyard yield estimation using image analysis: assessing bunch-by-bunch occlusions and its dependency on fruiting zone canopy features
- PO-160** **Fernanda Rodrigues Spinelli, Alinne Barcellos Bernd**
What do we know about natural wines?!
- PO-161** **Roberto Larcher, Simone Delaiti, Tiziana Nardin, Stefano Pedò, Tomas Roman, Roberto Zanzotti**
Atypical ageing defect in Pinot blanc wines: a comparison between organic and conventional production management systems
- PO-162** **Luiz Gustavo Lovato**
Exploring Bayesian Belief Network to support sustainable vineyard irrigation in Brazilian Semi-Arid
- PO-163** **Francesca Ferrulli, Francesco Mazzone, Antonio Maria Amendolagine, Antonio Domenico Marsico, Leonardo Scarano, Lucia Rosaria Forleo, Rocco Perniola**
Evaluation of the influence of rootstock on the vegetative performance of new seedless table grape varieties in the Apulia region
- PO-164** **Agustina Clara, Mercedes Fourment, Diego Piccardo**
The effect of post veraison pre-pruning on grape and wine composition in tannat
- PO-165** **Teresa Pinto, Antero Martins, Elsa Gonçalves**
Results of polyclonal selection in autochthonous Portuguese grapevine varieties
- PO-166** **Sónia Surgy, Jorge Cadima, Elsa Gonçalves**
A selection index for polyclonal selection in grapevine varieties
- PO-167** **Carlos Padilla**
Recovery and conservation of the Monastrell variety in the Alicante PDO.

- PO-168** **Dora Marchi, Donato Lanati, Caterina Mosca, Federico Piretta, Martina Giovanna Barisone, Sara Calosso, Patrizia Cascio, Giacomo Mazza**
Climate Changes. Evaluation of the effects on primary and secondary metabolites of grapes from vineyards shaded by nets.
- PO-169** **Abderazak Hamama**
Preliminary study of ampelographic and ampelometric characters of minors grapes in Algeria
- PO-170** **Rufina Hernandez-Martinez, Edelweiss Airam Rangel-Montoya, Cesar Valenzuela-Solano**
Comparison of the anatomy of different table grape cultivars and their relationship with their susceptibility to the trunk diseases fungus Lasiodiplodia Braziliensis
- PO-171** **César Valenzuela-Solano, Rufina Hernández-Martínez, Víctor Rodríguez-Moreno, Camillo Magoni**
Effect of the injected irrigation technique on the efficiency of water use by grapevines (Vitis vinifera L.), in Valle de Guadalupe, Baja California, Mexico
- PO-172** **Miguel Palma, Feng Zhao, Ana Ruiz-Rodriguez**
Production of sweet red wines with ultrasounds after the alcoholic fermentation
- PO-173** **David Barreales, Provensi Ester, Nuno Moredo, Susana Capitão, António Ribeiro**
Adapting viticulture to climate change in the Portuguese Douro Wine Region through canopy management and training system
- PO-174** **Rodrigo Alonso, Federico Roig Puscama, Ariel Fontana, Patricia Piccoli, Rubén Bottini**
Wind and deficit irrigation affect Malbec and Cabernet Sauvignon differently
- PO-175** **Rubén Vacas Izquierdo, Sergio Vélez Martín, Maroua Dachraoui, José Antonio Rubio Cano, Enrique Barajas Tola**
Prototype for monitoring grape maturity using a spectral sensor and artificial intelligence
- PO-176** **Ignacio Martín, Javier Portu, Luis Rivacoba, Juana Martínez, Elisa Baroja, Felipe Yunta, Enrique García-Escudero**
Characterization of different clones of cv. Tempranillo (Vitis vinifera L.) using classical statistics and BigData modeling. Applications in precision agriculture and clonal selection for adaptation to new viticulture scenes
- PO-177** **Christian Coelho**
Sensory and chemical study of volcanic terroir in the French PDO Côtes d’Auvergne
- PO-178** **Natalia Carrillo, Federico Berli, Lynn Mills, Markus Keller**
Differential responses of grapevine cv. Malbec and Merlot reproductive performance to shoot girdling and tipping at flowering
- PO-179** **Darko Jaksic, Vesna Maras, Milenko Blesic, Klime Beleski, Dragoslav Ivanisevic, Elton Basha, Pierfederico La Notte, Mladen Petrovic, Ivan Bradic**
The viticulture and wine production potential of the western Balkans region (southeastern europe) in light of climate change
- PO-180** **Zsolt Zsófi, Franco Meggio, Francisco-Javier Fernández-Acero, António Castro Ribeiro, Pedro Bastos, Pierre-Jean Combalier, Christopher Faulds, Claire Thomas-Chenard, Szabolcs Villangó, Adam Hegyi, Kálmán Váczy,**
Improvement of educational background of viticulture and enology to mitigate the negative impact of climate change
- PO-181** **Francesca Fort, Qiyang Lin, Luís Ricardo Suárez, Darío Perez-Gopar, Tomás Mesa, Ana Garrido, Carla Valls, Joan Miquel Canals, Fernando Zamora**
PROSPECTION ON THE VOLCANIC ISLAND OF LANZAROTE (CANARY ISLANDS, SPAIN) REVEALS EIGHT NEW LOCAL VINE VARIETIES AND TWO SPORTS
- PO-182** **Mara Fernandes Moura, Nicolas Alexandrino Ferro, Cinthia Sousa Rodrigues, José Luiz Hernandes, Armando Reis Tavares, Geovani Luciano De Oliveira, Laís Moro, Giovana Vuolo De Melo**
Agronomic performance of Vitis vinifera varieties onto different rootstocks under a double pruning system

POSTERS: OENOLOGY

- PO-2001** **Adela Mena-Morales, Jesús Martínez-Gascueña, Juan Luis Chacón-Vozmediano, Esteban García-Romero, A. Sergio Serrano Parra, Pedro Miguel Izquierdo-Cañas**
Aromatic characterization and sensory profile of white wines from two varieties recently recovered in Castilla-La Mancha: Albillo de Pozo and Canamelo
- PO-2002** **Adela Mena-Morales, Miguel Ángel Fernández-Bermejo, Mónica Fernández-González**
Genetic and oenological characterization of Lachancea thermotolerans isolates for the biological acidification of wines from warm climates
- PO-2003** **Sofía Villalobos Daumas, Fernando Zamora Marín, Teresita Ruiz Anchondo, Joan Miquel Canals Bosch, Marco Andrés Bustamante Quiñones, Rodrigo Alonso Villegas, Irma Ofelia Maya Méraz, Juan Manuel Rodríguez Gaeta**
Phenological characterization and oenological potential of vines of Trebbiano variety from Chihuahua (Mexico)
- PO-2004** **Fei Wang, Meiling Yao, Gheorghe Arpentin**
The microbial diversity research of Feteasca Neagra grown in three geographical indication from the Moldova
- PO-2005** **Rosario Sánchez-Gómez, Cristina Cebrián-Tarancón, Ana María Martínez-Gil, Francisco Fernández-Roldán, M. Rosario Salinas, Ignacio Nevares, María Del Álamo-Sanza**
Effect of micro-oxygenation of Tempranillo wines elaborated with toasted vine-shoots
- PO-2006** **M. Rosario Salinas, Cristina Cebrián-Tarancón, Rosario Sánchez-Gómez, Francisco Fernández-Roldán, Gonzalo L. Alonso**
Sensory profile of wines elaborated with toasted vine shoots. Effect of the Tempranillo and Cabernet-Sauvignon varietal crossbreeding.
- PO-2007** **Clara Abarca-Rivas, Alba Martín-García, Montse Riu-Aumatell, Axel Bidon-Chanal, Elvira Lopez-Tamames**
Effect of aging time on sparkling wine indole content
- PO-2008** **Paula Perez Porras, Ana Belén Bautista Ortín, Encarna Gomez Plaza, Boris Salas, Victoria Melín**
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** **Maria 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 Martinez 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
- PO-2018** **Pierre-Louis Teissedre, Katarina Delić, Michael Jourdes, Anne-Laure Gancel, Danijel Milinčić, Mirjana Pešić**
Identification and quantification of phenolic compounds of Serbian red wines
- PO-2019** **Philipp Christian, Nikolaus Ihl, Karin Korntheuer, Reinhard Eder**
Determination of free and conjugated flavonols in Austrian wines
- PO-2020** **Carolina Gómez, Oscar Hernandez**
Identification of Lodderomyces elongisporus in DOCa Rioja wines.
- PO-2021** **Almudena Marrufo-Curtido, María Guerrero-Chanivet, Miguel Ángel Trujillo-Quintana, Antonio Florido-Barba, Rafael Rendón-Gómez**
Impact of the wines' quality on the wine distillates' organoleptic profile
- PO-2022** **María Dolores Fernández-Ramos, Emmanuel Cruz-Muñoz, Luis Fermín Capitán-Vallvey, Luis Cuadros-Rodríguez, Ana María Jiménez-Carvelo**
Evaluation of wine flavor by applying chemometrics in the design and optimization of a microfluidic sensor on paper (μPAD).
- PO-2023** **Pedro Miguel Izquierdo Cañas, Adela Mena Morales, Esteban García Romero, Melanie López Hebrero, José María Heras Manso**
Lachancea thermotolerans for biological acidification in Airén variety wines
- PO-2024** **Ariana Raluca Hategan, Dana Alina Magdas**
Wine recognition models based on the association between Raman spectroscopy and Machine Learning
- PO-2025** **Pablo Cañón, Daniela Zuñiga, Consuelo Ceppi De Lecco**
Relationship of soil cation content (Ca, K, Na and Fe) with their concentration and quality in Cabernet-Sauvignon wines from Chile.
- PO-2026** **Marcos Gabbardo, Sara Aparecida Da Silva Silva**
Maceration techniques in the quality of
- PO-2027** **Marcos Gabbardo, Uyara Koehlert**
The enological diversity of cv. Marselan in Campanha Gaúcha - Brazil
- PO-2028** **Marcos Gabbardo, Claudio Martin Escosteguy Damboriarena, Esther Theisen Gabbardo**
Saccharomyces and non-Saccharomyces yeasts in Cabernet Sauvignon wine from Campanha Gaúcha
- PO-2029** **Raúl Moyano Gracia, Violeta Ruipérez Prádanos, José Manuel Rodríguez Nogales, Encarnación Fernández Fernández, Josefina María Vila Crespo**
Use of yeast derivatives and B-glucanases for the production of a quality red sparkling wine
- PO-2030** **Josefina Vila-Crespo, Lorena López-Enríquez, Violeta Ruipérez, José Manuel Rodríguez-Nogales, Encarnación Fernández-Fernández**
Modulation of the aromatic profile of Verdejo wine by sequential inoculation of Wickerhamomyces anomalus and Saccharomyces cerevisiae
- PO-2031** **Josefina Vila-Crespo, David Del Bosque Fernández, José Manuel Rodríguez-Nogales, Encarnación Fernández-Fernández, Violeta Ruipérez Prádanos**
Operational stability of the enzyme glucose oxidase entrapped in alginate-silica capsules for their oenological application in the context of global warming.
- PO-2032** **Cristina Cejudo Bastante, Lidia Verano Naranjo, Elisa Roque Rodríguez, Lourdes Casas Cardoso, Casimiro Mantell Serrano**
Supercritical impregnation of ascorbic acid in natural cork to control oxidation of wines

- PO-2033** **Ricardo Lemos Sainz, Daniele Mülling Altenburg, Veridiana Krolow Bosenbecker, Valeria Barbosa Silva, João Antônio Acunha Nogueira**
Red wines aging in Jatobá (Hymenaea spp) wooden barrels
- PO-2034** **Ricardo Lemos Sainz, Gabriel Bosenbecker Barbosa, Veridiana Krolow Bosenbecker, Vítor Schulz, Cinara Ourique Nascimento**
Influence and sensorial characterization in red wine aged in Jequitibá wooden barrels (Cariniana estrellensis (Raddi) Kuntze)
- PO-2035** **Silvia Pérez-Magariño, Marta Bueno-Herrera, Alberto Martín-Baz, Enrique Barajas, José Antonio Rubio**
Volatile composition of red wines elaborated from minority grape varieties grown in Castilla y León (Spain)
- PO-2036** **Raúl Moyano Gracia, Coro Blanco Huerta, Encarnación Fernández Fernández, Josefina María Vila Crespo, Violeta Ruipérez Prádanos, José Manuel Rodríguez Nogales**
Volatile composition of red base sparkling wine: effect of ageing on ultrasound-treated lees
- PO-2037** **Daniel Moreno, Nieves Lavado, María José Dorado, María Esperanza Valdés**
Assessment of chemical composition of fruit beverage fermented with different non-Saccharomyces yeasts in mixed fermentations
- PO-2038** **Alice Vilela, Maria João Santos, Elisete Correia, Teresa Pinto, Fernando Nunes, Fernanda Cosme, Tânia Rocha, João Barroso, Gonçalo Rijo**
Perception of alcoholic beverages flavor quality: A preliminary study for the development of an e-flavor
- PO-2039** **Alice Vilela, Catarina Marques, Elisete Correia, Lia-Tânia Dinis**
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- PO-2040** **Aikaterini Karampatea, Elisavet Bouloumpasi, Adriana Skendi, Sofia Giourouki, Georgia Tseine, Serafeim Theocharis, Stefanos Koundouras, Spyridon Mamalis**
A terroir mapping assay, based on vine physiology, in the PGI region of Drama in Greece
- PO-2041** **Edgard Relaño De La Guía, Julián Jiménez Reinoso, José Francisco Fernández Lozano, Luis Carlos Moro González, Julio Pinto Solano, Carla Gonzalez Gomez, Sonia Villanueva Sanchez, Begoña Bartolomé Sualdea, María Victoria Moreno-Arribas**
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- PO-2042** **Ruiz-Muñoz Marina, Cordero-Bueso Gustavo, González-García Lorena, Martínez-Verdugo Sergio, Pérez Fernando, Cantoral Jesús Manuel**
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- PO-2043** **Azahara Lopez-Toledano, M^a Ángeles Varo Santos, Juan Martín, María P. Serratosa, Julieta Merida, Lourdes Moyano**
DHS-TD-GC-MS method to wineomics studies to identify VAMs of organic Verdejo wines (DOP Montilla-Moriles, Spain)
- PO-2044** **Belen Puertas, Emma Cantos-Villar, Rva Valero, Maria Lourdes Morales**
Volatile profiles of red wines elaborated from three autochthonous red grape varieties grown under warm climate conditions
- PO-2045** **Lucía Vázquez-Bilbao, Josefina Vila-Crespo, Violeta Ruipérez, José M. Rodríguez-Nogales, Encarnación Fernández-Fernández**
Effect of audible sounds on the behaviour of Saccharomyces cerevisiae during the winemaking process.
- PO-2046** **María Curiel-Fernández, Estela Cano-Mozo, Marta Bueno-Herrera, Belén Ayestarán, Zenaida Guadalupe, Silvia Pérez-Magariño**
Effect of polysaccharide extracts obtained from winery by-products on the volatile composition of a Tempranillo red wine
- PO-2047** **Raquel M Callejón, M Lourdes Morales, Cristina Ubeda, Pilar Segura-Borrego, Rocío Rios-Reina**
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- PO-2048** **Rocío Ríos-Reina, M. Pilar Segura-Borrego, Diego L. García-González, Juan Luis Pérez-Bernal, Raquel M. Callejón**
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- PO-2049** **Julia Crespo, Margarita García, Teresa Arroyo, Juan M. Cabellos**
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- PO-2050** **Uroš Miljić, Vladimir Puškaš, Jovana Rajović**
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- PO-2051** **María Luz Álvarez, Alberto Martínez, Emiliano Zamora, Rocío Velázquez, Luis Miguel Hernández, Manuel Ramírez**
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- PO-2052** **Pierre-Louis Teissedre, Anne-Laure Gancel, Michaël Jourdes, Alexandre Pons**
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- PO-2065** **Candela Ruiz De Villa, Nicolas Rozès, Cristina Reguant, Albert Bordons, Montserrat Poblet**
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- PO-2066** **Pierre-Louis Teissedre, Claire Payan, Anne-Laure Gancel, Ludwig Pasch, Christoph Schüßler, Monika Christmann**
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- PO-2067** **María Paz Villanueva-Llanes, María Carbú, Gustavo Cordero-Bueso, María Hernández-Fernández, Jesús Manuel Cantoral**
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- PO-2069** **Vladimir Puškaš, Uroš Miljić, Igor Antić, Maja Buljovčić, Jelena Živančev, Nataša Đurišić-Mladenović**
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- PO-2071** **Ana Belén Mora-Garrido, M. José Jara-Palacios, Dolores Hernanz, María Jesús Cejudo-Bastante, M. Luisa Escudero-Gilete**
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- PO-2072** **Doris Delač Salopek, Ivana Horvat, Marina Markeš, Ana Butorac, Marijan Bubola, Mario Staver, Silvia Carlin, Urska Vrhovsek, Igor Lukić**
Wine metabolomics and proteomics for measuring the response to different grape harvest dates
- PO-2073** **Francesco Tedesco, Rocchina Pietrafesa, Gabriella Siesto, Rosanna Salvia, Patrizia Falabella, Carmen Scieuzo, Angela Capece**
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- PO-2074** **Ana Belén Mora-Garrido, M. Luisa Escudero-Gilete, Francisco J. Heredia, María Jesús Cejudo-Bastante**
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Cyclic voltammetry to evaluate the antioxidant potential in winemaking by-products
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- PO-2078** **Erika Salas**
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- PO-2082** Daniela Fracassetti, Ivano De Noni, Chiara Perego, Maurizio Petrozziello, Federica Bonello, Antonio Tirelli
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- PO-2084** Mariana De Vasconcellos Dullius, Geraldo Moretto, Bruno De Almeida Cruz, Fernanda Cristina Moser, João Guilherme Mathias, Marcos Roberto Dobler Stroschein
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- PO-2085** Mariana De Vasconcellos Dullius, Bruno De Almeida Cruz, Fernanda Cristina Moser, João Guilherme Mathias, Marcos Roberto Dobler Stroschein, José Cláudio Fonseca Moreira
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