

What's Hot in Oenology

Thursday, 10 Nov

Where: [Faculty of Chemistry, Campus Sescelades \(URV\) Tarragona.](#)

8:30-9:00: Accreditation

9:00-9:10: Welcome and presentation

Albert Bordons, coordinator of Oenology in CEICS.

VITICULTURE

Chairman: Montse Nadal

9:10-9:35: "Proteomic of the skin of grape berry: a new approach on ripening and response to fungal pathogen"

Bernard Doneche, Université de Bordeaux, France.

9:35-10:00: "Which researches to select new grapevine cultivars adapted to climate changes"

Laurent Torregrosa, SupAgro Montpellier, France.

10:00-10:10: Questions and Discussion

10:10-10:40: Coffee break

WINE CHEMISTRY AND BIOCHEMISTRY

Chairman: Fernando Zamora

10:40-11:05: **“The implementation of the OIV standards at the international level and in the framework of innovation in the wine sector”**

Jean Claude Ruf, International Organisation of Vine and Wine (OIV), Paris, France.

11:05-11:30: **“Knowledges and research challenges and innovation of polyphenols in Oenology”**

Pierre Louis Teissedre, Université de Bordeaux, France.

11:30-11:55: **“The wine proteins: origin, characteristics and functionality”**

Andrea Curioni, Università degli studi di Padova, Italy.

11:55-12:05: **Questions and Discussion**

WINE MICROBIOLOGY

Chairman: Ricardo Cordero

12:05-12:30: **“Trends in the research of malolactic fermentation”**

Ramón Mira de Orduña, Cornell University, Geneva NY, USA.

12:30-12:55: **“The viable but not cultivable state in Brettanomyces”**

Hervé Alexandre, Université de Bourgogne, Dijon, France.

12:55-13:20: “ **Biotechnological research of wine yeasts**”

Ramón González, Instituto de Ciencias de la Vid y del Vino (ICVV), Logroño, Spain.

13:20-13:45: “**Microbiology of wine in barrels, current systems for cleaning and disinfection of wood**”

Antonio Palacios, Universidad de la Rioja, Logroño, Spain.

13:45-14:00: **Questions and Discussion**

14:00-16:00: **Lunch**

16:00-17:00: **Visit to Mas dels Frares Cellar, Faculty of Oenology, URV**