- **Monday 17th July**

  15.00 OPENING REGISTRATION

  17.00-19.00 SPECIAL SESSION On Advanced Analytical Methodologies. (Satellite event organized by the conveners). **Chairs:** Ignacio García-Estévez and José Miguel Hernández Hierro

  20.00-22.00 Get-Together RECEPTION

- **Tuesday 18th July**

  9.00-9.30 **CONFERENCE OPENING**

  9.30-10.15 OPENING LECTURE (Veronique Cheynier)

  - **Dr. LUIGI MONDELLO.** Two-Dimensional Comprehensive Liquid Chromatography Techniques for the Analysis of Bioactive Molecules and Contaminants in Wine. University of Messina (Italy).

  **Session 1: Analysis and composition of grapes, wines, spirits and by-products (Part 1)**
  **Chairs:** Fulvio Mattivi and Bruno Fedrizzi

  10.15-10.55 Oral presentations


  - Grapevine Shoot as an Alternative to SO₂ in Red Wines. María José Ruiz-Moreno. IFAPA (Spain)

  10.55-11.25 COFFEE BREAK

  **Chairs:** Fulvio Mattivi and Bruno Fedrizzi

  11.25-12.45 Oral presentations

  - New Flavanol Glycosides in Grapes and Wines. Marie Zerbib. INRA-SPO (France)

  - Effect of Wood Ageing on 87Sr/86Sr Ratio and Wine Mineral Composition. Sofia Catarino. University of Lisboa (Portugal)

  - Influence of Oak Barrel Aging on Red Wine Condensed Tannin and Anthocyanin Chemistry. Aude Annie Watrelot. University of California Davis. USA
- Isolation and Identification of New Ellagitannins Formed Upon Oak Wood Toasting. Kleopatra Chira, University of Bordeaux (France)

12.45-14.15 LUNCH

14.15-15.15 POSTER SESSION Topic 1 (odd), Topic 2 and Topic 3

**Session 1: Analysis and composition of grapes, wines, spirits and by-products (Continuation)**  
**Chairs:** Elizabeth Waters and Christian Rolando

15.15-15.45 Keynote Lecture

- Dr. MELANE VIVIER. Many Compounds Linked to “Quality” in Wine Originate from Stresses Experienced by Grape Berries. Stellenbosch University (South Africa)

15.45-17.05 Oral presentations

- Investigation of Volatile and Non-Volatile Compounds of Wines Obtained From Interspecific Hybrids Cultivated in Italy and Germany. Silvia Ruocco. Fondazione Edmund Mach (Italy)

- S-Cysteinylglycine and γ-Glutamylcysteine Conjugates to 3-Mercaptohexan-1-ol and 4-Mercapto-4-Methylpentan-2-One: Two New Varietal Thiols Precursors. Hugo Bonnaffoux, INRA-SPO (France)

- Impact of Noble Rot on Phenolic Content of Chenin Blanc Grapes. Chantal Maury, University of Bretagne-Loire (France)

- Vine By-Products Against Downy Mildew. Julien Gabaston, University of Bordeaux (France)

17.05-17.35 COFFEE BREAK

**Session 2: Reactions and microbiology**  
**Chairs:** Celestino Santos-Buelga and Chantal Maury

17.35-18.05 Keynote Lecture

- Dr. RAMÓN GONZÁLEZ. Microbiological Strategies for Alcohol Level Reduction in Wine. Institute of Grapevine and Wine Sciences (Spain)

18.05-19.05 Oral presentations

- Influence on Complex Carbohydrates of Malvar White Wines Elaborated with Torulaspora delbrueckii and *Saccharomyces cerevisiae* Native Yeasts. Margarita García, IMIDRA (Spain)
- Laccase Related Oxidation Products of White Wine Polyphenols. Fabian Weber. University of Bonn (Germany)


19.30 SOCIAL EVENT. City Hall welcome and Guided tour

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**Wednesday 19th July**

Session 2 Reactions and microbiology (Continuation).

*Chairs: Jorge Ricardo da Silva and Dietrich von Baer*

9.00-9.30 Keynote Lecture

- Dr. ANDREW CLARK. Analytical Strategies for the Measurement of Different Chemical Forms of Cu and Fe in Wine: Relevance to Wine Oxidation and Copper(I) Sulfide Stability. Charles Sturt University (Australia)

9.30-10.50 Oral presentations

- The Story that Kinetics of O₂ and SO₂ Consumption Tell Us About Wine Oxidation Mechanisms. Vicente Ferreira. University of Zaragoza (Spain)

- Voltammetric Approaches for Untargeted Characterization of Oxidation Patterns in White Wines. Maurizio Ugliano. University of Verona (Italy)

- Random Polymerisation of Wine Polyphenols Demonstrated by High Resolution Mass Spectrometry. Anna Vallverdu-Queralt. INRA-SPO (France)

- Controlling Unripe Characters Using Magnetic Molecularly Imprinted Polymers to Eliminate Excessive Methoxypyrazines From Wines. Chen Liang. The University of Adelaide (Australia)

10.50-11.20 COFFEE BREAK

Session 1: Analysis and composition of grapes, wines, spirits and by-products (Part 2).

*Chairs: Andrew Clark and Silvia M. Rocha*

11.20-11.50 Keynote Lecture

- Dr. CHLOE ROULLIER GALL. Chemical diversity of wine revealed by mass spectrometry - based metabolomics analysis. Helmholtz Zentrum München (Germany)

11.50-12.50 Oral presentations
- Mass Spectrometry Analysis (MALDI-TOF and Orbitrap ESI-MS) of Anthocyanins (monomeric and oligomeric) from Red Wine Grape Pomace. Erika Salas. Universidad Autónoma de Chihuahua (Mexico)

- From Fruit to Wine: How Does Grape Composition Influence Wine Composition? Celia Barril. Charles Sturt University (Australia)


12.50-14.20 LUNCH and Scientific Committee Meeting

14.20-15.20 POSTER SESSION Topic 1 (even) and Topic 4

Session 3: Omic and chemometric approaches
Chairs: Ramón González and Victor de Freitas

15.20-15.50 Keynote Lecture

- Dr. SILAS VILLAS-BOAS Grape Lipidomics and its Consequence to Wine Making. The University of Auckland (New Zealand)

15.50-16.50 Oral presentations

- Gas Chromatography Atmospheric Pressure Ionization Mass Spectrometry (APGC-MS) Based Metabolomics Study of Grape Volatiles. Vladimir Shulaev. University of North Texas (USA)

- Metabolomics Characterization of One Specific Inactivated Dry Yeast Soluble Fraction in Model Wine. Florian Bahut. University of Bourgogne Franche-Comté (France)

- A GC-MS and PTR-MS Untargeted Metabolomics Approach for The Identification of Fungal Marker Compounds in Grape Juice and Wine. Claudia Schueuermann. Charles Sturt University (Australia)

16.50-17.20 COFFEE BREAK

Session 3: Omic and chemometric approaches (continuation)
Chairs: Silas Villas-Boas and Chloe Rouiller

17.20-18.40 Oral presentations


18:45 SOCIAL EVENT: Wine tasting

21.30 GALA DINNER and poster awards ceremony

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**Thursday 20 July 2017**

Session 4: Sensory properties and analysis

**Chairs:** Doris Rauhut and Vicente Ferreira

9.30-10.00 Keynote Lecture

- Dr. STEPHANIE MARCHAND. Red Wine Aging Aromas. University of Bordeaux (France)

10.00-11.00 Oral presentations

- Research on Taste Active Compounds Responsible for Sweet Taste in Dry Wines. Blandine Cretin. University of Bordeaux (France)

- A Novel HS-SPME-GC-PFPD Method Followed by Non-Ms SIDA Quantification to Detect the Formation of Sulfide Off-Flavours Formed by The Use of Glutathione in Winemaking and Its Impact on the Sensory Profile. Sebastian Ullrich. DLR Rheinpfalz (Germany)

- Impact of Maceration Time (Skin Contact) on the Analytical and Sensory Characteristics of White, Rosé and Red Base Wines Produced in the Champagne’s Area. Richard Marchal. University of Reims Champagne-Ardenne (France)

11.00-11.30 COFFEE BREAK

Session 4: Sensory properties and analysis (Continuation)

**Chairs:** Veronique Cheynier and M. Teresa Escribano-Bailón
11.30-12.50 Oral presentations


- Molecular Understanding of Astringency: The Role of Wine Polysaccharides on Salivary Protein-Tannin Interaction. Elsa Ferreira Azevedo Brandão. University of Porto (Portugal)

- Monitoring Gaseous CO₂ In the Headspace of Champagne Glasses Through Combined Diode Laser Spectrometry and Micro Gas Chromatography Analysis. Anne-Laure Moriaux. University of Reims Champagne-Ardenne (France)

12.50-13.35 CLOSING PLENARY LECTURE

- Dr. GONZAGA SANTESTEBAN GARCÍA. Precision viticulture and the application of new technologies to vineyard management. Public University of Navarra (Spain)

13.35-14.00 CONFERENCE CLOSING CEREMONY, announcement of the 2019 venue.

14.00 light BUFFET (confirmation required)

16.00 WINE CELLAR VISIT (Registration required)