



II International Congress
on Grapevine and
Wine Sciences

8-10 November 2023
Logroño / La Rioja / Spain

Wednesday 8th Nov		
Main hall 0		
8.00-15.00	Registration	
9.00-13.00	Satellite Workshops	
	Room 3	Room 2
9.00-11.00	Workshop 1: What do -omics provide to the grape and wine sciences? An update Camille Rustenholz (INRAE – Colmar) The last releases of the grapevine reference genome and the associated tools Jérôme Grimplet (CITA – Aragón) How transcriptomics can be used for breeding and to improve cultural practices in viticulture Tomás Matus (I2SYSBIO) What can we learn from expression data to understand grape biology? Gene networks and visualization tools for exploring co-expression Jordi Tronchoni (Universitat Internacional de Valencia (VIU) Wine yeast transcriptomics Catarina Leal (ICVV) High Troughput DNA sequencing applied to viticulture and enology Cristina Reguant (Universitat Rovira y Virgili (URV) Proteomics of wine related microorganisms Raúl Zamora (Instituto de Investigación Biomédica de Bellvitge (IDIBELL) Metabolomics: from grape and wine characterization to health impact assessment	Workshop 2: Wines of the future: round table & tasting Montserrat Torres (Miguel Torres S.A. Winery, Catalonia, Spain) Josep Maria Albet i Noya (Albet i Noya Organic Winery, Catalonia, Spain) Rocio Gil (IMIDA, Murcia, Spain) Manuel Malfeito (University of Lisboa, Portugal) Ignacio Provedo (Provedo Nurseries, La Rioja, Spain)
11.00-11.30	Coffee break	
11.30-13.00	Workshop 1 (second part)	Workshop 2 (second part)
13.00-14.00	Lunch for workshop attendees	
	Room: Sala de Càmera	
14.45	Conference opening	
15.00-16.30	Session 1. Grapevine genetics and improvement I Chairpersons: Cristina Menéndez (ICVV; Universidad de La Rioja) & Diego Lijavetzky (IBAM, CONICET-UNCUYO)	
15.00-15.45	Plenary speaker 1. Dario Cantù. University of California, Davis. Advancing grapevine science through genomic research	
	1.1. The 1000 grapevine genomes project: Cataloguing Australia's grapevine germplasm. Cristobal Onetto. <i>The Australian Wine Research Institute</i>	
	1.2. Identification of a stable epi.allele associated with flower development and low bunch compactness in a somatic variant of Tempranillo Tinto. Noelia Alañón Sánchez. <i>ICVV</i>	
	1.3. Identification of loci associated with specialised metabolites in <i>Vitis vinifera</i> . Robin Bosman. <i>Stellenbosch University</i>	
	1.4. New crossbreed winegrape genotypes cultivated under rainfed conditions in a semi.arid Mediterranean region. Diego José Fernández.López. <i>IMIDA</i>	
	1.5. Characterization of a Sémillon clonal population: exploring genetic diversity, metabolomic profiles, and phenotypic variations. Maryam Khalili. <i>INRAE</i>	
	Main hall 0	
16.30-17.00	Coffee break/poster session	
	Room: Sala de Càmera	
17.00-18.15	Session 2. Grapevine genetics and improvement II Chairpersons: Cristina Menéndez (ICVV; Universidad de La Rioja) & Diego Lijavetzky (IBAM, CONICET-UNCUYO)	
	2.1. The exploitation of Croatian grapevine genetic resources for the breeding of new resistant cultivars. Darko Preiner. <i>University of Zagreb Faculty of Agriculture</i>	
	2.2. What to do to solve the riddle of vine rootstock induced drought tolerance . Elisa Marguerit . <i>Bordeaux Sciences Agro/ UMR EGFV</i>	
	2.3. Impact of polyclonal selection for abiotic stress tolerance on the yield and must quality traits of grapevine varieties . Luisa Carvalho. <i>ISA</i>	
	2.4. Genetic prospecting of rainfed viticulture in the region with the largest cultivated area in Chile . Nilo Mejía . <i>Instituto de Investigaciones Agropecuarias</i>	
	2.5. Integrative study of Vitis biodiversity for next.generation breeding of grapevine rootstocks . Marina de Miguel . <i>INRAE</i>	
	2.6. Evaluation of Furmint clones in the Tokaj Wine Region. Antal László Kneip. <i>University of Tokaj</i>	
	2.7. Genetic identification of 200-year-old Serbian grapevine herbarium specimens. Carolina Royo. <i>ICVV</i>	
	Main hall 0	
18.15-19.00	Poster session	
19.00-20.00	Welcome cocktail	

Thursday 9th Nov		
	Room: Sala de Cámara	
9.00-9.45	Plenary speaker 2. Nathalie Ollat. INRAE-Bordeaux. Retrospective analysis of our knowledge regarding the genetics of relevant traits for rootstock breeding	
	Room: Sala de Cámara	Room 1
9.45-11.00	Session 3. Grapevine in a changing environment I Chairpersons: Alicia Pou (ICVV) & Diego Intrigliolo (CIDE)	Session 7. Oenological processes and practices Chairpersons: Mar Vilanova (ICVV) & Angelita Gambuti (Università Federico II Napoli)
	3.1. Metabolomic profiling of heat-stressed grape berries. Zhan Xi. <i>EGFV, Institut des sciences de la vigne et du vin (ISVV)</i>	7.1. Use of UHPH to improve the implantation of non-Saccharomyces yeasts. Antonio Morata. <i>Universidad Politécnica de Madrid</i>
	3.2. Energy partitioning and functionality of photosystem II in water-stressed grapevines during heatwaves revealed by continuous measurements of chlorophyll fluorescence. Walaa Shtai. <i>Free University of Bozano-Bozen</i>	7.2. Wine without added SO ₂ : Oxygen impact and color evolution during red wine aging. Alicia Jouin. <i>ISVV</i>
	3.3. Predicting Provenance and Grapevine Cultivar Implementing Machine Learning on Vineyard Soil Microbiome Data: Implications in Grapevine Breeding Carlos M. Rodríguez. <i>University of Kentucky</i>	7.3. Sparkling wines and atypical aging: investigating the risk of refermentation. Simone Delaiti. <i>Edmund Mach Foundation</i>
	3.4. The tolerance of grapevine rootstocks to water deficit is related to root morphology and xylem anatomy traits. Luis Flor. <i>INAGEA - UIB</i>	7.4. Investigating the Ancient Egyptian wines: The wine jars database. Maria Rosa Guasch-Jané. <i>Sorbonne University</i>
	3.5. A comprehensive study on the effect of foliar mineral treatments on grapevine microbiota, flavonoid gene expression, and berry composition. Daniela Sangiorgio. <i>Università di Bologna</i>	7.5. Effects of laccase from <i>Botrytis cinerea</i> on the oxidative degradation kinetics of the five natural grape anthocyanins. Fernando Zamora. <i>Universitat Rovira i Virgili</i>
	3.6. Unveiling a Hidden Link: Does Time Hold the Key to Altered Spectral Signatures of Grapevines under Drought? Francesco Flagiello. <i>Universität für Bodenkultur Wien</i>	7.6. Metabolomic Insights into Wines Sensory Identity: Unveiling Climate-Driven Changes in Aroma Composition. Jacqueline Santos. <i>Bordeaux University</i>
11:00-11:45	Coffee break/poster session	
11.45-13:00	Session 4. Grapevine in a changing environment II Chairpersons: Alicia Pou (ICVV) & Diego Intrigliolo (CIDE)	Session 8. Chemistry to face new wine industry scenarios I Chairpersons: Mónica Bueno (Universidad de Zaragoza) & María Ángeles del Pozo Bayón (CIAL-CSIC, Madrid)
	4.1. Effect of rising atmospheric CO ₂ levels on grapevine yield and composition by the middle of the 21st century: what can we learn from the VineyardFACE? Eric Gomes. <i>University of Bordeaux</i>	8.1. Chemical profiling and sensory analysis of wines from resistant hybrid grape cultivars vs conventional wines. Adriana Teresa Ceci. <i>Free University of Bozano-Bozano</i>
	4.2. Assessment of plant water consumption rates under climate change conditions through an automated modular platform. ORAL Johann Martínez. <i>Universidad de Navarra</i>	8.2. Identification of several glycosidic aroma precursors in six varieties of winemaking grapes and assessment of their aroma potential by acid hydrolysis. Elayma Sánchez. <i>Universidad de Zaragoza</i>
	4.3. Effects of progeny in the modulation of the response to water stress in isohydric and anisohydric varieties. Olfa Zarrouk. <i>LEAF, Associate Laboratory TERRA, ISA-ULisboa, Lisboa</i>	8.3. Role of anthocyanins and copigmentation in flavonol solubility in red wines. Angelita Gambuti. <i>Università Federico II Napoli</i>
	4.4. Combined use of leaf removal and natural shading to delay grape ripening in Manto negro (<i>Vitis vinifera</i> L.) under deficit irrigation. Esther Hernández Montes. <i>Universidad Politécnica de Madrid-CEIGRAM</i>	8.4. Impact of toasting and botanical origin on oak wood (Q. sp.) volatilome using untargeted GCxGC-ToFMS analysis. Maria Courregelongue. <i>ISVV</i>
	4.5. Time vs drought: leaf age rather than drought drives osmotic adjustment in <i>V. vinifera</i> cv. Pinot Noir. Elena Farolfi. <i>Universität für Bodenkultur Wien</i>	
	4.6. Biotype diversity within the autochthonous 'Bobal' grapevine variety. Raul Ferrer. <i>CIDE</i>	
	4.7. Late winter pruning induces a maturity delay under temperature increased conditions in cv. Merlot from Chile. Carolina Salazar. <i>Instituto de Investigaciones Agropecuarias</i>	
13:00-14:30	Lunch	

	Room: Sala de Cámara	
14.30-15.15	Plenary speaker 3. Vicente Ferreira. Universidad de Zaragoza. Wine odors: chemicals, physicochemical and perceptive processes involved in their perception	
15.15-15.25	IVES & PTV presentations	
	Room: Sala de Cámara	Room 1
15.30-16.05	Session 5. Grapevine health I Chairpersons: David Gramaje (ICVV) & José Ramón Úrbez-Torres (Agriculture and Agri-Food Canada)	Session 9. Chemistry to face new wine industry scenarios II & From sensory profile to consumer perception I Chairpersons: Mónica Bueno (Universidad de Zaragoza) & María Ángeles del Pozo Bayón (CIAL-CSIC, Madrid)
	5.1. Towards a better understanding of cultivar susceptibility to esca disease : results from a pluriannual common garden monitoring. Pierre Gastou. <i>INRAE/Université de Bordeaux</i>	9.1. Rootstock effect on Cabernet Sauvignon aromatic and chemical composition. Laura Farris. <i>Institut des Sciences de La Vigne et du Vin</i>
	5.2. Exploring the prevalence of esca-induced leaf symptoms in French vineyards and the role of climate: a national scale analysis. Lucas Etienne. <i>INRAE</i>	9.2. Barrels ad-hoc: Spanish oak wood classification by NIRs. Amelia González Arrojo. <i>CETEMAS</i>
		9.3. The generation of suspended cell wall material may limit the effect of ultrasound in some varieties. Encarna Gómez Plaza. <i>Universidad de Murcia</i>
		9.4. Aromatic characterization of Moscato Giallo by GC-MS/MS and stable isotopic ratio analysis of the major volatile compounds. Mauro Paolini. <i>Fondazione Edmund Mach</i>
		9.5. Prediction of aromatic attributes of red wines from its colour properties. Jose Luis Aleixandre-Tudo. <i>Universitat Politècnica de Valencia</i>
		9.6. Canned wines: The hidden face of prejudice and stereotype on wine consumption. Heber Rodrigues. <i>The Secret Vine</i>
		9.7. Sensory profile of wines obtained from disease-resistant varieties in La Rioja. Sara I. Blanco. <i>Universidad de La Rioja</i>
16.05-16.30	Coffee break/poster session	
16.30-17.30	Session 6. Grapevine health II Chairpersons: David Gramaje (ICVV) & José Ramón Úrbez-Torres (Agriculture and Agri-Food Canada)	Session 10. From sensory profile to consumer perception II Chairpersons: Heber Rodrigues (ICVV) & Dominique Valentin (Centre des Sciences du Goût et de l'Alimentation, Dijon, France)
	6.1. The effect of ozonated water treatment on the metabolic profile and resistance of vines to Downy and powdery mildew. Meir Shlise. <i>Tel Hai academic science college</i>	10.1. Overall conceptual characterization of aged dry white wines using a mental descriptive questionnaire. Manuel Malfeito-Ferreira. <i>Instituto Superior de Agronomia Portugal</i>
	6.2. Effect of biological control agents on grapevine rhizosphere microbiome and grapevine defenses. Catarina Leal. <i>ICVV</i>	10.2. How are canned wine drinkers perceived? An investigation involving Swiss nationals and different scenarios of outdoor leisure activities. Nicolas Depetris Chauvin. <i>HES-SO Haute Ecole de Gestion de Geneve</i>
	6.3. Entomopathogenic nematodes application for controlling Lobesia botrana in grapevine and their impact on grapevine quality. Raquel Campos-Herrera. <i>ICVV</i>	10.3. Perception, liking and emotional response of tropical fruit aromas in Chardonnay wines. Elisabeth Tomasino. <i>Oregon State University</i>
	6.4. The surprising role of VvLYK6 in grapevine immune responses triggered by chitin oligomers. Villette Jermy. <i>INRAE Bourgogne-Franche-Comte</i>	10.4. Glucosidase and esterase salivary activities and their involvement in consumer's wine sensory perception and liking. Mª Angeles del Pozo. <i>Instituto de Investigación en Ciencias de la Alimentación (CIAL) CSIC-UAM</i>
	6.5. High-throughput screening of physical-mechanical berry skin traits facilitates targeted selection of breeding material with resistance to Botrytis bunch rot and grape sunburn. Katja Herzog. <i>Julius Kühn-Institut</i>	
	6.6. Sugar accumulation disorder Berry Shivel – from current knowledge towards novel hypothesis. Michaela Griesser. <i>University of Natural Resources and Life Sciences Vienna</i>	
18:00	Winery visit and tasting. Bodegas Bilbaínas, Haro	
	Departure at 18:00 from Riojaforum	
21.00-23:30	Congress cocktail dinner and Award for Life Career Achievement	
	Hotel Eurostars Los Agustinos, Haro	

Friday 10th Nov		
Room: Sala de Cámara		
9.00-9.45	Plenary speaker 4. Amparo Querol. IATA-Valencia. Differences in metabolism among species and hybrids of the genus <i>Saccharomyces</i> during wine fermentation unveiled by multi-omic analysis	
Room: Sala de Cámara		Room 1
9.45-11.15	Session 11. Sustainable vineyard management I Chairpersons: Javier José Canela (ICVV) & Carlos Lopes (Universidade de Lisboa)	Session 13. Microorganisms for wine quality Chairpersons: Fernanda Ruiz-Larrea (ICVV) & Isabel Pardo (Universitat de València)
	11.1. Using climate services to project grapevine varietal adequation under climate change – application to cv. Tempranillo in the Douro wine region. Antonio Graça. <i>Sogrape Vinhos</i>	13.1. Limiting Magnesium Availability: A Novel Approach to Managing <i>Brettanomyces</i> Spoilage in Winemaking. Yanina Giordano. <i>University of Adelaide</i>
	11.2. Cumulative effect of deficit irrigation and salinity on vine responses. Ignacio Buesa-Pueyo. <i>Universitat de les Illes Balears</i>	13.2. Metatranscriptomic analysis of "aszú" berries: the potential role of the most important species of the grape microbiota in the aroma of wines with noble rot. Ádám István Hegyi. <i>Eszterházy Károly Catholic University</i>
	11.3. Compost Application in the Vineyard: Effects on Soil Nutrition and Compaction. Rosa Roa. <i>Centro de Investigación e Innovación, Viña Concha y Toro</i>	13.3. Yeast mannoprotein characterization and their effect on <i>Oenococcus oeni</i> and malolactic fermentation. Paloma Toraño. <i>URV</i>
	11.4. Implications of the nature of organic mulches used in vineyards on grapevine water status, yield, berry quality and biological soil health. Nazareth Torres. <i>Public University of Navarra</i>	13.4. Bioprotection of grape must by <i>Metschnikowia</i> sp.: genericity and mechanism. Julie Aragno. <i>INRAe</i>
	11.5. The Weak Role of Organic Mulches in Shaping Bacterial Communities in Grapevine. David Labarga. <i>ICVV</i>	13.5. Reconstructing ancient microbial fermentation genomes from the wine residues of Herod, Roman king of Judea. Maxime Borry. <i>Max Planck Institute for Evolutionary Anthropology</i>
	11.6. High-throughput sequencing analysis based on nematode indices revealed healthier soils of organic vineyards. Rubén Blanco-Pérez. <i>ICVV</i>	13.6. Detoxification capacities of heavy metals and pesticides by yeasts. Tristan Jacqui. <i>INRAe</i>
	11.7. Jerome Grimplet- Indicators of Sustainable Vineyard Soil Management: Metrics for Assessing Environmental Impacts.	13.7. Can Yeast Cells Sense Other Yeasts Beyond Competition Interactions?. Miguel Mejías. <i>ICVV-CSIC</i>
	11.8. Water and nutritional savings shape non-structural carbohydrates in grapevine (<i>Vitis vinifera</i> L.) cuttings. Alessandro Picchierri. <i>University of Trieste and University of Udine</i>	13.8. The Combined Use of <i>Lachancea thermotolerans</i> and Lactic bacteria in wine technology. Santiago Benito. <i>Polytechnic University of Madrid</i>
11.15-11.45	Coffee break/poster session	
11.45-13.00	Session 12. Sustainable vineyard management II Chairpersons: Eva Pilar Pérez Álvarez (ICVV) & Josefina Bota (Universitat de les Illes Balears)	Session 14. Bioactive compounds in grape and wine Chairpersons: Maria-Jose Motilva (ICVV) & Patricia Pérez Matute (CIBIR-Centro de Investigación Biomédica de La Rioja)
	12.1. Plastic debris at vines: carriers of pollutants in the environment? Isaac Rodríguez Pereiro. <i>University of Santiago de Compostela</i>	14.1. Molecularly Imprinted Polymers: An Innovative Strategy for Harvesting Polyphenols from Grape Seed Extracts. Boris Mizaikoff. <i>Ulm University</i>
	12.2. Evaluation of the effects of pruning methodology on the development of young vines. Mónica Galar. <i>Universidad Pública de Navarra</i>	14.2. A novel approach for the identification of new biomarkers of wine consumption in human urine using untargeted metabolomics. Marta Jimenez Salcedo. <i>ICVV</i>
	12.3. Evaluation of terroir suitability for vine cultivation in new areas using geographic multi-criteria decision support. Thomas Alexandridis. <i>AUTH</i>	14.3. Mapping grapevine metabolites in response to pathogen challenge: a Mass Spectrometry Imaging approach. Marisa Maia. <i>GPS_Lab, BioISI, Universidade de Lisboa</i>
	12.4. Exploring intra-vineyard variability with sensor-s and molecular-based approaches. Ron Shmulevitz. <i>University of Verona</i>	14.4. Valorization of grapevine leaves: screening of polyphenol composition in 50 cultivars. Josep Valls. <i>Université de Bordeaux</i>
	12.5. Effect of foliar application of urea and nano-urea on the cell wall of Monastrell grape skins. Mª José Giménez Bañón. <i>Instituto Murciano de investigación y desarrollo agrario y medioambiental</i>	
	12.6. Reduction of the height of the canopy in fruit set and in pea size: vegetative, productive and maturation effects, in cv. Verdejo. Jesús Yuste. <i>ITACYL</i>	
Room: Sala de Cámara		
13:00-13.45	Plenary speaker 5. Ursula Fradera. Deutsche Weinakademie. Moderate wine consumption – part of a balanced diet or a health risk?	
13.45-14:00	Conference closure and awards	
14:00-15:00	Cocktail lunch	