

Tasting room: The technical wine tastings will be held in Spanish only

Auditorium: a simultaneous Spanish-English translationservice will be provided

Wednesday 15th

10h00	<p>Sin miedo al Zero: los cambios que sufren los vinos en la desalcoholización Cata orientada a ver los cambios físico químicos que se producen en la desalcoholización</p> <p><i>Registration before the event at esp@enoforum.eu or directly at the tasting room during the event</i></p>	BEVZERO SERVICES SL
12h00	<p>Vinos espumosos: impacto de las levaduras y los nutrientes durante la toma de espuma (PDM) sobre el aroma y la percepción en boca Para explorar el impacto en el perfil sensorial de los vinos espumosos, se utilizaron 3 levaduras diferentes y 2 regímenes nutricionales diversos durante la fermentación secundaria de un vino base. Durante la cata se presentarán 4 vinos espumosos diferentes. Además de la cata de los vinos, se analizará el enfoque experimental aplicado y los resultados obtenidos con cada una de las levaduras y con cada régimen nutricional.</p> <p><i>Registration during the event at the company's stand</i></p>	FERMENTIS ANFIQUIMICA ENOLVIZ
16h00	<p>Cata de vinos elaborados con barricas patentadas NIR Garbellotto Cata de vino elaborados en 4 barricas NIR Garbellotto: estructura, dulce, especiado y equilibrio.</p> <p><i>Registration during the event at the company desk (hallway)</i></p>	G.&P. GARBELLOTO S.P.A.

Thursday 16th

11h00	<p>La historia de Anchor en la copa... 100 años de innovación Un recorrido a través de vinos elaborados con levaduras y/o bacterias</p> <p>Anchor</p> <p><i>Registration during the event at the Enoforum secretariat</i></p>	ANCHOR ERBSLÖH
13h00	<p>Impacto de las herramientas de biotecnología en la calidad organoléptica del vino Nuevas soluciones biotecnológicas y su impacto en la mejora de la calidad organoléptica del vino</p> <p><i>Registration during the event at the company's stand</i></p>	OENOBANDS SAS/ VASON IBERICA SL
15h00	<p>Vinos de montaña y cambio climático Cata de vinos producidos en Pireneos españoles y Alto Douro portugués adaptados al contexto medioambiental, económico y social</p> <p><i>Registration during the event at the Enoforum secretariat</i></p>	MOVING

Ecovino Awards Grandes Oros Tasting

Time to be confirmed - Request information at Enoforum Secretariat

9h00	Welcome
9h30	Wine oxidation management: from chemical observations to technological innovation Maurizio Ugliano (Italy), <i>University of Verona</i>
10h00	Tartaric stabilisation of wines: a precision oenology issue. State of the art and different approaches Jean Louis Escudier (France), <i>Ex INRAE Centre Pech Rouge</i> <i>Seminar sponsored by Oenodia</i>
10h50	Pulsed Electric Field Technology (PEF) for Wine Production: Sustainability, Quality and Yield Aspects Javier Raso , <i>University of Zaragoza</i> - Stefan Toepfl , <i>Elea Technology (Germany)</i> <i>Module organized in collaboration with Elea Technology</i>
11h40	Audiovisual Sismex
11h50	Dealcoholisation: state of the art and effects on wine quality Maria Tiziana Lisanti (Italy), <i>University of Naples</i> <i>Seminar sponsored by Biosystems</i>
12h40	Pairing red wine and stopper: new achievements from short to medium storage time assays Sílvia M. Rocha , <i>University of Aveiro (Portugal)</i> - José P. Machado , <i>M.A.Silva Cortiças (Portugal)</i> <i>Module organized in collaboration with M.A.Silva</i>
13h30	Brettanomyces yeasts: The thin line between terror and terroir Manuel Malfeito Ferreira (Portugal), <i>University of Lisbon</i> <i>Seminar sponsored by Sysmex</i>
14h05	Quantification of Brettanomyces bruxellensis by deluxe cytometry with FISH probes Elvira Zaldivar , <i>Excell Iberica</i>
14h25	Understanding when to Act: What if the wine is telling us how it is changing? Stefano Ferrante , <i>Internacional consultant (Italy)</i> - Rosa Prati , <i>Ever</i> - Andrea Montagner , <i>Ever (Italy)</i> <i>Module organized in collaboration with Ever</i>
15h20	Sensory effect of amino acids in wine - Damian Espinase Nandorfy (Australia), <i>AWRI - CSIRO</i>
15h50	Molecular and sensory characterization of the aging bouquet of Bordeaux red wines: influence of the stopper Emilie Suhas (France), <i>Institut Sciences de la Vigne et du Vin</i> <i>Module organized in collaboration with Diam</i>
16h20	Flash Talk - Wood toasting with volcanic rocks, evolution and technological advantage over the traditional system - Sérgio Gonçalves , <i>Tonnellerie J.M. Gonçalves (Portugal)</i>
16h30	Flash Talk - WICA: An alliance to foster innovation in the European wine industry Eloi Montcada , <i>INNOVI Cluster Vitivinicola Catalá</i>
16h40	VID-EXPERT Project: A smart application to calculate and reduce the carbon footprint in the wine sector Moderated by: Nieves García Casarejos (UNIZAR); Intervening: Xavier Bellón (UNE), Julia Delgado (FEV), Cristina Escríche (INTERGIA), Miguel A. López Peña (SATEC); Round table: Pilar Baeza (UPM), Javier
17h30	Carroquino (INTERGIA), Miguel A. López Peña (SATEC), Julia Delgado (FEV) Flash Talk - CLIMED-FRUIT: best practices for climate change resilient vineyard management
17h40	Xavier Bellon Garcia , <i>UNE</i> Session MOVING - Mountain viticulture Gianni Trioli , <i>VINIDEA (Italia)</i> – High altitude vineyards: opportunities and challenges posed by climate change Jose Ramon Lissarrague , <i>UPM</i> – How to produce quality wine grapes by stressing the vine in the mountains Natalia Olarte , <i>Bodegas Vivanco</i> – Environmental and economic sustainability within a mountain vineyard Mar Delgado , <i>University of Cordoba</i> , <i>MOVING Project Coordinator</i> – Resilience factors for mountain agriculture Ekaterina Kleshcheva , <i>VINIDEA (Italia)</i> – Three case studies about wine: Pyrenees (Spain), Alto Douro Portugal), Trentino (Italy)
19h30	End of day

AUDITORIUM PROGRAM - Thursday 16th



9h00 **Session GIENOL/ENOFORUM: "Research meets production"**

Neslihan **Ivit** - *Head of Unit Oenology and Methods of Analysis (OIV)*

Current trends in enology

Vicente **Ferreira González** - *LAAE University of Zaragoza*

A scientist's proposals for reinventing the Spanish wine industry in the context of climate change

CLOSING GIENOL 2024 – XVI National Conference on Oenological Research

10h30 **Is complex nutrition more advantageous than mineral nitrogen for the fermentative capacities of *S. cerevisiae*?** - Marina **Bely** (*France*), *Bordeaux University* - Stephanie **Rollero** (*France*) *Fermentis by Lessafre*
Module organized in collaboration with *Fermentis*

11h20 (*) **Aroma enhancement of dealcoholized red wines with red berry by-products**
M. Consuelo **Díaz-Maroto** *University of Castilla-La Mancha*

11h30 **Oxidative stability of white wines: state of the art and enological tools to improve it**
Maria **Nikolantonaki** (*France*), *University of Bourgogne* - Rémi **Schneider** (*France*), *Oenobrand*
Module organized in collaboration with *Oenobrand*

12h20 (*) **Red wine fining by continuous filtration using plant-based fibers**
Lucía **Osete Alcaraz**, *University of Murcia*

12h30 **Reduction of undesirable compounds in wines and musts by adsorption techniques**
Sergio **Gómez Alonso**, *University of de Castilla-La Mancha* Ricardo **Jurado Fuentes** *Agrovin*
Module organized in collaboration with *Agrovin*

13h20 (*) **Assay to sensorially reveal "hidden" oxidation defects in nonvolatile complexes**
Mónica **Bueno**, *LAAE-University of Zaragoza*

13h30 **The evolution of the intelligent winery: Oenological and operational advantages at the forefront of an optimized process** - Álvaro **González**, *Viña Concha y Toro (Chile)* - José **Hernandez Rufs**, *Parsec (Italy)*
Module organized in collaboration with *Parsec*

14h20 (*) **Experimental study of new varieties descending from Monastrell**
Juan Daniel **Moreno Olivares**. *IMIDA, Murcia*

14h30 **Latest acquisitions on the use of bentonite for the colloidal stability of white and rosé wines**
Milena **Lambri**, *Univ. Cattolica S.C. Piacenza* - Maria **Manara** (*Italy*), *Dal Cin Gildo s.p.a.*
Module organized in collaboration with *Dal Cin*

15h20 **Use of ozonisation to sanitise grapes, reduce SO2 and enhance non-Sacch yeast implantation**
Antonio **Morata**, *Polytechnic University of Madrid*

15h30 **Bioprotection: review of the actual State of the Art** - Christophe **Gerland**, *Intelli'Oeno (France)* - Miquel **Iribarren**, *Ravago Chemicals* - Attilio **Bellachioma**, *AB Biotek (Australia)*
Module organized in collaboration with *AB Biotek*

16h20 Flash Talk - **NOVATERRA: reducing the negative impact of pesticides in mediterranean olive groves and vineyards** - Clara **Martín Luna**, *Plataforma Tecnológica del Vino*

16h30 **Alternatives to the use of chlorine in the cellar**
Round table: Antonio **Palacios**, *Lab. Excel*, Bruno **Pagalday**, *Active H₂O*, Miquel **Margalef**, *Prominent*, Maria **Somolinos**, *OX – CTA*, Félix **Granado**, *SG Group*. Moderated by: Justo **Banegas**, *Alfatec*
Module organized in collaboration with *Alfatec*

17h20 Flash Talk - **Enzymatic potential of *Lentilactobacillus hilgardii* for malolactic fermentation**
Giorgio **Gargari**, *University of Milan, (Italy)*

17h30 **ROUND TABLE GIENOL: The role of science and innovation for the wines in the 2030s**
Panelists: Luis **Gonzaga Santiesteban**, *Public University of Navarra* / Vicente **Ferreira**, *University of Zaragoza* / Luis A. **Alonso Beltrán de Heredia**, *Inneara (PTV)* / José **Hidalgo Togores**, *consultant* / Pedro **Aibar**, *Bodega Tr3smano*. Moderated by: Antonio **Palacios**, *Excell Iberica*

(*) *GIENOL Award*