**ORAL PROGRAM**

**Monday, May 28th, 2018**

09.00-11.30  **REGISTRATION**

10.30-11.00  Satellite Symposia

11.00-11.40  Coffee break

11.40-12.00  Welcome and opening ceremony

12.00-13.00  **Session 1: Bioactivity and physiology**

12.00-12.40 Keynote lecture: Progress in the understanding of the interaction between gut microbiota and the assimilation of wine bioactive molecules

F. Tomás-Barberán, *Centro de Edafología y Biología Aplicada del Segura CEBAS-CSIC, Spain*

12.40-13.00 Genome-Scale Metabolic Model of *Oenococcus oeni*

P. Cañón, *Pontificia Universidad Católica de Chile, Chile*

13.00-14.30  Lunch break

14.30-15.50  **Session 2: Vine/grape: quality, maturation, treatments and varieties**

14.30-15.10 Keynote lecture: Vine treatments and effects in grape and wine quality

Y. Kotseridis, *Agricultural University of Athens, Greece*

15.10-15.30 Cultivar diversity of grape polyphenol composition and changes in response to drought investigated by LC-MS based metabolomics

V. Cheynier, *SPO INRA Supagro Univ. Montpellier, France*

15.30-15.50 Monitoring of phenolic content in red wine grapes using a conveyor belt moving system

J. L. Aleixandre-Tudo, *Stellenbosch University, South Africa*

15.50-16.20 Coffee break

16.20-18.00  **Session 3: Vine/grape: quality, maturation, treatments and varieties**

16.20-16.40 Sensory evaluation of grape berries - how much information is gathered for grape processing and wine composition?

U. Fischer, *DLR Rheinpfalz, Germany*

16.40-17.00 Profiling of 1,4-cineole and 1,8-cineole in California grapes and wines

N. Loscos, *E & J Gallo Winery, USA*
17.00-17.20 Correlation between skin cell wall composition and polyphenol extractability of Pinot noir and Cabernet Sauvignon from different regions
C. Medina-Plaza, University of California, Davis, USA
17.20-17.40 Mitigating the effects of climate change on berry composition by canopy management
E. Brouard, EGFV – INRA, France
17.40-18.00 Interactions between rosé wine polyphenols and polyvinylpolypyrrolidone (PVPP): Colorimetry, targeted polyphenomics and molecular dynamics simulations
C. Saucier, Université Montpellier, France

18.00-19.00 WINE-POSTER SESSION
19.30-21.30 WELCOME RECEPTION
Location: Paraninfo Building, Basilio Paraíso Square

**Tuesday, May 29th, 2018**

09.00-10.20 Session 4: Metabolites and macromolecules
09.00-09.40 Keynote lecture: State of the art, challenges and perspective of the study of the metabolome of wine and vine
F. Mattivi, Fondazione Edmund Mach, Italy
09.40-10.00 PEF-induced autolysis of *Saccharomyces cerevisiae* during aging on the lees of Chardonnay wine
J. M. Martínez, University of Zaragoza, Spain
10.00-10.20 The role of yeast on polysulfides biosynthesis
B. Fedrizzi, University of Auckland, New Zealand

10.20-11.20 COFFEE-POSTER SESSION

11.20-12.00 Session 5: Metabolites and macromolecules
11.20-11.40 Macromolecular diversity of Italian red wines
M. Marangon, University of Padova – DAFNAE, Italy
11.40-12.00 An update on wine ageing and sulfonations
P. Arapitsas, Fondazione Edmund Mach, Italy
12.00-13.00 Flash poster session (mixed topics)

FP1. Remarkable dynamic nature of macromolecular content in grapevine berries in reaction to microclimatic factors: evidence from a Shiraz row-orientation model vineyard
M. A. Vivier, Institute for Wine Biotechnology, Department of Viticulture and Oenology, Stellenbosch University, South Africa

FP2. Aroma composition of white wines: a way to select new adapted varieties in climate changing context
T. Dufourcq, Institut Français de la Vigne et du Vin, France

FP3. Converting grape tannins from winery marc into active packaging
P. Kilmartin, University of Auckland, New Zealand

FP4. Investigating the production of polyols in wine yeasts
B. Divol, Stellenbosch University, South Africa

FP5. New insights into the mechanisms of resistance to polyphenols in Oenococcus oeni using label-free quantitative proteomics.
M. Breniaux, University of Bordeaux, France

FP6. The impact of [GAR+] prions on wine fermentation is small and depends on the genetic background
R. González, ICVV-CSIC, Spain

FP7. Applying fuzzy-set logic analysis to determine aroma chemical interactions in Pinot noir wines
E. Tomasino, Oregon State University, USA

FP8. Probe key-odorants in wine through online GC/O recombination with Olfactoscan
N. Béno, CSGA, France

FP9. Distribution of enantiomers of 3-sulfanylhexan-1-ol and its acetate in wine determined by HPLC-MS/MS
D. Jeffery, The University of Adelaide, Australia

FP10. Determination of Wine Phenolic Hydrophobicity by Octanol-Water Partitioning and UHPLC-QTOF Characterization of Partitioned Compounds
C. Merrell, Washington State University, USA
FP11. The limonene-derived mint aroma compounds. Recent advances in the knowledge of freshness of aged red wines.
G. de Revel, ISVV, France

FP12. Advances in the analytical determination of free and bonded VSCs and of truly free SO$_2$
I. Ontañón, Laboratorio de Análisis del Aroma y Enología. Universidad de Zaragoza, Spain

13.00-14.30 Lunch break

14.30-16.10 Session 6: Microbiological diversity and quality
14.30-15.10 Keynote lecture: Microbial diversity and interactions and wine quality
L. Cocolin, Università di Torino, Italy
15.10-15.30 Revisiting the diversity of Oenococcus oeni malolactic starters by comparative genomics and metabolomics
P. Lucas, ISVV-University of Bordeaux, France
15.30-15.50 Microbiome dynamics during spontaneous fermentations of sound grapes in comparison with sour rot and Botrytis infected grapes
M. C. Portillo, University Rovira i Virgili, Spain
15.50-16.10 Impact of vineyard versus cellar microbiota on the distinction of different Riesling vineyards based on aroma and sensory analysis
K. Siren, DLR Rheinpfalz, Germany

16.10-16.40 Coffee break

16.40-18.00 Session 7: Perceptions and emotions in wine consumption
16.40-17.20 Keynote lecture: Expectations and perceptions in wine consumption. Their role in wine acceptability
D. Valentin, Université de Bourgogne, France
17.20-17.40 Yeast and the sensory perception of wine
F. F. Bauer, Institute for Wine Biotechnology, Department of Viticulture and Oenology, Stellenbosch University, South Africa
17.40-18.00 Wine oxidation perception: similarities and differences between experts and consumers
E. Franco-Luesma, Centre des Sciences du Goût et de l’Alimentation (CSGA), France
Wednesday, May 30th, 2018

09.00-10.20  Session 8: Wine sensoactive molecules

  09.00-09.40 Keynote lecture: Formation and fate of oxidation-related aldehydes
  A. Escudero, Universidad de Zaragoza, Spain
  09.40-10.00 Optimization of an Intra-oral stir bar sorptive extraction (SBSE) methodology to monitor the prolonged aroma release during wine intake in wines with different composition
  M. Pérez, CIAL-CSIC, Spain
  10.00-10.20 New insights into Wine Oxidation: Mechanisms of Strecker Aldehydes Formation
  A. C. Silva Ferreira, Escola Superior de Biotecnologia-Universidade Católica Portuguesa, Portugal

10.20-11.20  COFFEE-POSTER SESSION

11.20-12.00  Session 9: Wine sensoactive molecules

  11.20-11.40 Understanding the concept of green character in red wines: sensory and chemical drivers
  M. P. Sáenz-Navajas, Laboratorio de Análisis del Aroma y Enología. Universidad de Zaragoza, Spain
  11.40-12.00 A Novel One-step Measurement of Total Volatile Aldehyde Compounds in Wine by LCQQQMS
  X. Zhang, National Wine and Grape Industry Center, Charles Sturt University, Australia
  12.00-12.20 The effect of polysaccharides on wine texture
  R. Gawel, Australian Wine Research Institute, Australia

12.20-13.00  Session 10: Wine stability: chemistry, microbiology and technology

  12.20-13.00 Keynote lecture: Development of tannin activity in grapes and wine.
  J. A. Kennedy, Constellation Brands, USA

13.00-14.30  Lunch break
14.30-15.50 Session 11: Wine stability: chemistry, microbiology and technology

14.30-14.50 Deconstructing wine grape cell walls with enzymes during winemaking followed using glyco-array technology reveals new insights into Cabernet Sauvignon and Shiraz
J. Moore, Stellenbosch University, South Africa

14.50-15.10 Using magnetic nanoparticles for protein stabilisation
A. Mierczynska-Vasilev, The Australian Wine Research Institute, Australia

15.10-15.30 Impact of glutathione on wines oxidative stability: a combined sensory and metabolomic study
M. Nikolantonaki, University of Burgundy, France

15.30-15.50 Identification of Pigmented Tannins by Tandem MS
A. L. Waterhouse, University of California, USA

15.50-16.20 Coffee break

16.20-18.00 Session 12: Wine stability: chemistry, microbiology and technology

16.20-16.40 UV-C-induced changes in must and wine and consequences for the chemical and sensory properties
P. Golombek, DLR Rheinpfalz, Germany

16.40-17.00 Electrochemical diversity of Italian red wines
M. Ugliano, Dept of Biotechnology, University of Verona, Italy

20.00 CONFERENCE DINNER (incl. Poster Award)
Location: Aura Restaurante, 7 José de Atarés Avenue

Thursday, May 31st, 2018

8.00-10.00 Bus transfer to La Rioja
10.00-12.00 Visit to Franco Españolas Winery
12.15-13.30 “Finca La Grajera” Wine tasting at ICVV
13.30-14.00 Closing ceremony
14.00-16.00 Farewell lunch
16.00-18.00 Bus transfer to Zaragoza