

- **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

- Grape Stalks: an Added Value Polyphenolic Source? Natércia Teixeira. University of Porto (Portugal)

- Grapevine Shoot as an Alternative to SO<sub>2</sub> 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-Cysteinyglycine and  $\gamma$ -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)

- Study of the Biosynthesis of DMS Via a Combination of Genetic, Synthetic and Analytical Approaches. Bruno Fedrizzi. University of Auckland (New Zealand).

19.30 SOCIAL EVENT. City Hall welcome and Guided tour

- **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 O<sub>2</sub> and SO<sub>2</sub> 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)
- Understanding the Wine Aging Potential. A Multivariate Approach. Jose Luis Alexandre Tundo. Stellenbosch University (South Africa).

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

- Chenin Blanc Wine Style Investigation Using Untargeted Chromatographic Approaches and Chemometrics. Astrid Buica. Stellenbosch University (South Africa).



- Development of Predictive Models for Grape Quality and Wine Style Using Objective Chemical Measures in Cabernet Sauvignon, Shiraz and Chardonnay. Paul Smith. The Australian Wine Research Institute (Australia).
- Rosé Wine Fining Using Polyvinylpyrrolidone: Color Changes and Selective Affinity Towards Polyphenols Detected by Targeted UPLC-QqQ-MS polyphenomics. Cédric Saucier. University of Montpellier (France).
- A Metabolomics Approach to The Exploration of Relationships Between New Zealand Pinot noir Grape Composition and Sensory Properties of the Resulting Wines. Emma Sherman. The University of Auckland (New Zealand).

18:45 SOCIAL EVENT: Wine tasting

21.30 GALA DINNER and poster awards ceremony

- **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

- A Comparative Study of Partial Dealcoholisation Versus Early Harvest. Effects on Wines' Volatile and Sensory Profiles. Rocco Longo. Charles Sturt University (Australia)
- Managing Red Wine Alcohol Content Using Pre-Fermentative Juice Substitution or Sequential Grape Harvesting: Impact on Wine Composition and Quality. Olaf Schelezki. University of Adelaide. (Australia)
- Molecular Understanding of Astringency: The Role of Wine Polysaccharides on Salivary Protein-Tannin Interaction. Elsa Ferreira Azevedo Brandão. University of Porto (Portugal)
- Monitoring Gaseous CO<sub>2</sub> 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)