



II International Congress  
on Grapevine and  
Wine Sciences

8-10 November 2023  
Logroño / La Rioja / Spain

| 1: Grapevine health                   |  |                                |  |
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| POSTER No.                            | TITLE  | PRESENTING AUTHOR              | AFFILIATION  |
| 01                                    | Effect of drought on grapevine wood fungal pathogen communities using a metatranscriptomics approach.  | Marie Chambard                 | INRAE Bordeaux Nouvelle Aquitaine  |
| 02                                    | Analysis of volatile composition of interaction between the pathogen <i>E. necator</i> and two grapevine varieties   | María del Mar Hernández Álamos | La Rioja University  |
| 03                                    | Volatilome in grapevine leaves is defined by the variety and modulated by mycorrhizal symbiosis  | Nieves Goicoechea              | Universidad de Navarra   |
| 04                                    | Application of antagonistic <i>Metschnikowia</i> strains against <i>Botrytis cinerea</i> in vineyards  | Zoltán Kállai                  | University of Debrecen   |
| 05                                    | Effect of ultraviolet B radiation on pathogenic molds of grapes  | Raquel Hidalgo Sanz            | University of La Rioja   |
| 06                                    | Lipids at the Crossroads of Protection: Lipid Signalling in Grapevine Defence Mechanisms   | Gonçalo Laureano               | GPS Lab - BioISI   |
| 07                                    | Sustainable Management of Grapevine Trunk Diseases   | Jose Ramon Urbez-Torres        | Agriculture and Agri-Food Canada   |
| 08                                    | Evaluation of interception traps for capture of <i>Xylotrechus arvicola</i> (Coleoptera: Cerambycidae) in vineyards varieties from Protected Denomination of Origin León | Daniela Ramírez Lozano         | Universidad de León  |
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| 09                                    | Optimization of the ripening time of new varieties descendants of Monastrell   | Rocio Gil Muñoz                | IMIDA  |
| 10                                    | Differential gene expression and novel gene models in 110 Richter uncovered through RNA Sequencing of roots under stress   | Alberto Rodríguez-Izquierdo    | CBGP UPM-INIA/CSIC   |
| 11                                    | Genetic Variation Among Wild Grapes Native to Japan  | Puspa Raj Poudel               | Tribhuvan University, Institute of Agriculture and Animal Science, Paklihawa Campus                                |
| 12                                    | Stomatal abundance in grapevine: developmental genes, genotypic variation, and physiology  | Adela Mena Morales             | IVICAM - IRIAF (Instituto Regional de Investigación y Desarrollo Agroalimentario y Forestal de Castilla-La Mancha) |
| 13                                    | Unraveling the complexity of high-temperature tolerance by characterizing key players of heat stress response in grapevine   | Cécile Prévot                  | INRAE  |
| 14                                    | INTEGRAPE guidelines and tools: an effort of COST Action CA17111   | Stefania Savoi                 | University of Turin  |
| 15                                    | Model-assisted analysis of the root traits underlying RSA genotypic diversity in <i>Vitis</i> : a promising approach for rootstock selection?                            | Philippe Vivin                 | INRAE  |
| 16                                    | Characterization of non-cultivated wild grapevines in Extremadura (Spain)  | M. Esperanza Valdes            | CICYTEX_INTAEX   |
| 17                                    | New varieties descendant from Monastrell with lower sugar and high phenolic content adapted to warm climates   | Juan Daniel Moreno Olivares    | IMIDA  |
| 18                                    | Identification of important genomic regions controlling resistance to biotic and abiotic stresses in <i>Vitis</i> sp. through QTL meta-analysis                          | Elsa Chedid                    | INRAE  |
| 19                                    | Potential of new genetic resources to improve drought adaptation of grapevine rootstocks   | Etienne Patin                  | INRAE  |
| 20                                    | Accumulation of deleterious mutations in grapevine and its relationship with traits of interest for wine production and resilience                                       | Enrique Sáez Laguna            | INRAE, University of Bordeaux  |
| 21                                    | Preliminary results of water status and metabolite content of three new crossbreed winegrape genotypes   | Diego José Fernández-López     | IMIDA  |
| 22                                    | Pre-breeding for developing heat stress resilient grape varieties to ensure yield  | Nagarjun Malagol               | Julius Kühn Institute-Institute for Grapevine Breeding Geilweilerhof   |
| 23                                    | Exploring the genetic diversity of leaf flavonoids content in a set of Iberian grapevine cultivars: preliminary results  | Javier Tello Moro              | ICVV   |
| 24                                    | A phylogenomic study reveals the major dissemination routes of 'Tempranillo Tinto' in the Iberian Peninsula  | Javier Tello Moro              | ICVV   |
| 25                                    | Genetic study of wild grapevines in La Rioja region  | Javier Ibáñez                  | ICVV   |
| 26                                    | Rootstock regulation of scion phenotypes: the relationship between rootstock parentage and petiole mineral concentration   | Elisa Marguerit                | Bordeaux Sciences Agro/ UMR EGFV   |
| 27                                    | Agronomic and oenological behavior of the minority Mandón variety on two rootstocks in the D.O. Arribes  | José Antonio Rubio Cano        | ITACyL (Ins Tecnolox Agrario de CyL)   |
| 28                                    | Viticultural heritage in mountain territories of Catalonia: prospecting in the region of Osona, northern Spain   | Carne Domingo Gustems          | Institut Català de la Vinya i el Vi  |
| 29                                    | Evaluation of physiological properties of grapevine clones of Tempranillo and Graciano in DOCa Rioja (Spain)   | Luis Rivacoba                  | ICVV   |

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| 31                                 | Foliar application of nanoparticles and regulated deficit irrigation in viticulture: Agronomic strategies to improve the Monastrell grape volatile composition    | Eva Pilar Pérez Álvarez    | ICVV  |
| 32                                 | Can soil nitrate explain polyphenol and anthocyanin content in vineyard with similar available soil water regime?   | Eva Pilar Pérez Álvarez    | ICVV  |
| 33                                 | Effects of different soil types and soil management on greenhouse gas emissions   | Estibaliz Rodrigo García   | SpectralGeo   |
| 34                                 | Symbiotic microorganisms application in vineyards: impacts on grapevine performance and microbiome  | Josefina Bota              | Universitat de les Illes Balears  |
| 35                                 | Defoliation combined with exogenous ABA application results in slower ripening and improved anthocyanin profile.  | Johann Martínez            | Universidad de Navarra  |
| 36                                 | The influence of pre-heatwave leaf removal on leaf physiology and berry development   | Mario Wegher               | Free University of Bolzano  |
| 37                                 | Selecting green cover species in the under-trellis zone of Lower Austrian vineyards   | Markus Eitle               | IMC University of Applied Sciences Krems  |
| 38                                 | Effect of foliar application of Ca, Si and their combination on grape volatile composition  | Miriam González Lázaro     | Universidad de La Rioja-ICVV  |
| 39                                 | Under-vine management effects on grapevine vegetative growth, gas exchange and rhizosphere microbial diversity  | Maidar Velaz Barbarin      | Universidad Pública de Navarra  |
| 40                                 | Biodiversity and biocontrol ability of Trichoderma natural populations from soil vineyards of Castilla y León region (Spain)                                      | Guzmán Carro-Hueriga       | Universidad de León   |
| 41                                 | Survey of pesticide residues in vineyard soils from the Denomination of Origin Ribeiro  | Isaac Rodríguez Pereiro    | University of Santiago de Compostela  |
| 42                                 | Vineyard yield estimation using image analysis: assessing bunch occlusions and its dependency on fruiting zone canopy features                                    | Carlos Lopes               | Instituto Superior de Agronomia, Universidade de Lisboa                           |
| 43                                 | Induction of polyphenols in seedlings of Vitis vinifera cv. Monastrell by the application of elicitors.   | Diego F. Paladines-Quezada | ICVV  |
| 44                                 | Aroma characterization of mold resistant base wines for sparkling wine produced in a warm-temperate area at two different altitudes                               | Mauro Paolini              | Fondazione Edmund Mach  |
| 45                                 | Grapevine cane pruning extract enhances plant physiological capacities and decreases phenolic accumulation in canes and leaves                                    | Andreu Mairata Pons        | ICVV  |
| 46                                 | Organic mulches slightly influence wine phenolic composition and sensorial properties   | Javier Portu Reinares      | ICVV  |
| 47                                 | Foliar application of urea improved the nitrogen composition of Chenin grapes   | Rebeca Murillo Peña        | Gobierno de La Rioja  |
| 48                                 | Culturable microbial communities associated with the grapevine soil in vineyards of La Rioja, Spain   | Fernanda Ruiz-Larrea       | Universidad de La Rioja-ICVV  |
| 49                                 | Application of DEXI PM Vigne sustainability tool to the assessment of alternative vineyard protection strategies.   | Hugo Fernandez-Mena        | Institut Agro Montpellier - INRAE   |
| 50                                 | Conventional and alternative pest management strategies: a comparative proteomic study on musts   | Marie-Claire Heloir        | University of Burgundy- UMR Agroecology   |
| 51                                 | Agronomic behavior of three grape varieties in different planting density and irrigation treatments   | Marta Rodríguez Fernández  | Universidade de Santiago de Compostela  |
| 52                                 | Effect on the grape and wine characteristics of cv. Tempranillo at 3 production levels  | José Antonio Rubio Cano    | ITACyL (Ins Tecnolox Agrario de CyL)  |
| 53                                 | Qualitative and productive characterization of a minority variety: 'Branco lexítimo' in DO Ribeira Sacra (Spain)  | María Fandiño              | Universidad de Santiago de Compostela   |
| 54                                 | Irrigation frequency in four grapevine red varieties in Spain. Effect on must volatile composition  | Mar Vilanova               | ICVV  |
| 55                                 | Combined abiotic-biotic plant stresses on the roots of grapevine  | Michaela Griesser          | University of Natural Resources and Life Sciences Vienna                          |
| 56                                 | Water availability at the end of winter, in vineyard irrigated during the summer, in four red varieties in Spain. Effect on must volatile composition             | Mar Vilanova               | ICVV  |
| 57                                 | Nitrogen forms and Iron deficiency: how do Grapevine rootstocks responses change?   | Sarhan khalil              | University of Natural Resources and Life Sciences, Vienna Gregor-Mendel-Straße 33 |
| 58                                 | REGAVID a decision tool to deficit irrigation in a temperate climate (DO Monterrei – Spain)   | Javier J Cancela           | Universidad de Santiago de Compostela   |
| 59                                 | Effect of irrigation in cover cropping vineyards  | Sergio Ibáñez Pascual      | ICVV  |
| 60                                 | Cover crop management and termination timing have different effects on the maturation and water potentials of Glera (Vitis vinifera L.) in Friuli-Venezia Giulia. | Mirko Sodini               | Uniuud  |
| 61                                 | The environmental footprint of selected vineyard management practices: A case study from Logroño (La Rioja) Spain   | Alicia Pou Mir             | ICVV  |
| 62                                 | THE CHARACTERIZATION OF VITIS VINIFERA L CV. CABERNET SAUVIGNON: THE CONTRIBUTION OF ECKLONIA MAXIMA SEAWEED EXTRACT  | Liam Jay Samuels           | Stellenbosch University   |
| 63                                 | Adsorption of tetraconazole by organic residues and vineyard organically-amended soils  | Marisol Andrades           | Universidad de La Rioja   |

| 4: Microorganisms for wine quality     |   |                             |  |
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| 65                                     | Design of microbial consortia to improve the production of aromatic amino acid derived compounds during wine fermentation   | Andrea Irene Silva Claros   | Universitat Rovira i Virgili   |
| 66                                     | Uncovering the interplay between Copper and SO <sub>2</sub> tolerance in <i>Saccharomyces cerevisiae</i>  | Cristobal Onetto            | The Australian Wine Research Institute   |
| 67                                     | Assessing the Effectiveness of Electrodialysis in Controlling <i>Brettanomyces</i> Growth in Wine   | Yanina Daniela Giordano     | University of Adelaide   |
| 68                                     | <i>Oenococcus oeni</i> clonal diversity in the carbonic maceration winemaking   | Lucía González Arenzana     | ICVV   |
| 69                                     | Discovering the process of noble rot: fungal ecology of grape berries during the noble rot transformation in different vineyards of the Tokaj wine region               | Júlia Hegyi-Kaló            | Eszterházy Károly Catholic University  |
| 70                                     | Performance of Selected Uruguayan Native Yeasts for Tannat Wine Production at Pilot Scale.  | Paula Gonzalez Pombo        | Facultad de Química-Universiad de la República   |
| 71                                     | Applicability of grape native yeasts to enhance regional wine typicity  | Ricardo Lopez               | Universidad de Zaragoza  |
| 72                                     | Effect of spray with autochthonous <i>Trichoderma</i> strains and its secondary metabolites on the quality of Tempranillo grape   | Laura Zanfaño González      | Universidad de León  |
| 73                                     | Ability of lactic acid bacterial laccases to degrade biogenic amines and OTA in wine  | Isabel Pardo Cubillos       | Universitat de València  |
| 74                                     | Effect of pH and ethanol on <i>Lactiplantibacillus plantarum</i> in red must fermentation: potential use of wine lees   | Aitor Balmaseda             | Universitat Rovira i Virgili   |
| 75                                     | Dynamics of <i>Saccharomyces cerevisiae</i> population in spontaneous fermentations from Granxa D'Outeiro terroir (DOP Ribeiro, NW Spain)                               | Pilar Blanco Camba          | Evega-Agacal   |
| 76                                     | Characterization of spoilage yeasts from Malbec grapes from San Rafael wine region (Argentina)  | Juliana Garau               | Universidad de La Rioja/ICVV   |
| 77                                     | Oenological compatibility of biocontrol yeasts applied to wine grapes   | Juliana Garau               | Universidad de La Rioja/ICVV   |
| 78                                     | Influence of different <i>Lachancea thermotolerans</i> strains in wine acidity  | Rocío Escribano Viana       | ICVV   |
| 79                                     | Metabolomic Profiling of Botrytized Grape Berries: Unravelling the Dynamic Chemical Transformations during Noble Rot  | Miklos Lovas                | Eszterhazy Karoly Catholic University  |
| 80                                     | New oenological criteria for selecting strains of <i>Lachancea thermotolerans</i> for wine technology   | Santiago Benito Saez        | Polytechnic University of Madrid   |
| 81                                     | Influence of p-Coumaric Acid and Micronutrients on Growth and 4-Ethylphenol Production by <i>Brettanomyces bruxellensis</i>   | Mahesh Chandra              | Instituto Superior de Agronomia  |
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| 83                                     | Biotic and abiotic factors affecting physiological aspects underlying vegetative vigour in two commercial grapevine varieties   | Nieves Goicoechea           | Universidad de Navarra   |
| 84                                     | Influence of irrigation frequency on berry phenolic composition of red grape varieties cultivated in four spanish wine-growing regions                                  | David Uriarte Hernández     | CICYTEX  |
| 85                                     | The use of <sup>13</sup> C as an indicator of water use efficiency for the selection of drought tolerant grapevine varieties  | van Leeuwen Cornelis        | UMR EGFV   |
| 86                                     | Green pruning of shoots to force new sprouting of buds, in fruit set and in pea size: vegetative, productive and maturation effects, in cv. Verdejo                     | Jesus Yuste Bombin          | ITACYL   |
| 87                                     | Response of red grape varieties irrigated during the summer to water availability at the end of winter in four spanish wine-growing regions: berry phenolic composition | David Uriarte Hernández     | CICYTEX  |
| 88                                     | Effect of two water deficit regimes on the agronomic response of 12 grapevine varieties cultivated in a semi-arid climate   | Adela Mena Morales          | IVICAM - IRIAF (Instituto Regional de Investigación y Desarrollo Agroalimentario y Forestal de Castilla-La Mancha) |
| 89                                     | Climate change and viticulture in Nordic Countries and the Helsinki area  | Juha Karvonen               | University of Helsinki   |
| 90                                     | Application of UV-B radiation in pre- and postharvest as an innovative and sustainable cultural practice to improve grape phenolic composition                          | Raquel Hidalgo Sanz         | Universidad de La Rioja  |
| 91                                     | Impact of climate on berry weight dynamics of a wide range of <i>Vitis vinifera</i> cultivars   | Agnes Destrac               | INRAE  |
| 92                                     | Impact of temperature and solar radiation on grape composition variability in the Saint-Emilion winegrowing area  | Hilbert-Masson Ghislaine    | INRAE  |
| 93                                     | Tackling the 3D root system architecture of grapevines: a new phenotyping pipeline based on photogrammetry  | Clément Saint Cast          | INRAE  |
| 94                                     | Grapevine adaptation to drought and resistance to <i>Neofusicoccum parvum</i> , causal agent of <i>Botryosphaeria</i> dieback   | Alicia Pou Mir              | ICVV   |
| 95                                     | Atypical aging and hydric stress: insights on an exceptionally dry year.  | Simone Delaiti              | Edmund Mach Foundation   |

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| 96  | Exploring relationships among grapevine chemical and physiological parameters and mycobiome composition under drought stress                                       | Anna Molnár                    | Eszterházy Károly Catholic University   |
| 97  | Effect of soil particle size on vine water status, leaf ABA content and berry quality in Nebbiolo grapes   | Alessandra Ferrandino          | University of Turin   |
| 98  | Investigation of cellulose nanofiber-based films used as a protective layer to reduce absorption of smoke phenols into wine grapes                                 | Elizabeth Tomasino             | Oregon State University   |
| 99  | Effects of heat and water stress on grapevine health: primary and secondary metabolism   | Ana Clara Fanton               | INRAE   |
| 100   | Decoupling the effects of water and heat stress on Sauvignon blanc berries   | Alberto Calderan               | University of Udine   |
| 101   | Effects of long-term drought stress on soil microbial communities from a Syrah cultivar vineyard.  | Gianmaria Califano             | University of Lisbon  |
| 102   | Vertical cordon training system enhances yield and delays ripening in cv. Maturana Blanca  | Miguel Puelles Ruiz de Gopegui | ICVV  |
| 103   | Evaluation of phenology, agronomic and oenological quality in minority wine varieties in Madrid as a strategy for adaptation to climate change                     | Francisco Emmanuel Espinosa    | Instituto Madrileño de Investigación, Desarrollo Rural, Agrario y Alimentario (IMIDRA)        |
| 104   | Vineyard management practices to reduce sugar content on 'Monastrell' grapes   | Raul Ferrer Gallego            | CIDE  |
| 105   | Quantifying water use diversity across grapevine rootstock-scion combinations  | Sara Bernardo                  | ISVV - INRAE  |
| 106   | The interplay between water deficit and nitrogen and potassium nutrition in Vitis vinifera L.  | Gabriella Vinci                | University of Udine   |
| 107   | Understanding the impact of rising temperatures due to climate change on aromatic compositions in Malbec wines from Mendoza, Argentina                             | Liliana Estela Martinez        | Universidad de La Rioja   |
| 108   | Possible methods of adaptation to the effects of climate change in the Tokaj Wine Region   | Antal László Kneip             | University of Tokaj   |
| 109   | Comparison of the effects of hormone- and natural-based elicitors on key metabolic pathways in cv. Tempranillo   | Jorge Urrestarazu Vidart       | Universidad Pública de Navarra  |
| 110   | Drought responses of grapevine cultivars under different environments  | Ignacio Buesa Pueyo            | Universitat de les Illes Balears  |
| 111   | Extreme vintages affect grape varieties differently: a case study from a cool climate wine region  | Zsolt Zsófi                    | Eszterházy Károly Catholic University   |
| 112   | Anthocyanin content and composition of Merlot grapes under temperature and late pruning conditions   | Maria Cecilia Peppi Aronowsky  | Instituto de Investigaciones Agropecuarias INIA   |
| 113   | Drought Tolerance Assessment and Differentiation of Grapevine Cultivars Using Physiological Metrics: Insights from Field Studies                                   | Felipe Suarez Vega             | Pontificia Universidad Catolica de Chile  |
| 114   | Ecophysiological Characterisation of Terroir Effects on Vitis Vinifera L. Chardonnay and Pinot Noir in South African Cool Climate Regions                          | Emile Tomas Majewski           | Stellenbosch University   |
| 115   | Late pruning, an alternative for rainfed vine varieties facing new climatic conditions   | Marisol Reyes                  | Instituto de Investigaciones Agropecuarias  |
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| 117   | Comparison of Ancestral and Traditional methods in the elaboration of sparkling wines; Preliminary results   | Fernando Zamora Marín          | Universitat Rovira i Virgili  |
| 118   | Preliminary study of extraction of polysaccharides from pomace by high powered ultrasonic combined with enzymes  | Ekhiñe Garaigordobil           | Universidad de La Rioja   |
| 119   | Quantification of polysaccharides of variety pomaces of the D.O.Ca Rioja   | Ekhiñe Garaigordobil           | Universidad de La Rioja   |
| 120   | Toasting and grain effect on tempranillo red wine aged in Quercus petraea barrels  | Mikel Landín Ross-Magahy       | Universidad de La Rioja   |
| 121   | Phenolic composition profile of cv. Tempranillo wines obtained from severe shoot pruning vines under semiarid conditions   | Nieves Lavado Rodas            | Centro de Investigaciones Científicas y Tecnológicas de Extremadura                           |
| 122   | White grape must processed by UHPH as an alternative to SO <sub>2</sub> addition: Effect on the phenolic composition in three varieties                            | Anna Puig-Pujol                | IRTA-INCAVI. Institute of Agrifood Research and Technology-Catalan Institute of Vine and Wine |
| 123   | Oxidability of wines made from Spanish minority grape varieties  | Maria Del Alamo Sanza          | Universidad de Valladolid   |
| 124   | New tool to evaluate color modifications during oxygen consumption in white and red wines  | Maria Del Alamo Sanza          | Universidad de Valladolid   |
| 125   | Phenolic composition and chromatic characteristics of blends of cv. Tempranillo wines from vines grown with different viticultural techniques in a semi-arid area. | M. Esperanza Valdes            | CICYTEX_INTAEX  |
| 126   | Wine racking in the winery and the use of inert gases  | Ignacio Nevares Domínguez      | Universidad de Valladolid   |
| 127   | Inert gases persistence in wine storage tank blanketing  | Ignacio Nevares Domínguez      | Universidad de Valladolid   |
| 128   | Control of bacterial growth in carbonic maceration winemaking through yeast inoculation  | Ana Rosa Gutiérrez Viguera     | ICVV  |
| 129   | Ultra-High Pressure Homogenization (UHPH): a technique that allows the reduction of SO <sub>2</sub> in winemaking  | Gemma Roca Domènech            | Institut Català de la Vinya i el Vi (INCAVI)  |
| 130   | Addition of glutathione-rich inactivated yeasts to white musts: effects on wine composition and sensory quality  | Juana Martínez García          | ICVV  |

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| 131   | The use of plasma activated water in barrel disinfection: impact on oak wood composition   | Juana Martínez García          | ICVV  |
| 132   | Influence of Polysaccharide Extracts from Wine By-Products on the Volatile Composition of Sparkling White Wines  | Silvia Pérez Magariño          | Instituto Tecnológico Agrario de Castilla y León                          |
| 133   | The evolution of the aromatic composition of carbonic maceration wines   | Pilar Santamaría Aquilué       | Instituto de Ciencias de la Vid y del Vino (ICVV)                         |
| 134   | Polyphenol content of cork granulates at different steps of the manufacturing process of microagglomerated stoppers treated with supercritical CO <sub>2</sub> used for wine bottling      | Gancel Anne-Laure              | Université de Bordeaux-ISVV   |
| 135   | Options to replace or reduce the sulphite content in Tannat red wines produced with minimal intervention.  | Diego Piccardo                 | Facultad de Agronomía - Universidad de la República                       |
| 136   | The potential of some native varieties of Argentina for the production of sparkling wines. Effect of lees contact time   | Rebeca Murillo Peña            | Gobierno de La Rioja  |
| 137   | Physico-chemical properties of vine pruning residues with potential as enological additive   | V. Felipe Laurie Gleisner      | Universidad de Talca - (Fondecyt 1231484)                                 |
| 138   | Phenolic extraction and dissolved oxygen concentration during red wines fermentations with Airmixig M.I.™  | V. Felipe Laurie Gleisner      | Universidad de Talca - (Fondecyt 1231484)                                 |
| 139   | First results on the chemical composition of red wines from the pressing of marc.  | Larose Margot                  | ISVV - Université de Bordeaux   |
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| 141   | Correlative study between degradation of rosé wine under accelerated conditions and under normal conditions  | Jennifer Moriones Domeño       | AIN   |
| 142   | Distribution and sensory impact of new oak wood-derived compounds in wines   | Marie Courregelongue           | ISVV  |
| 143   | Chemical and microbiological evaluation of Ribeiro wines (NW Spain)  | Pilar Blanco Camba             | Evega-Agacal  |
| 144   | Optimization of the acquisition of NIR spectrum in grape must and wine   | Jose Ignacio Manzano Gonzalez  | Instituto de Ciencias de la Vid y del Vino (CSIC)                         |
| 145   | Phenolic composition of Cabernet Sauvignon wines from Argentina, Portugal and Spain  | Leonor Deis                    | Universidad Nacional de Cuyo  |
| 146   | Volatile composition of Cabernet Sauvignon wines from Argentina, Portugal and Spain  | Leonor Deis                    | Universidad Nacional de Cuyo  |
| 147   | A Sensometabolomic Approach to Understand Wine Mouthfeel Percepts  | Purificación Fernández Zurbano | ICVV  |
| 148   | Physicochemical behaviour of wine spirit and wine distillate aged in Sherry Casks® and Brandy casks.   | Daniel Butron Benitez          | Bodegas Fundador/University of Cádiz                                      |
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| 150   | Typicality of Rioja wines: identification of sensory profiles for the three subregions of DOCa Rioja   | Marivel Gonzalez Hernandez     | CSIC/ICVV   |
| 151   | Acceptability of canned wines: effect of the level of involvement of consumers and type of wine  | Carolina Castillo Rio          | ICVV  |
| 152   | Is The Overall Ecological Awareness Among Spanish Winemakers Related To Their Attitudes Towards Natural Wines?   | Maria-pilar Saenz-Navajas      | ICVV  |
| 153   | Study of Spanish Wine Sensory Analysis Data over a 3-year Period   | Alejandro Parra Manzanares     | Dolmar Innova Tentamus, S.L.  |
| 154   | The colour pattern of flower arrangements influence wine tasters' sensory description  | Heber Rodrigues                | The Secret Vine   |
| 155   | Long-lasting flavour perception of wines treated with oenological additives considering the individual PROP taste-phenotype  | Maria Angeles del Pozo Bayón   | Instituto de Investigación en Ciencias de la Alimentación (CIAL) CSIC-UAM |
| 156   | Towards the understanding of wine distillation in the production of brandy de Jerez. Chemical and sensory characterization of two distillation methods: continuous and batch distillation. | Almudena Marrufo- Curtido      | Bodegas Fundador  |

| 9: Bioactive molecules in grape and wine |   |                          |  |
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| 157                                      | Mycorrhizal symbiosis modulates flavonoid and amino acid profiles in grapes of Tempranillo and Cabernet Sauvignon   | Daria Kozikova           | University of Navarra  |
| 158                                      | Analysis of the interaction of melatonin with glycolytic proteins in <i>Saccharomyces cerevisiae</i> during alcoholic fermentation                              | Sandra Martín Esteban    | Universitat Rovira i Virgili   |
| 159                                      | Early defoliation positively enhances bioactive composition of berries with no effect on cuticle characteristics  | Carlos Lopes             | Instituto Superior de Agronomia, Universidade de Lisboa                  |
| 160                                      | Grape pomace, an active ingredient at the intestinal level: Updated evidence  | Begoña Bartolomé         | Consejo Superior de Investigaciones Científicas, CSIC                    |
| 161                                      | New food trend ahead? Highlighting the nutritional benefits of grapevine leaves   | Marisa Maia              | GPS_Lab, BioISI, Faculdade de Ciências da Universidade de Lisboa         |
| 162                                      | Effect of abiotic stress and grape variety on amino acid and polyamine composition of red grape berries   | Silvia Pérez Magariño    | Instituto Tecnológico Agrario de Castilla y León                         |
| 163                                      | Polysaccharide families of lyophilized extracts obtained from unfermented varietal grape pomaces  | María Curiel Fernández   | Instituto Tecnológico Agrario de Castilla y León                         |
| 164                                      | Photoprotective extracts from agri-food waste to prevent the effect of light in rosé wines  | Blanca Martínez Inda     | Universidad Pública de Navarra   |
| 165                                      | Preliminary study of the influence of ripening on the polysaccharide content of different red grape varieties   | María Curiel Fernández   | Instituto Tecnológico Agrario de Castilla y León                         |
| 166                                      | Association between dietary pattern and wine consumption and Alzheimer's disease in a cohort from La Rioja (Spain)  | Patricia Pérez-Matute    | Center for Biomedical Research of La Rioja (CIBIR)/Fundación Rioja Salud |
| 167                                      | Do wine sulphites affect gut microbiota? An in vitro study of their digestion in the gastrointestinal tract   | Edgard Relaño de la Guía | Instituto en Ciencias de la Alimentación CIAL-CSIC                       |
| 168                                      | Grape pomace-based beverage: Study of the potential antidiabetic function in humans and possible implications of phenolic metabolites during postprandial state | Juana Ines Mosele        | Universidad de Buenos Aires-CONICET                                      |
| 169                                      | Crown procyanidin evolution in red wines, rosé wines and Port wines during ageing in bottles  | Manon Ferreira           | Institut des Sciences de la Vigne et du Vin (ISVV)                       |
| 170                                      | Application of an in vitro digestion model to study the bioaccessibility and the effect of the intestinal microbiota on the red wine proanthocyanidins          | Maria-José Motilva       | ICVV   |
| 171                                      | Antimicrobial activity of oenological polyphenols against Gram positive and Gram negative intestinal multidrug-resistant bacteria                               | Rocío Fernández          | Universidad de La Rioja / ICVV   |
| 172                                      | Teinturier grapes: Valorization as a source of high-value compounds for the Chilean food industry   | Carolina Salazar         | Instituto de Investigaciones Agropecuarias                               |
| 173                                      | Development and validation of a free solvent UHPLC/MS-MS method to analyse melatonin and its precursors in Spanish commercial wines                             | Eva Maria Valero Blanco  | Universidad Pablo de Olavide   |

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