



# International Congress on Grapevine and Wine Sciences

7-9 November 2018  
Logroño / La Rioja / Spain

## PROGRAM



Instituto de  
Ciencias de la  
Vid y del Vino



Gobierno  
de La Rioja



CSIC  
CONSEJO SUPERIOR DE INVESTIGACIONES CIENTÍFICAS



UNIVERSIDAD  
DE LA RIOJA





## Tuesday November 6th, 2018

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| 19:00h | <b>Guided Tour to the city center of Logroño</b><br>Meeting point: Tourist Office. Escuelas Trevijano. Calle Portales, 50<br>26001 Logroño, La Rioja |
| 20:30h | End of Tour in Laurel Street   |



## Wednesday November 7th, 2018

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| 08:30h | <b>Registration</b>  |
| 09:00h | <b>Opening ceremony</b>  |
|        | <b>Opening lecture</b><br><b>The emerging threat of <i>Xylella fastidiosa</i> to European viticulture?</b><br><b>Rodrigo P.P. Almeida</b> , University of California, USA. |
| 11:00h | Coffee Break ☕   |

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| 11:30h | <b>Session 1: Grapevine protection</b>   |
|        | <b>Chairs:</b><br>Josep Armengol, Universitat Politècnica de València, Spain.<br>Florence Fontaine, Université de Reims Champagne-Ardenne, France. |



### ORAL COMMUNICATIONS

#### ***Aspergillus* species associated with wine grapes in Australia:**

#### **Implications for fumonisins in wine**

Dilhani Perera, Christopher C. Steel, Paul D. Prenzler, Sandra Savocchia.


#### **Use of BCAs for effective control of *Botrytis cinerea* in vineyards**

Giorgia Fedele, Melissa Si Ammour, Elisa González-Domínguez, Vittorio Rossi.

#### **Protection against fungal grapevine trunk pathogens by *Trichoderma atroviride* SC1 treatments from nursery to the vineyard: A three-year study**

Mónica Berbegal, Antonio Ramón-Albalat, Maela León, Josep Armengol.

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|   | <p><b>Fungal community structure from soil to grapevine root and its interaction with black-foot disease</b><br/>         María del Pilar Martínez-Diz, Marcos Andrés-Sodupe, Mónica Berbegal, Emilia Díaz-Losada, David Gramaje.</p>  |
|   | <p><b>Effect of abiotic stresses on the physiology of grapevine infected by <i>Botryosphaeriaceae</i></b><br/>         Aurélie Songy, Philippe Larignon, Jean-François Guise, Olivier Yobregat, Cátia Pinto, Vincenzo Mondello, Christophe Clément, Cindy Coppin, Florence Fontaine.</p>   |
|   | <p><b>Management of grapevine trunk diseases in nurseries: A South African perspective</b><br/>         Francois Halleen, Wynand Van Jaarsveld, Matthew Webber, Shannon Strydom, Lizel Mostert.</p>  |
| 13:00h  | <p>Lunch. <br/>         Food pairing with wines from the Spanish Grenaches Project (Vintae)</p>   |
| 15:00h  | <p><b>Poster session A</b> </p> <p>Grapevine physiology<br/>         Grapevine protection<br/>         Wine microbiology<br/>         Wine sensory sciences</p>   |
| 16:00h  | <p><b>Session 2: Wine microbiology</b> </p> <p><b>Chairs:</b><br/>         Sylvie Dequin, Institut National de la Recherche Agronomique, France.<br/>         Ana Mendes Ferreira, Universidade de Trás-os-Montes e Alto Douro, Portugal.</p> <p><b>Keynote lecture:</b><br/> <b>Wine yeasts: From evolutionary history to industrial applications</b><br/>         Sylvie Dequin, Institut National de la Recherche Agronomique, France.</p> |
|  | <p><b>ORAL COMMUNICATIONS</b></p> <p><b>Biogenic amines and ethyl carbamate precursors production by indigenous lactic acid bacteria from Rioja Alavesa red wines</b><br/>         Iñaki Diez-Ozaeta, Félix Amárita, Francisco José Pérez-Elortondo, Sandra Rainieri.</p>  |

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|        | <p><b>The influence of yeast on chemical composition and sensory properties of rose wines</b><br/>Belén Puertas, José M. Muñoz-Redondo, María Jesús Jiménez-Hierro, José Manuel Moreno-Rojas, María Carbú, Ester González-Rodríguez, Jesús María Cantoral, Emma Cantos-Villar.</p>   |
|        | <p><b>Potentialities of wine yeasts to produce unusual aromas during fermentation</b><br/>Guillaume Bergler, Anne Ortiz-Julien, Benoît Colonna-Ceccaldi, Carole Camarasa, Audrey Bloem.</p>  |
|        | <p><b>Fostering the utilization of the Non-<i>Saccharomyces</i> yeast <i>Saccharomycodes ludwigii</i> UTAD17 as a co-adjutant of fermented beverages through the exploration of comparative genomics data</b><br/>Maria J.Tavares Ulrich, Güldener, Arlete Mendes-Faia, Ana Alexandra Mendes-Ferreira, Nuno P. Mira.</p>   |
|        | <p><b>Identifying the main drivers in microbial diversity for Cabernet-Sauvignon cultivar, from Europe to South Africa</b><br/>Jordi Tronchoni, M. Evodia Setati, Federica Valdetara, Daniela Fracassetti, David Maghradze, Roberto Foschino, Pilar Morales, Ramon Gonzalez, Ileana Vigentini, Florian F. Bauer.</p>   |
|        | <p><b>Impact of the main characteristics of the must on the outcomes of wine fermentation with non-<i>Saccharomyces</i> yeasts in sequential inoculation</b><br/>Pauline Seguinot, Anne Ortiz-Julien, Carole Camarasa.</p>   |
| 18:00h | Coffee break ☕   |
| 18:30h | <p><b>Session 3: Grapevine physiology</b> </p> <p><b>Chairs:</b><br/>Manuela Chaves, Universidade Nova de Lisboa, Portugal.<br/>Luis Gonzaga Santesteban, Universidad Pública de Navarra, Spain.</p> <p><b>Keynote lecture:</b><br/><b>How can grapevine physiology contribute to a sustainable wine production in a changing climate?</b><br/><b>Manuela Chaves</b>, Universidade Nova de Lisboa, Portugal.</p> |



## ORAL COMMUNICATIONS

**The study of hormonal, primary and secondary metabolisms of Trincadeira and Syrah cultivars indicates new roles of hormones, fatty acids and phenylpropanoids in tolerance against *Botrytis cinerea***

Diana Pimentel, Marília Almeida-Trapp, João Coelho, Alexander Erban, Flávio Soares, Pedro Reis, Cecília Rego, Joachim Kopka, Axel Mithofer, Ana Margarida Fortes.

**Evaluation of the agronomic performance of cvs. Syrah and Tempranillo when grafted on a new series of rootstocks developed in Spain**

Diana Marín, Oihan Uharte, Rafael García, Javier Eraso, Jorge Urrestarazu, Carlos Miranda, José Bernardo Royo, Francisco Javier Abad, Luis Gonzaga Santesteban.

**Effects of climate change conditions (elevated CO<sub>2</sub>, temperature and water scarcity) on phenology, physiology and grape quality of four Tempranillo somatic variants**

Marta Arrizabalaga-Arriazu, Fermín Morales, Juan José Irigoyen, Ghislaine Hilbert, Inmaculada Pascual.

**Drought stress in an arid region – influences on vine physiology, xylem anatomy and wine quality**

Yishai Netzer, Yair Hayat, Dror Dotan, Sarel Munitz, Amnon Schwartz.

20:00h

End of session 3



## Thursday November 8th, 2018

09:00h

### Session 4: Grapevine genetics



#### Chairs:

Reinhard Töpfer, Julius Kühn-Institut, Geilweilerhof, Germany.  
Ana Margarida Fortes, Universidade de Lisboa, Portugal.

#### Keynote lecture:

**Grapevine Breeding: Current status and future perspectives**  
Reinhard Töpfer, Julius Kühn-Institut, Geilweilerhof, Germany.



## ORAL COMMUNICATIONS

### **Characterization of grape varieties grown in the collection of Faculty of Agriculture in Belgrade (Serbia)**

Gregorio Muñoz-Organero, M<sup>a</sup> Teresa De Andrés, Alba Vargas, Félix Cabello, Zorica Rankovic-Vasic, Branislava Sivcev, Dragan Nikolic.

### **ICVV–SNP database: A tool for genetic studies in grapevine**

Javier Ibáñez, José Miguel Martínez-Zapater.

### **Integrating novel genotyping and phenotyping technologies for grape genetics**

Javier Tello, Catherine Roux, Valerie Laucou, Gautier Sarah, Luc Bidel, Timothée Flutre, Hajar Chouiki, Audrey Weber, Sylvain Santoni, Jean-Pierre Péros, Agnès Doligez.

### **Genetic and phenotypic characterization of grapevine natural variants for seed and fruit development**

Paula Moreno, Maria Stella Grando, Silvia Lorenzi, Charles Nwafor, Annarita Marrano, Elena Gottardini, Fabiana Cristofolini, Elvira D'Amato, Paola Ruffa, Stefano Raimondi, Anna Schneider, Ivana Gribaudo, Laura Costantini.

### **Genomic, morphologic and oenologic characterization of Israel's grapevine population**

Elyashiv Drori, Oshrit Rahimi, Mali Salmon Divon, Sariel Hubner, Aviad Sivan, Nir Chen, Maria Stanevsky, Anya Pinkus.

11:00h

Coffee break 

11:30h

## Session 5: Grapevine production








### **Chairs:**


Hernán Ojeda, Institut National de la Recherche Agronomique, France.  
Jesús Yuste, Instituto Tecnológico Agrario de Castilla y León, Spain.

### **Keynote lecture:**

**The varietal resistance as a sustainable solution for quality wines. The French approach**



**Hernán Ojeda**, Institut National de la Recherche Agronomique, France.

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|   |  <b>ORAL COMMUNICATIONS</b>   |
|   | <b>Two-source modelling of vineyard actual and potential (evapo) transpiration</b><br>Hector Nieto, Omar García-Tejera, William P.Kustas, Joseph G. Alfieri.  |
|   | <b>The dried-fruit aromas of Merlot and Cabernet Sauvignon musts and young wines: Impact of harvest date</b><br>Lucile Allamy, Philippe Darriet, Alexandre Pons.  |
|   | <b>Improved methodology for early and accurate vineyard yield forecasting</b><br>Ana Caldeira, Álvaro González-Rojas, Ana Cobar, Felipe Reyes, José Cuevas-Valenzuela.  |
|   | <b>Effects of differing cultivation conditions on Crimson Seedless grapevine growth, physiology and yield water use efficiency</b><br>Grace N. Kangueehi, Albert E. Strever, Eunice Avenant.                          |
| 13:00h  | Lunch. Tasting wines from Bodegas Franco-Españolas: 'There is nothing better than a classic, naturally'                              |
| 15:00h  | <b>Poster session B</b>    |
|   | Grapevine genetics<br>Grapevine production<br>Wine chemistry<br>Wine technology   |
| 16:30h  | <b>Session 6: Wine technology</b>    |
|   | <b>Chairs:</b><br>Ignacio Nevares, Universidad de Valladolid, Spain.<br>Marta Dizy, Universidad de La Rioja, Spain.   |
|   | <b>Keynote lecture:</b><br><b>Oxygen management in wine aging. State of the art and the technology involved</b><br><b>Ignacio Nevares</b> , Universidad de Valladolid, Spain.   |
|  | <b>ORAL COMMUNICATIONS</b>  |
|   | <b>Dynamic interaction between SO<sub>2</sub> and acetaldehyde during alcoholic fermentation</b><br>Vincent Farines, Thomas Ochando, Jean-Roch Mouret, Anne Humbert-Goffard, Evelyne Aguera, Jean-Marie Sablayrolles. |

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|        | <p><b>The challenge of quality in sulfur dioxide free wines: Recent results</b><br/>Emma Cantos Villar.</p>  |
|        | <p><b>Distribution of temperature, yeast cells and fermentation products in wine tanks during fermentations depending on the use of mechanical mixers during yeast inoculation, tank size and pillow-plate position</b><br/>Mira Schwinn, Dominik Durner, Antonio Delgado, Fischer Ulrich.</p> |
|        | <p><b>Wine grape quality assessment using hyperspectral imaging – a predictive analytics comparison framework</b><br/>Véronique Gomes, Ricardo Rendall, Alexandra Mendes-Ferreira, Marco Reis, Pedro Melo-Pinto.</p>   |
| 18:30h | <b>Departure to wine cellar visit</b>  |
| 21:00h | <b>Official dinner</b>    |



## Friday November 9th, 2018

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| 09:00h  | <p><b>Session 7: Wine chemistry</b> </p>  |
|   | <p><b>Chairs:</b><br/>Peter Winterhalter, Technische Universität Braunschweig, Germany.<br/>Pilar Sáenz Navajas, Universidad de Zaragoza, Spain.</p>   |
|   | <p><b>Keynote lecture:</b><br/><b>Glycosidic Aroma Precursors: Importance for Wine and Sparkling Wine</b><br/><b>Peter Winterhalter</b>, Technische Universität Braunschweig, Germany.</p>                               |
|  | <p><b>ORAL COMMUNICATIONS</b></p>  |
|   | <p><b>Changes produced by the sulfur compounds in the release of polyfunctional mercaptans, as well as on the consumption of their precursors</b><br/>Yohanna Alegre, Vicente Ferreira, Purificación Hernández-Orte.</p> |
|   | <p><b>The impact of native beta-glucosidases on the aromatic composition of white and red wines</b><br/>Paula Gonzalez-Pombo, Stefani De Ovalle, Beatriz Brena.</p>  |



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|   | <p><b>Different biosensor DNA-based platforms for wine authenticity: A comparative study</b><br/>         José Ramiro Fernandes, Sara Barrias, Helena Gonçalves, Paula Martins-Lopes.</p>   |
|   | <p><b>Evaluation of <i>Saccharomyces pastorianus</i> impact on Sauvignon blanc chemical &amp; sensory profile compared to different strains of <i>S. cerevisiae/bayanus</i></b><br/>         Troianou Vasiliki, Toumpeki Chrisavgi, Dorignac Etienne, Gosselin Yves, Kogkou Chara, Kotseridis Yorgos.</p> |
|   | <p><b>Quality and safety control of wines by rapid on-site immunoanalytical methods</b><br/>         Antonio Abad-Fuentes, Daniel López-Puertollano, Josep V. Mercader, Consuelo Agulló, Antonio Abad-Somovilla.</p>  |
|   | <p><b>Application of UV-C light for preventing the light-struck taste in white wine</b><br/>         Daniela Fracassetti, Sara Limbo, Andrea Baratti, Antonio Tirelli.</p>  |
| 11:00h  | Coffee break   |
| 11:30h  | <p><b>Session 8: Wine sensory sciences</b> </p>  |
|   | <p><b>Chairs:</b><br/>         Dominique Valentin, CSGA. AgroSup, CNRS, INRA, Univ. Bourgogne, France.<br/>         Teresa Escribano Bailón, Universidad de Salamanca, Spain.</p>   |
|   | <p><b>Keynote lecture:</b><br/> <b>Key drivers of wine appreciation and consumption: A cognitive perspective</b><br/> <b>Dominique Valentin</b>, CSGA. AgroSup, CNRS, INRA, Univ. Bourgogne, France.</p>  |
|  | <p><b>ORAL COMMUNICATIONS</b></p>   |
|   | <p><b>Re-appearance of residual viable yeasts during wine microoxygenation applied after malolactic fermentation: Effect on the sensory profile of a Merlot wine</b><br/>         Maria-Pilar Saenz-Navajas, Charles Henschen, Annegrete Cantu, Aude A. Watrelot, Andrew L. Waterhouse.</p>               |
|   | <p><b>Oral astringency: Influence of chemical species on phenol-protein interaction</b><br/>         Alba M. Ramos-Pineda, Guy H. Carpenter, Ignacio García-Estévez, M. Teresa Escribano-Bailón.</p>  |

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| 12:45h | <p><b>Closing lecture:</b><br/> <b>Somatic variation and cultivar innovation in grapevine</b><br/> <b>José Miguel Martínez Zapater</b>, Institute of Grapevine and Wine Sciences, Spain.</p>  |
| 13:15h | <p><b>Closing session</b></p>   |
| 13:30h | <p>Lunch </p>  |
| 16:00h | <p><b>Post-congress technical visit of the Institute of Grapevine and Wine Sciences (ICVV) and the Institutional Cellar of La Rioja Government (La Grajera).</b><br/> <b>Wine Tasting La Grajera.</b></p>  |
| 19:00  | <p><b>Return to Logroño</b></p>   |

## POSTER SESSION A

### **PH-23. Molecular clues for the improvement of somatic embryogenesis in the grapevine.**

Rey Manuel; Martínez Óscar; Arjones Verónica; Acanda Yosvanis; Domínguez Cristina; González María Victoria

### **PH-29. Biochemical foliar parameters baseline in pre-harvest status measured on tempranillo variety (La Mancha, Spain).**

Amorós José Ángel; Sánchez-Ormeño Mónica; García-Noguero Eva; Bravo Sandra; Peco Jesús Daniel; Campos Juan Antonio

### **PH-35. Clone-dependent expression of grapevine esca disease.**

Moret Florian; Lemaître-Guiller Christelle; Grosjean Claire; Clément Gilles; Coelho Christian; Jacquens Lucile; Negrel Jonhatan; Gougeon Régis; Morvan Guillaume; Mouille Gregory; Trouvelot Sophie; Fontaine Florence; Adrian Marielle

### **PH-40. To what extent do natural levels of ultraviolet radiation contribute to grape and wine quality?**

Del Castillo María de los Ángeles; Monforte Laura; Soriano Gonzalo; Tomás-Las Heras Rafael; Martínez-Abaigar Javier; Núñez-Olivera Encarnación

### **PH-75. Different physiological responses to water availability and its implication on water use efficiency in grapevine cultivars.**

Bota Josefina; Llompert Miquel; Clemente Maria José; Cretazzo Enrico; Janer Isaac; Capó Miquel; Ribas-Carbó Miquel; Cifre Josep

### **PH-81. Phytohormonal and metabolic reprogramming in grape berry (*Vitis vinifera* cv. Carignan) upon powdery mildew infection.**

Pimentel Diana; Erban Alexander; Rego Cecilia; Kopka Joachim; Fortes Ana Margarida

### **PH-86. Arbuscular mycorrhizal symbiosis improved berry anthocyanins by modulating abscisic acid metabolism in Tempranillo (*Vitis vinifera* L.) grown under climate change scenarios.**

Torres Nazaret; Goicoechea Nieves; Zamarreño Ángel; Antolín M. Carmen

### **PH-100. Using image analysis to accurately determine the number of flowers per bunch for research purposes.**

García-Tejera Omar; Oliver-Manera Jordi; Mata Mercé; Girona Joan

### **PH-115. Teinturier: to be or not to be—Alicante Bouschet vs. Vinhão/Sousón.**

Taveira Ana Luísa; Castro Isaura; Cosme Fernanda; Gómez-González Begoña; Falco Virgílio

**PH-135. New technique to mitigate the impact of climatic change on the wine grape varieties.**

Pou Alicia; Balda Pedro; Medrano Hipólito; Albacete Alfonso; Martínez de Toda Fernando

**PH-136. Texture characteristics of grape berries during the botrytisation process.**

Hegyi-Kaló Júlia; Lengyel Szabina; Szalóki Nikoletta; Geiger Adrienn; Zsófi Zsolt; Pálffy Xénia; Váczy Kálmán Zoltán

**PH-138. Irrigation effect on nutrient evolution throughout the crop season for *Vitis vinifera* L. cv. Tempranillo blanco.**

Martín Ignacio; Domínguez Natalia; Martínez Juana; López Diego; García-Escudero Enrique

**PH-139. Effect of genotype and plant water status on the whole cluster respiration throughout ripening in grapevines (*Vitis vinifera* L.)**

Hernández-Montes Esther; Escalona Jose Mariano; Tomas Magdalena; Medrano Hipolito

**PH-192. Water and soil management in vineyard: relationship between soil microbial community and its functional role with grapevine physiology and productivity.**

Romero-Munar Antònia; Sancho Paula; Baraza Elena; Hernández-Montes Esther; Bota Josefina; Escalona José Mariano

**PH-197. A collaborative approach to determine when and how to measure grapevine water potential by means of a meta-analysis.**

Santesteban Luis Gonzaga; Marín Diana; Loidi Maite; Intrigliolo Diego; Mirás-Avalos José Manuel; Escalona José Mariano; Montoro Amelia; De Herralde Felicidad; Baeza Pilar; Romero Pascual; Yuste Jesús; Uriarte David; Martínez Jesús; Cancela Javier José; Pinillos Virginia; Urrestarazu Jorge; Miranda Carlos; Royo José Bernardo

**PH-202. Analysis of the physical composition of the berry, throughout the ripening period, in cv. Cabernet Sauvignon submitted to different water regimes, in the Duero valley.**

Yuste Jesús

**PH-208. Regulation of night-time water use in grapevine: the effects of drought and vapour pressure deficit across genotypes.**

Dayer Silvina; Charrier Guillaume; Dai Zhanwu; Domec Jean-Christophe; Delzon Sylvain; Gambetta Gregory A.

**PH-218. Whole-plant water use in field grown grapevine: seasonal and environmental effects on water and carbon balance.**

Douthe Cyril; Medrano Hipólito; Tortosa Ignacio; Escalona José; Hernández-Montes Esther; Pou Alicia

**PH-223. Diversity of microbiome of botrytised grape berries from Tokaj.**

Hegyi-Kaló Júlia; Lengyel Szabina; Szalóki Nikoletta; Geiger Adrienn; Golen Richárd; Soh Jung; Sensen Christoph; Váczy Kálmán Zoltán

**PH-225. Big changes at veraison: acidity and respiration.**

Hernández-Montes, Esther

**PT-2. Residues of pesticides and some of their degradation products in natural waters from vineyard areas located in Rioja Alavesa and Rioja Alta regions.**

Andrades Marisol; Quintana Alain; Villalta Pedro; Rodríguez-Cruz Sonia; Sánchez-Martín M<sup>a</sup> Jesús; Herrero Eliseo

**PT-7. Entomopathogenic nematode natural distribution in vineyards managed with cover crops: impact on activity and soil organisms' assemblage.**

Blanco Rubén; Sáenz María Gloria; Ibáñez Sergio; Vicente Ignacio; Martínez Elena; Pérez Ignacio; Marco Vicente S.; Campos Raquel

**PT-18. Effects of the ground cover management on the phytoseiid mites abundance in a Mediterranean vineyard.**

Sáenz María Gloria; Carvajal Luz; Veas Ariadna; Martínez Héctor; Ibáñez Sergio; Martínez Elena; Pérez Ignacio; Marco Vicente S.

**PT-19. Investigation of the role of the polysaccharide pullulan in the development of Esca disease of grapevine.**

Karácsony Zoltán; Lengyel Szabina; Váczy Kálmán Zoltán

**PT-22. Effect on grape and wine quality of the ozonated water used in vineyards to control wood diseases.**

Serrano de la Hoz Kortes; Campayo Ana; García-Martínez Mercedes; Tolosa Víctor; Sánchez-Martínez Juan Fernando; Muñoz Rami; Alonso Gonzalo L.; Salinas M. Rosario

**PT-25. Predator insect community in a vineyard agroecosystem: influence of the surrounding vegetation.**

Veas Ariadna; Jiménez Luis; Sáenz María Gloria; Carvajal Luz; Martínez Héctor; García Tania; Jiménez Daniel; Marco Vicente S.; Pérez Ignacio

**PT-27. A web-based decision support system for the sustainable management of vineyards.**

González-Domínguez Elisa; Legler Sara Elisabetta; Fedele Giorgia; Caffi Tito; Rossi Vittorio

**PT-28. Exploit biodiversity in viticultural systems to reduce pest damage and pesticide use, and increase ecosystems services provision: the BIOVINE Project.**

Manstretta Valentina; Si Ammour Melissa; Armengol Josep; Kehrlí Patrik; Ranca Aurora-Maria; Širca Saša; Wipf Daniel; Rossi Vittorio

**PT-37. Droplet digital PCR: an innovative technology for *Cadophora luteo-olivacea* quantification in grapevine planting material.**

Maldonado-González M. Mercedes; Bujanda Rebeca; Rivacoba Luis; Gramaje David

**PT-39. Germplasm screening of Tempranillo clones for resistance to *Neofusicoccum parvum*.**

Berlanas Carmen; Andrés-Sodupe Marcos; Baroja Elisa; Ojeda Sonia; Gramaje David

**PT-41. Efficacy of white mustard biofumigation to reduce fungal infection and inoculum density of black-foot disease pathogens in vineyards.**

Berlanas Carmen; Andrés-Sodupe Marcos; López-Manzanares Beatriz; Maldonado-González María Mercedes; Gramaje David

**PT-44. Phenotyping assays to identify tolerant grapevine cultivars to *Phaeoconiella chlamydospora* infection.**

Martínez-Diz María del Pilar; Díaz-Losada Emilia; Barajas Enrique; Ruano-Rosa David; Andrés-Sodupe Marcos; Gramaje David

**PT-59. Interspecific adaptation of physiological P-days model to predict powdery mildew development threat periods.**

García-Queijeiro Jose; Rodríguez-Rajo Francisco Javier; Piña-Rey Alba; González-Fernández Estefanía; Fernández-González María; Aira M. Jesús

**PT-60. *Cadophora luteo-olivacea*: endophytic fungus or grapevine trunk pathogen?**

Cobos Rebeca; Diez Alba; Ibáñez Ana; Álvarez-Pérez Jose Manuel; González-García Sandra; Garzón-Jimeno Jose Enrique; Coque Juan José

**PT-62. *In Vitro* evaluation of bio-control agents against fungal pathogens causing grapevine trunk diseases.**

Cobos Rebeca; Martín Laura; Ibáñez Ana; Calvo Carla; Coque Juan José; Astudillo-Calderón Sergio; Del Moral Jose; Mejías Ángel; Pintos Beatriz; Gómez-Garay Aranzazu

**PT-65. Modulating effect of green fertilizers on heavy metal toxicity.**

Pérez-Martínez Luis Manuel; Betbédé-Gatas Audrey; Sancho María del Carmen; Pérez-Martínez Francisco; Carlos Navarro Enrique

**PT-72. *In Vitro* evaluation of plant extracts against fungal pathogens causing grapevine trunk diseases.**

Martín Laura; Cobos Rebeca; Díez Alba; Calvo Carla; Coque Juan José; Astudillo-Calderón Sergio; Del Moral Jose; Mejías Ángel; Pintos Beatriz; Gómez-Garay Aranzazu

**PT-84. *In Vitro* evaluation of plant extracts and bio-control agents against *Diplodia seriata*.**

Astudillo-Calderón Sergio; Martín Luisa; Solís M<sup>a</sup> Teresa; Pintos Beatriz; Gómez-Garay Arancha

**PT-85. Evaluation of plant growth-promoting rhizobacteria for bio-control of *Diplodia seriata*.**

Astudillo-Calderón Sergio; Montanari Mirco; Alonso de Robrador José María; Ávalos Adolfo; Pérez-Urria Elena; Pintos Beatriz; Gómez-Garay Arancha

**PT-87. Metabolomic alterations in elicitor treated grapevine leaves monitored by <sup>1</sup>H NMR.**

Burdziej Aleksandra; Da Costa Grégory; Gougeon Louis; Le Mao Inès; Corio-Costet Marie-France; Mérillon Jean-Michel; Szakiel Anna; Richard Tristan; Cluzet Stéphanie

**PT-89. Susceptibility of cv. Tempranillo grapevines to the wood infection by *Diplodia seriata* and *Phaeoacremonium minimum*.**

Marmol Ariadna; Ferrer-Gallego Raúl; Roda Rafael; Castaño Francisco Javier; Martínez Lidia; Martín Laura

**PT-128. Biological control of *Dactylonectria torresensis* with *Trichoderma* spp. in Hydroponic system.**

Varela Cristina; Redondo Vanesa; Rial Cristina; Ventoso Pablo; Mansilla José Pedro; Salinero María del Carmen

**PT-129. Effect of hot-water treatment on Grapevine Trunk Disease fungi in *Vitis vinifera* "Albariño" plants.**

Pintos Cristina; Redondo Vanesa; Aguin Olga; Mansilla José Pedro; Salinero María del Carmen

**PT-137. Commercial nursery evaluation of *Trichoderma atroviride* strain I-1237 (Tri-wall<sup>®</sup>) against Grapevine trunk diseases' fungi.**

Reis Pedro; Letousey Patricia; Cordovil Cláudia; Rego Cecília

**PT-187. Interaction of *Aureobasidium pullulans* with *Phaeomoniella chlamydospora* a causing agent of Esca disease of grapevine.**

Karácsony Zoltán; Geiger Adrienn; Váczy Kálmán Zoltán

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**PT-188. Recovery and characterization of the historical varieties of *Vitis vinifera* in Siena surroundings (Tuscany, Italy).**

Flagiello Francesco; Vignani Rita; Scali Monica

**PT-189. Real-time PCR assay for the quantification of *Botrytis cinerea* in grapevine bunch trash.**

Si Ammour Melissa; Fedele Giorgia; González-Domínguez Elisa; Morcia Caterina; Terzi Valeria; Rossi Vittorio

**PT-190. Early phytopathological diagnosis and new mitigation strategies for the control of viruses and trunk diseases in *Vitis vinifera* L.**

Gainza-Cortés Felipe; Arraño Paulina; Roa Rosa; Rodríguez Pablo; Agnic Ivo; Valdivia Carlos; Gonzalez Alvaro

**PT-196. Grapevine rootstock genotype interact with the environment to determine the rhizosphere microbiome composition.**

Berlanas Carmen; Berbegal Mónica; Laidani Meriem Elena Georgina; Cibriain José Félix; Sagües-Sarasa Ana; Gramaje David

**PT-204. Improving water status and ripening in vineyards with trunk diseases: effects of a novel product based on micro-scaled technology.**

Pérez Luis Manuel; Sancho María del Carmen; Navarro Enrique; Pérez Francisco Carlos; García Francisco Antonio

**PT-214. VALOVITIS, the value of minority or endangered vine varieties in the Pyrenean foothill.**

Herrero Eva; Franco Ernesto; López Ricardo; Pavón Alberto; Usón Jesús J.

**PT-224. Environmental factors associated with dispersal of *Phaeomoniella chlamydospora*, causal agent of esca disease of grapevine.**

González-Domínguez Elisa, Berlanas Carmen, Martínez-Diz María del Pilar, Díaz-Losada Emilia, Gramaje David, Armengol Josep, Berbegal Mónica

**MC-9. Fermentation behaviour and nitrogen requirements of *S. cerevisiae* x *S. eubayanus* and *S. cerevisiae* x *S. uvarum* hybrid strains.**

Su Ying; Lluna Amparo; Gamero Lopez Christian; Querol Amparo; Guillamón José Manuel

**MC-12. Microorganisms involved in unconventional alterations of wines during their conservation.**

Parra Alejandro; Escribano Rocío; Garijo Patrocinio; López-Alfaro Isabel; López Rosa; Santamaría Pilar; Gutiérrez Ana Rosa; González-Arenzana Lucía

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**MC-13. Control of *Brettanomyces* and acetic acid bacteria in wine with a kaolin silver complex.**

López Rosa; Izquierdo-Cañas Pedro Miguel; García-Romero Esteban; Mínguez-Sanz Santiago; Chatonnet Pascal; Palacios-García Antonio; Santamaría Pilar; González-Arenzana Lucía; Puig-Pujol Ana

**MC-14. Interaction between yeasts in mixed non-*Saccharomyces* inocula.**

Escribano-Viana Rocío; Garijo Patrocínio; López-Alfaro Isabel; López Rosa; Santamaría Pilar; Gutiérrez Ana Rosa; González-Arenzana Lucía

**MC-16. Combined effect of heat shock and must nutrition that lead stuck and sluggish wine fermentation.**

Vargas Trinidad Andrea; Lerena Maria Cecilia; Esteve-Zaroso Braulio; Mas Albert; Querol Amparo; Combina Mariana

**MC-17. Mobile applications to prevent microbial contaminations on wines and concentrated grape juices.**

Rojo Maria Cecilia; Sturm Maria Elena; Gonzalez Magali; Chimeno Valeria; Mercado Laura; Combina Mariana

**MC-21. Winemaking by-products as natural tools in the control of the foodborne pathogen *Campylobacter*.**

Silvan Jose Manuel; Martínez-Rodríguez Adolfo Jose

**MC-24. Optimization of culture conditions for the production of  $\beta$ -glucosidase from an uruguayan strain of *Issatchenkia terricola* and study of aroma release in *C. Sauvignon* wine.**

De Ovalle Stefani; Cavello Ivana; Brena Beatriz M.; Cavalitto Sebastián; González-Pombo Paula

**MC-46. Phenolic composition of monovarietal red wines: volatile phenols and precursor compounds.**

Lima Adriana; Oliveira Carla; Santos Cristina; Campos Francisco; Couto Jose Antonio

**MC-52. Enological Potential of *Hanseniaspora vineae*.**

Martín Valentina; Lleixà Jessica; Fariña Laura; Dellacassa Eduardo; Carrau Francisco; Mas Albert

**MC-55. Enological and viticultural practices impacting *Saccharomyces cerevisiae* strains and yeast species biodiversity in vineyards.**

De Celis Miguel; Ruiz Javier; Alonso Alejandro; Marquina Domingo; Navascués Eva; Gómez-Flechoso M. Ángeles; Belda Ignacio; Santos Antonio

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**MC-61. Phenotypical characterization of *Saccharomyces cerevisiae* wine strains with different IRC7 genotypes: implications on growth ability.**

Ruiz Javier; Martín María; De Celis Miguel; Navascués Eva; Marquina Domingo; Belda Ignacio; Santos Antonio

**MC-67. Impact of mepaniprim and tetraconazole commercial formulations on the proteomic expression of Lalvin T73™ in synthetic must.**

Briz-Cid Noelia; Sieiro-Sampedro Thais; Pose-Juan Eva; Rial-Otero Raquel; Simal-Gándara Jesús

**MC-68. Can iprovalicarb, mepaniprim and tetraconazole modify the proteomic profile of Lalvin T73™ yeasts?**

Briz-Cid Noelia; Oliva José; Cámara Miguel Ángel; Rial-Otero Raquel; Simal-Gándara Jesús

**MC-69. Reconstruction of *H. guilliermondii* UTAD222 metabolic network reveals new potential genes involved in acetate ester formation.**

Seixas Isabel; Barbosa Catarina; Lage Patrícia; Mendes-Faia Arlete; Güldener Ulrich; Vasconcelos Isabel; Mendes-Ferreira Ana; Mira Nuno

**MC-73. The WM&B\_Lab yeast culture collection: biodiversity of non-*Saccharomyces* as a source for the development of new starter-cultures.**

Barbosa Catarina; Lage Patrícia; Esteves Marcos; Dias Rui; Mendes-Faia Arlete; Mendes-Ferreira Ana

**MC-76. Evaluation of the fermentative proprieties of an autochthonous *Saccharomyces ludwigii* strain for application on alcoholic beverage industries.**

Esteves Marcos; Barbosa Catarina; Vasconcelos Isabel; Mendes-Faia Arlete; Mira Nuno P.; Mendes-Ferreira Alexandra

**MC-78. Evaluation of oenological proprieties of natural *Saccharomyces cerevisiae* for production of Douro Region wines.**

Dias Rui Fonseca Francisco; Lage Patrícia; Mendes-Faia Arlete; Barbosa Catarina; Mendes Ferreira Ana

**MC-79. Genome-wide phenotypic and transcriptomic profiling unveils an essential role of the Com2-regulatory system in response and tolerance of *Saccharomyces cerevisiae* to sulphur dioxide (SO<sub>2</sub>).**

Lage Patrícia; Mendes-Faia Arlete; Mira Nuno P.; Mendes-Ferreira Ana

**MC-82. Yeast biogeography in organic and conventional grapes and musts from Galicia (NW Spain).**

Castrillo David; Blanco Pilar

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**MC-88. The selection of low-yield ethanol evolved *Saccharomyces cerevisiae* and non-*Saccharomyces* strains.**

ZHU Xiaolin; Navarro Yurena; Roca Helena; Torija Maria Jesús; Beltran Gemma; Mas Alberto

**MC-94. Interactions between *S. cerevisiae* and *T. delbrueckii* yeasts during alcoholic fermentations.**

Roca Elena; Mas Alberto; Torija Maria Jesús; Beltran Gemma

**MC-97. Influence of grape varieties and different vineyard pruning methods on grape yeast populations.**

Rodríguez-Gómez Francisco; Igeño Eloy; Marín Ana; Arroyo-Lopez Francisco Noe; Pérez-Fernández María; Puertas Belen; Valero Eva

**MC-112. Analysis of the growth behaviour of three varieties of *Saccharomyces cerevisiae* in a synthetic must with different nitrogen conditions.**

Sieiro-Sampedro Thais; González-Barreiro Carmen; Rial-Otero Raquel; Simal-Gándara Jesús

**MC-116. Cinnamoyl esterase activity in *Oenococcus oeni*.**

Collombel Ingrid; Campos Francisco M.; Hogg Tim

**MC-124. Impact of different wild yeasts on the aromatic profile of cv. Verdejo wines.**

Miró Gemma; Puxeu Miquel; Mislata Ana Maria; Ferrer-Gallego Raúl; Nart Enric; Andorrà Imma

**MC-125. Evaluation of wild lactic acid bacteria from Rioja and Ribera del Duero Tempranillo wines.**

Espligares Noelia; Miró Gemma; Puxeu Miquel; Mislata Ana Maria; Ferrer-Gallego Raúl; Andorrà Inma

**MC-198. Prions do not seem to be relevant for either sluggish fermentation or reduced alcohol yield.**

Curiel Jose A.; Morales Pilar; Tronchoni Jordi; Rodrigues Alda J.; Mencher Ana; Patil Kiran R.; Jouhten Paula; Gonzalez Ramon

**MC-199. Morphological and proteomic characterization of yeast extracellular vesicles in an oenological context.**

Mencher Ana; Valero Eva; Morales Pilar; Tronchoni Jordi; González Ramon

**MC-219. Interaction with *M. pulcherrima* promotes a transcriptional Crabtree like effect response in *S. cerevisiae*.**

Tronchoni Jordi; Mencher Ana; Curiel Jose Antonio; Morales Pilar; González Ramón

**SN-6. Interactive room with dynamic sensory stimulation technology for the enotourism diffusion activities of Arequipa region.**

Zúñiga Enit Sofía; Zúñiga Marco Antonio; Milón Juan José

**SN-20. Sensory properties of red sparkling wines elaborated by different oenological techniques.**

González-Lázaro Mirian; Martínez-Lapuente Leticia; Guadalupe Zenaida; Ayestarán Belén; Bueno-Herrera Marta; López de la Cuesta Pedro; Pérez-Magariño Silvia

**SN-33. Unravelling the basis of wine texture.**

Laguna Laura; Taladrid Diego; Moreno-Arribas M<sup>a</sup> Victoria; Bartolomé Begoña

**SN-70. An interesting approach to find grape quality markers.**

Ferrero-del-Teso Sara; Sáenz-Navajas María-Pilar; Arias-Perez Ignacio; Escudero Ana; Ferreira Vicente; Fernández-Zurbano Purificación; Lacau Blanca; Astráin Jesus; Barón Cristina

**SN-109. Influence of Mepanipyrim and Tetraconazole on the biosynthesis of volatile compounds through the phenylalanine Ehrlich pathway.**

Sieiro-Sampedro Thais; Briz-Cid Noelia; González-Barreiro Carmen; Rial-Otero Raquel; Simal-Gándara Jesús

**SN-123. Effect of closure and storage temperature on the organoleptic characteristics of Torrontés Riojano (Mendoza-Argentina) wines conserved in bottle during 18 months.**

Castellanos Romina; Garde-Cerdán Teresa; Giuffrida Lourdes; Abdala Lucia; Cervera Matías; Catania Anibal; Diaz-Sambueza Alejandra; Assof Mariela; Fanzone Martín; Jofré Viviana

**SN-130. Red wines quality judgements prediction by experts and wine consumers using a trained panel.**

Gonzalez Marivel; Dizy Marta; Fernández-Zurbano Purificación; Ruiz Vega Agustín

**SN-134. Sensory characterization of ultrapremium Spanish wines and its relation with the structure.**

Liu Shuyan; Winkler Manfred; Fernández-Zurbano Purificación; Dizy Marta; Ruiz Vega Agustín

**SN-186. Aroma variability induced by individual esters in simple solutions is not observed in complex mixtures representing red wines.**

De la Fuente-Blanco Arancha; Sáenz-Navajas María Pilar; Ferreira Vicente

## POSTER SESSION B

### **GN-5. Light effect on the establishment of embryogenic cultures of *Vitis vinifera* L. Portuguese grapevine varieties.**

Pereira Leonor; Fortes Ana Margarida; Leal Fernanda; Fernandes José; Ramiro Alfonso; Fernandes Martins-Lopes Paula

### **GN-42. Phenolic characterization of *Vitis vinifera* intraspecific hybrids from Monastrell and their wines.**

Gil Rocío; Moreno-Olivares Juan Daniel; Paladines-Quezada Diego; Fernando Cebrián; Pérez Ana; Fernández-Fernández José Ignacio

### **GN-49. Grape color variation involves genetic and micro-environmental changes that alter berry phenolic and aromatic composition.**

Rodríguez-Lorenzo Maite; Carbonell-Bejerano Pablo; Royo Carolina; Mauri Nuria; Hilbert Ghislaine; Renaud Christel; Delrot Serge; Rambla José Luis; Granell Antonio; Diretto Gianfranco; Martínez-Zapater José Miguel

### **GN-57. Agronomic and qualitative behavior of 9 preselected clones of Prieto Picudo Oval red variety in the A.O. Tierra de León.**

Barajas Enrique; Andrés María Isabel; Alonso Jacinto; Vélez Sergio; Rubio José Antonio

### **GN-63. A missense mutation in the MADS-box gene *VviAGL11* is responsible for seedlessness in table grapes.**

Royo Carolina; Torres-Pérez Rafael; Mauri Nuria; Diestro Nieves; Cabezas José Antonio; Marchal Cécile; Lacombe Thierry; Ibáñez Javier; Tornel Manuel; Carreño Juan; Martínez-Zapater José Miguel; Carbonell-Bejerano Pablo

### **GN-66. Characterization of deletions causing berry color variation in Garnacha and Tempranillo.**

Mauri Nuria; Rodríguez-Lorenzo Maite; Carbonell-Berejano Pablo; Royo Carolina; Cibrián Félix; Suberviola Julián; Sagués Ana; Ibáñez Javier; Martínez-Zapater José M.

### **GN-80. PollenCounter, a new tool for grapevine pollen viability automatic phenotyping.**

Tello Javier; Montemayor María Ignacia; Forneck Astrid; Ibáñez Javier

### **GN-83. On the causes of bunch compactness: Characterization of the reproductive performance of grapevine cultivars.**

Ibáñez Sergio; Grimplet Jerome; Baroja Elisa; Hernáiz Silvia; Ibáñez Javier

### **GN-95. Bioactive compounds content in the grape skin and relationships with skin colour.**

Muñoz-Organero Gregorio; Cabello Félix; Gómez Ana; González Laura; Díaz Mirella; Vargas Alba María; Sáez Victoria; Aller Maria; De Andrés M<sup>a</sup> Teresa

**GN-99. Flavan-3-ols in seeds of a Grenache x Tempranillo progeny: influence of polymerization on antioxidant activity.**

Pesquera Cristina; Menendez Cristina; Manso Cristina; Hernández María del Mar

**GN-106. An integrated approach for wine authenticity: the case of Alvarinho.**

Gomes Sónia; Pereira Leonor; Fernandes José Ramiro; Gomes Elisa; Teixeira Rui; Martins-Lopes Paula

**GN-108. On the causes of bunch compactness: Phenotypic, hormonal and genomic variation among Tempranillo clones.**

Ibáñez Javier; Grimplet Jérôme; Ibáñez Sergio; Baroja Elisa; Tello Javier

**GN-117. Uncovering Northeast Portugal grapevine's varietal legacy.**

Augusto Diana; Oliveira Ana Alexandra; Falco Virgílio; Castro Isaura

**GN-126. Water Use Efficiency Ranking as selection criteria of Tempranillo in a long-term trial.**

Tortosa Ignacio; Pou Alicia; Balda Pedro; Toro Guillermo; Escalona José Mariano; Medrano Hipólito

**GN-131. Influence of berry size on the enological composition of Pinot Noir New Zealand wines.**

Manso Cristina; Hernández María del Mar; Pesquera Cristina; Menéndez Cristina; Martín Damian

**GN-132. Characterization of Graciano x Tempranillo genotypes and associations with flower and berry parameters.**

Manso Cristina; Pinilla Isis; Provedo Ignacio; Hernández María del Mar; Pesquera Cristina; Menéndez Cristina

**GN-133. Study of candidate gene variants pleiotropically controlling berry shape and other reproductive traits in grapevine.**

Carbonell-Bejerano Pablo; Royo Carolina; Pereira Lara; Sanz-González Juan; Villoslada-Blanco Pablo; Mauri Nuria; Torres-Pérez Rafael; Diestro Nieves; Díaz-Riquelme José; Cabezas José A.; Borzecka Ewa; Tornel Manuel; Carreño Juan; Yuste Jesús; Martínez-Zapater José M.

**GN-141. Recovery and valorisation of ancient varieties grown in high-altitude vineyards of the Spanish Pyrenees.**

Estaún Luis; Lacasta Yolanda; López-Vicente Manuel; García Sergio; Piñero Marta; Navarro Ignacio; Guasch Ernest; Gracia Pilar; Gogorcena Yolanda

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**GN-227. Selection and molecular characterization of Tempranillo somatic variants with ripening features adaptable to climate change.**

Carbonell-Bejerano Pablo; Royo Carolina; Mauri Nuria; Torres-Pérez Rafael; Arrizabalaga-Arriazu Marta; Oyarzun Mónica; Baroja Elisa; Morales Fermín; Pascual Inmaculada; García-Escudero Enrique; Weigel Dettlef; Martínez-Zapater José Miguel

**GN-228. Somatic embryogenesis for regeneration of improved Tempranillo Blanco lines from Tempranillo Gris variants.**

Ferradás Yolanda; Royo Carolina; Rodríguez-Lorenzo Maite; Carbonell-Bejerano Pablo; Baroja Elisa; García-Escudero Enrique; Rey Manuel; Martínez-Zapater José Miguel

**GN-229. Association analysis of grapevine traits related to reproductive performance.**

Zinelabidine Lalla Hasna; Ibáñez Sergio; Baroja Elisa; Tello Javier; Montemayor M. Ignacia; Hernáiz S; Torres-Pérez R; Grimplet Jerome; Ibáñez Javier

**PD-3. Impact of vegetative balance on wine composition within Tempranillo vineyards in Ribera de Duero (Spain).**

Gonzalez María Rosa; Cuadrillero Marina; González Raquel; Vicente Alejandro; Sánchez Ramón; Rodríguez-Nogales Jose Manuel; Martín Pedro

**PD-4. A tool to differentiate vineyard soils: Grape nitrogen composition.**

Pérez-Álvarez Eva P.; Martínez-Vidaurre José M<sup>a</sup>; Garde-Cerdán Teresa

**PD-31. Effect of vineyard management and climatic conditions on productive, oenological and soil characteristics of a *Vitis vinifera* L. cv. Cabernet Sauvignon vineyard growing in semi-arid conditions during 5 consecutive seasons.**

Gutiérrez-Gamboa Gastón; Verdugo-Vásquez Nicolás; Díaz-Galvéz Irina

**PD-47. Agronomic classification between vineyards using NDVI and evaluation of the quality of their wines in A.O. Rueda.**

Vélez Sergio; Rubio José Antonio; Andrés María Isabel; Barajas Enrique

**PD-58. Potential of the use of minority white grape varieties for the “Palo Cortado” sherry wine.**

Jiménez-Cantizano Ana; Amores-Arocha Antonio; Martín-Guillén Daniel; Sancho-Galán Pau; Palacios Víctor

**PD-64. Microbiological and agronomic study of a restored soil vineyard with organic management.**

Turturro Sandro; Fernández-Novales Juan; Estepa Vanesa; Tenorio Carmen; Diago M. Paz; Ruiz-Larrea Fernanda

**PD-90. Tannin content and antioxidant capacity of five Greek red grapes varieties.**

Kyraleou Maria; Kallithraka Stamatina; Gkanidi Evgenia; Koundouras Stefanos

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**PD-92. Multifactorial analysis of disease pressure and pesticide use in viticulture: reduction possibilities in Southwestern Europe.**

Calvo-Garrido Carlos; De Herralde Felicidad; Elorduy Xoán; Bartra Enric; Giraud-Heraud Éric; Gil José María; Escobar Cristina; Rodríguez Isaac; Cela Rafael; Tubío Miguel; Savé Robert; Aranda Xavier; Roudet Jean; Lecomte Pascal; Thiery Denis; Fermaud Marc

**PD-101. One year of combined effects of irrigation and early defoliation in five Spanish white grape cultivars in a particularly dry season.**

Uriarte David; Vilanova Mar; Mancha Luis Alberto; Montoro Amelia; Cancela Javier; García-Escudero Enrique; Valdés Esperanza; Fandiño María; Torija Irene; Martínez Juana; Rivacoba Luis; Martínez-Porro Daniel; Prieto María del Henar; Yuste Jesús

**PD-114. Effects of shading and bud forcing on vine water relations, yield and grape composition of Macabeo grapevines for “Cava” production.**

Intrigliolo Diego S.; Chirivella Camilo; Martinez Alejandro; Sanz Felipe; Yeves Antonio; Buesa Ignacio

**PD-118. Use of different fermentation temperatures in Cabernet Sauvignon.**

Ruiz-Rodríguez Ana; Palma Miguel; G. Barroso Carmelo

**PD-121. Identification by GC-MS of the main free and glycosidically volatile compounds in grapes from *Vitis vinifera* cv. Albilla over three consecutive vintages.**

Díaz-Losada Emilia; Díaz-Fernández Angela; Martínez-Diz M.Pilar; Cortés-Diéquez Sandea

**PD-122. Vineyard zonification based on soil properties and their correlation with must attributes for *Vitis vinifera* (L.) cultivars Brancellao and Caíño Longo.**

Díaz-Losada Emilia; Díaz-Fernández Angela; Fandiño María; Mirás-Avalos Jose Manuel; González-Vázquez Xesús Pablo; Cancela Javier

**PD-195. Influence of the presence of a cover crop in the agronomic and oenological performance of cv. Chardonnay.**

Abad F. Javier; Cibriain Félix; Santesteban Luis Gonzaga; Marín Diana; Sagüés Ana

**PD-200. Forcing vine regrowth to delay ripening over two months to a cooler period of the growing season.**

Martinez de Toda Fernando; Balda Pedro

**PD-201. Microbiome assembly in vineyard soils: understanding biodiversity through functional and pathogenic patterns and co-occurrences.**

Belda Ignacio; Ortiz-Álvarez Rüdiger; Ortega Hector; López-Iglesias Luis J.; Gómez Nuria; Acedo Alberto

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**PD-211. Use of a seaweed algae extract as biostimulant on Tempranillo blanco grapevines: Effect on grape amino acids content.**

Gutiérrez-Gamboa Gastón; Pérez-Álvarez Eva P.; Rubio-Bretón Pilar; Garde-Cerdán Teresa

**PD-221. Effect of shifted fruit ripening by forcing vine regrowth in berries development and quality in “Tempranillo” grapevine (*Vitis vinifera* L.) in Extremadura.**

Lavado Nieves; Uriarte David; Mancha Luis Alberto; Valdés Esperanza; Prieto María Henar

**CH-8. Application of crown/cyclic proanthocyanidins relative abundances to assess wine authenticity.**

Merkyte Vakare; Longo Edoardo; Rossetti Fabrizio; Jouin Alicia; Miramont Clément; Jourdes Michael; Teissedre Pierre-Louis; Boselli Emanuele

**CH-10. Sensorial and aroma profile of Treixadura wine is improved by sequential inoculation of autochthonous non-*Saccharomyces* and *Saccharomyces* yeasts.**

Castrillo David; Fornos Daniel; Blanco Pilar

**CH-11. Vine-shoot chips improve the wine quality.**

Cebrián-Tarancón Cristina; Sánchez-Gómez Rosario; Zalacain Amaya; Lorenzo Cándida; Alonso Gonzalo Luis; Salinas M. Rosario

**CH-15. Evaluation of glutathione content in white varieties.**

Martínez Juana; García Sara; Altí Laura

**CH-26. Early leaf removal in white varieties: impact on the polyphenolic content of wines.**

Martínez Juana; Gonzalo-Diago Ana; Baroja Elisa; García-Escudero Enrique

**CH-30. Effect of carbonic maceration and pectolytic enzymes on the polyphenolic composition and foam parameters of red base and sparkling wines.**

González-Lázaro Mirian; Martínez-Lapuente Leticia; Guadalupe Zenaida; Ayestarán Belén; Bueno-Herrera Marta; López de la Cuesta Pedro; Pérez-Magariño Silvia

**CH-32. Effect of different types of stopper on the phenolic, volatile and sensory characteristics of four wines from South Tyrol (Italy).**

Rossetti Fabrizio Merkyte; Vakare Longo Edoardo; Jouin Alicia; Jourdes Michael; Teissedre Pierre Louis; Boselli Emanuele

**CH-34. Changes in wine aroma influenced by ultrasonic bath treatment.**

Tomašević Marina; Lukić Katarina; Brncić Mladen; Kelšín Karla; Curko Natka, Kovacević Ganić Karin

**CH-36. Effect of crop level in different water regimes on Verdejo wine volatiles.**

Vilanova Mar; Fernandez Encarna; Yuste Jesus

**CH-43. Cooperage and year variability in volatile composition of oak wood toasted during barrel production and red wines.**

Pérez-Magariño Silvia; Cano-Mozo Estela; Bueno-Herrera Marta; Albors Clara; Navascues Eva

**CH-45. Influence of vineyard Normalized Difference Vegetation Index obtained from satellite images on Verdejo wine characteristics.**

Pérez-Magariño Silvia; Bueno-Herrera Marta; López de la Cuesta Pedro; Barajas Enrique; Rubio José Antonio

**CH-50. Effect of polyphenol extracts of *Vitis vinifera* skins and seeds on the growth of antibiotic multiresistant *Escherichia coli* strains.**

Fernández Rocío; García-Estévez Ignacio; Tenorio Carmen; Quijada Natalia; Escribano M<sup>a</sup> Teresa; Ruiz Fernanda

**CH-53. Ultrasound-assisted extraction of anthocyanins and total phenolic compounds in wine lees.**

Sancho-Galán Pau; Amores-Arrocha Antonio; Jiménez-Cantizano Ana; Ferreiro-González Marta; Palacios Víctor; Fernández Barbero Gerardo

**CH-54. Improvement of Tempranillo grape and wine phenolic composition by the foliar application of methyl jasmonate: a three-vintage study.**

Portu Javier; López Rosa; Santamaría Pilar; Garde-Cerdán Teresa

**CH-71. Chemical breakdown of the lignocellulosic residue from a bioestimulant vine-shoot extract.**

Cebrián-Tarancón Cristina; Sánchez-Gómez Rosario; Gonzalo Alonso Luis; Salinas M. Rosario; Zalacain Amaya

**CH-91. Effect of post-harvest CO<sub>2</sub> atmosphere saturation grape treatments on cv. Cabernet Sauvignon red wines.**

Mislata Ana María; Puxeu Miquel; Nart Enric; Ferrer-Gallego Raul

**CH-93. Influence of different types of vineyard pruning on the volatile profiles of several grape varieties.**

Valero Eva; Marín Ana; Pérez-Fernández María; Puertas Belén; Callejón Raquel María; Morales María Lourdes

**CH-96. Study of the oxygen consumption rate of different wine polyphenol fractions.**

Gonzalo-Diago Ana; Ferrero del Teso Sara; Ferreira Vicente; Sáenz-Navajas María Pilar; Fernández-Zurbano Purificación

**CH-104. Discrimination of aging wines with alternative oak products and micro-oxygenation by FTIR-ATR.**

Sánchez-Gómez Rosario; Anjos Ofelia; Nevares Ignacio; Delgado Teresa;  
del Álamo-Sanza María

**CH-105. Wine aging in barrels with different oxygen transfer rate.**

Prat Samanta; Martínez-Gil Ana María; Asensio María; Sánchez-Gómez Rosario;  
Del Álamo-Sanza María; Nevares Ignacio

**CH-111. Relevance of mannoprotein and flavanol structure on the strength and the forces driving their interaction with salivary proteins.**

Recio-Torrado Alberto; Manjón Elvira; Dueñas Montserrat; García-Estévez Ignacio;  
Escribano-Bailón M. Teresa

**CH-140. Characterization of phenolic composition in Carignan wines from the Maule Valley (Chile).**

Gutiérrez-Gamboa Gastón; Carrasco-Quiroz Marioli; Garde-Cerdán Teresa;  
Pérez-Álvarez Eva P.; Moreno-Simunovic Yerko

**CH-143. After NitroPortugal – the implementation of Nitrogen-footprint concept at the farm level in NEP.**

Cordovil Cláudia S. M. C. M. d. S.; da Cruz Soraia A.F.; Serra Joao G.V.M.; Rego Cecilia;  
Reis Pedro; Dalgaard Tommy; Sutton Mark A

**CH-207. Identification and distribution of 3-methyl-2,4-nonanedione precursors in grapes and wines. How can they help us to predict the aging potential of red wines.**

Peterson Anita; Darriet Philippe; Pons Alexandre

**CH-210. Investigating the impact of extended maceration on the grape berry cell wall breakdown and the release of phenolic compounds.**

Garrido-Bañuelos Gonzalo; Schückel Julia; Buica Astrid; Zietsman Anscha J.J.;  
Willats William G.T.; Moore John P.; Du Toit Wessel

**CH-215. Impact of the use of different inert gases and cork closures on the chemical and sensory profile of white wines.**

Mislata Ana María; Loisel Christophe; Puxeu Miquel; Sainz Florencia; Nart Enric;  
Ferrer-Gallego Raúl

**CH-216. Targeted and untargeted 1H-NMR analysis to investigate Bordeaux wine quality and authenticity.**

Gougeon Louis; Da Costa Grégory; Guyon François; Richard Tristan

**CH-220. The effect of pH and organic acids on anthocyanins and pigment stability of red wine gambuti.**

Forino Angelita; Picariello Martino; Petracca Francesca; Moio Luigi

**CH-222. Chemical analysis and sensory assessment of flavour compounds in Furmint wines.**

Lovas Miklos; Kakas Kinga; Kövér Csilla; Varga Imre Péter

**CH-226. *Schizosaccharomyces pombe* and *Lachancea thermotolerans* as an Alternative to Malolactic Fermentation.**

Benito Ángel; Calderón Fernando; Benito Santiago

**CH-230. Impact of *Botrytis* on the characteristics and foaming properties of yeast macromolecules released during a model juice fermentation**

Doco Thierry; Salmon Thomas; Gonzalez Ramon; Vrigneau Céline; Williams Pascale; Marchal Richard

**TC-1. Application of Atmospheric Pressure Cold Plasma to wine: a preliminary study.**

González-Arenzana Lucía; Escribano-Viana Rocío; González Rosario; López Rosa; Santamaría Pilar; Gutiérrez Ana Rosa; Sainz-García Elisa; Múgica-Vidal Rodolfo; Alba-Elías Fernando; López-Alfaro Isabel

**TC-38. Use of membrane contactor technique to manage gas (oxygen, sulfur compounds and CO<sub>2</sub>) in red wines: effect on sensory characteristics, acetaldehyde and phenolic compounds.**

Gambuti Angelita; Picariello Luigi; Lisanti Maria Tiziana; Petracca Francesca; Moio Luigi

**TC-51. Taxonomic and functional traits of gut microbiomes associated with individual polyphenol metabolites after moderate wine intake**

Belda Ignacio; Cueva Carolina; Zorraquín-Peña Irene; Tamargo Alba; Ortiz-Álvarez Ricardo; Acedo Alberto; Bartolomé Begoña; Moreno-Arribas M. Victoria

**TC-56. Evaluation of the use of multiflora bee pollen as an activator of the biological aging in Sherry wines.**

Sancho-Galán Pau; Amores-Arocha Antonio; Jiménez-Cantizano Ana; Palacios Víctor

**TC-74. Influence of replacing a proportion of the grape juice of very ripe red grapes by acidified water or grape juice previously treated with cationic exchange as strategy for reducing ethanol content and pH.**

Piccardo Diego; Gombau Jordi; Pascual Olga; Vignault Adeline; Pons Pere; Canals Joan Miquel; Zamora Fernando

**TC-98. Measurement of the oxygen transmission rate of different wine bottle closures and storage position effects.**

Del Álamo-Sanza María; Menéndez-Miguélez María; Nevares Ignacio

**TC-102. Evaluation of the Oxygen Transfer Rate in *Quercus Humboldtii* Oak.**

Martínez-Gil Ana María; Del Álamo-Sanza María; Nevares Ignacio

**TC-103. Barrels with different oxygen transfer rate: a new tool for controlling the wine aging quality.**

Prat Samanta; Nevares Ignacio; Martínez-Martínez Víctor; del Álamo-Sanza María

**TC-107. Effects of pulsed electric fields treatments on the extraction of terpenoids during vinification of wine of Syrah grape.**

Ruiz-Rodríguez Ana; Aragón-García Fatima; Palma Miguel; García Carmelo

**TC-110. Ozone-induced changes in the skin flavanol composition of red winegrapes during dehydration.**

Río Segade Susana; Bautista-Ortín Ana Belén; Paissoni Maria Alessandra; Giacosa Simone; Gerbi Vincenzo; Rolle Luca; Gómez-Plaza Encarna

**TC-113. Changes in volatile compounds of aromatic white winegrapes as response to postharvest short-term ozone treatments.**

Río Segade Susana; Vilanova Mar; Pollon Matteo; Giacosa Simone; Torchio Fabrizio; Rolle Luca

**TC-119. Effect of High Hydrostatic Pressure (HHP) treatment on the population of *Brettanomyces anomalus*, the phenolic composition and the chromatic characteristics of a red wine in contact with oak chips.**

Valdés M. Esperanza; Moreno Daniel; Bravo José Carlos; García Parra Jesús; Delgado Jonathan; Ramirez Rosario

**TC-142. PTV and its role in the dissemination of knowledge about GTDs and Flavescence dorée in the framework of WINETWORK project.**

Humanes Victoria; Márquez Trinidad; González Pablo; Tejero Luis; Boned Fernando; Suarez Rafael; de la Fuente Mario

**TC-193. Replacing cold stabilisation in wineries: the use of carboxymethyl cellulose, poliaspartate and ion exchange resins.**

Gomez Encarna; Martinez Pilar; Durant Valerie; Bautista Ana Belen

**TC-205. Making wine healthier with UV-C treatment during maceration.**

Tahmaz Hande; Söylemezoglu Gökhan

## Useful Information

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### ➤ Congress Venue



RIOJAforum

PALACIO DE CONGRESOS Y AUDITORIO DE LA RIOJA

#### **Palacio de Congresos Riojaforum**

Calle San Millán 25.

Logroño. 26004

T. (+34) 941276 200

Email: riojaforum@riojaforum.com

### ➤ Getting to Riojaforum



Bus lines with stop in

Riojaforum – Palacio de Congresos stop: lines 1, 4 and 5



# Social Program

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## Tuesday November 6th, 2018

- 19:00h **Guided Tour to the city center of Logroño**  
Meeting point: Tourist Office.  
Escuelas Trevijano. Calle Portales, 50 26071 Logroño,  
La Rioja 20:30h  
End of Tour in Laurel Street

## Thursday November 8th, 2018

### **Wine cellar visit and Official dinner \***

- 18:30h Departure to wine cellar visit ( by bus)  
Meeting point: Palacio de Congresos Rioja Forum.  
19:00h Wine cellar visit.  
Bodegas Campo Viejo.  
21:00h Official Dinner  
00:00h Return to Logroño

\*The visit and dinner is only for those who have their registration fee included.  
Please, bring your congress accreditation for this visit.

Bodegas Campo Viejo  
Camino de Lapuebla 50,  
26006 Logroño (La Rioja), Spain  
[www.campoviejo.com](http://www.campoviejo.com)

## Friday November 9th, 2018

- 16:00h Post-congress technical visit of the Institute of Grapevine and  
Wine Sciences (ICVV) and the Institutional Cellar of La Rioja  
Government (La Grajera).  
Wine Tasting La Grajera.  
Meeting point: Palacio de Congresos Rioja Forum.
- 19:00h Return to Logroño

## Organizadores

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## Patrocinadores

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