

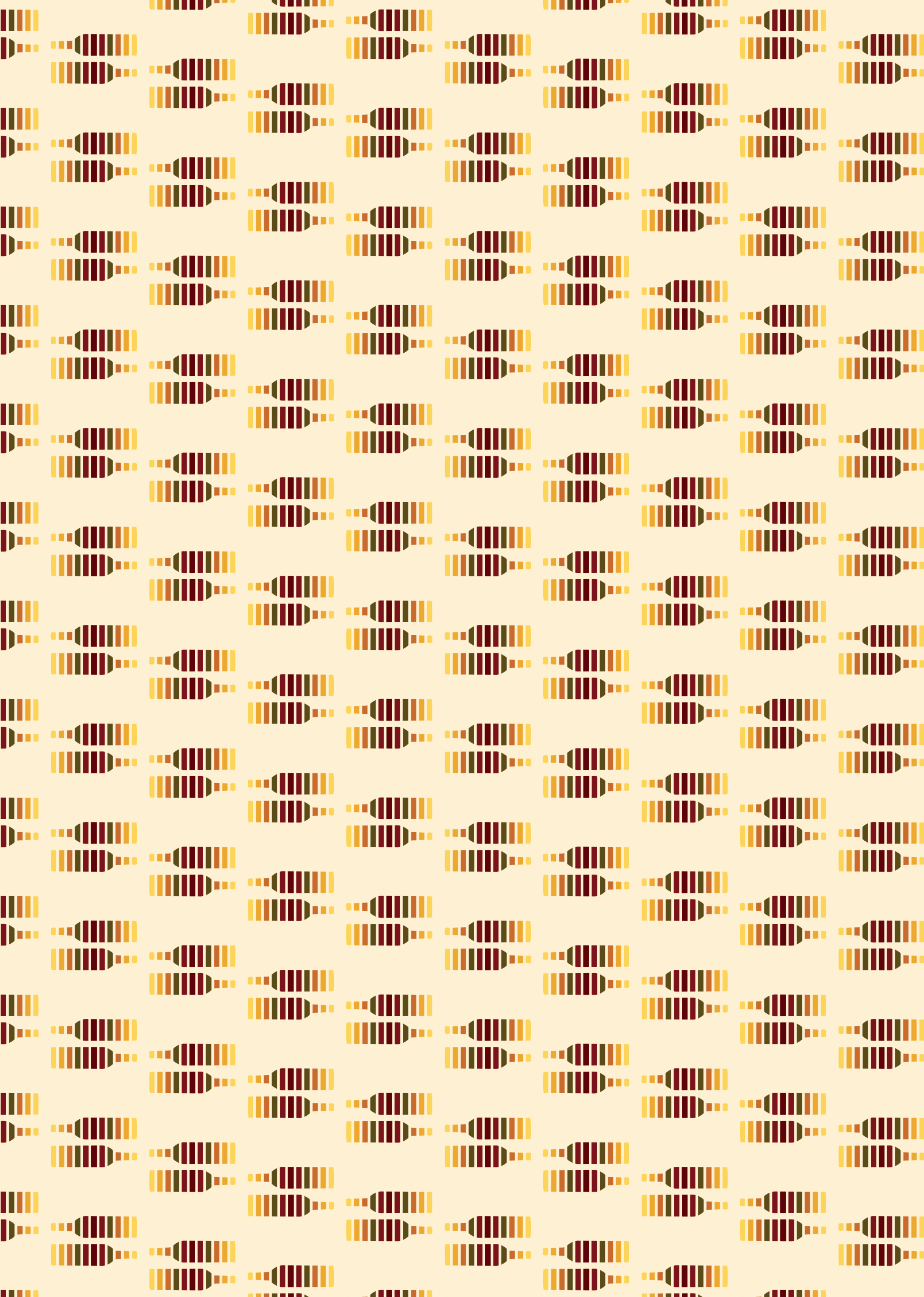
1st Science & Wine World Congress

May 8-10 2019

PROGRAMME

ALFÂNDEGA
CONGRESS CENTRE
OPORTO





Day 1 – May 8, 2019

17h30 – 19h00

Registration & Welcoming

Day 2 – May 9, 2019

07h30 – 9h00

Registration & Welcoming

09h00

Welcome Address

Session 1: 09h30 – 11h00

Wine Traceability and Authenticity

Chairs: Antonio Morata and Victor Freitas

09h30 – 10h45

Invited Communications

Production of organic wines in Germany: legal requirements, consumer interest and challenges for the future. *Monika Christmann, Hochschule Geisenheim University, Germany*

Wine authenticity: a multidisciplinary challenge. *Paula Martins-Lopes, University of Trás-os-Montes and Alto Douro, Portugal*

Wine authentication using GC-IRMS approach. *Perini Matteo, Fondazione Edmund Mach, Italy*

10h45 – 11h00

Poster Presentations

1. Development of a DNA-QCM biosensor for DNA hybridization detection. *Sara Barrias, University of Trás-os-Montes e Alto Douro, Portugal*

2. A multidisciplinary approach for alvarinho wine authenticity. *Sónia Gomes, University of Trás-os-Montes e Alto Douro, Portugal*

3. A biogeochemical strategy for wine authenticity. *Margarida Baleiras-Couto, Instituto Nacional de Investigação Agrária e Veterinária, I.P., Portugal*

11h00 – 11h30

Coffee Break & Poster Session

Session 2: 11h30 – 13h15

Wine Chemistry and Wine Sensorial Experience

Chairs: Fernando Zamora Marin and Federica Camin

11h30– 12h00

Short Oral Presentations

Determination of active substances by HPLC-MS after processing waste from wine industry using various extraction methods. *Ema Kosović, Institute of Chemical Process Fundamentals of CAS, Czech Republic*

Effect of the type of closure and bottle color on the aromatic quality of albariño wines after light exposure. *Ana Maria Mislata, VITEC - Centro Tecnológico del Vino, Spain*

Tannin composition of Monastrell grapes and wines affected by pre-harvest elicitors treatment and cold maceration. *Rocío Gil Muñoz, Instituto Murciano de Investigación y Desarrollo Agrario y Alimentario, Spain*

12h00 – 12h15

Poster Presentations

4.Assessment of aroma compounds from aged wines with American and French oak chips. *Georgiana-Diana Dumitriu (Gabur), "Gheorghe Asachi" Technical University of Iasi, Romania*

5. Characterization of anthocyanins in wines during aging in custom oxygenation oak wood barrel. *Samanta Prat García, Universidad de Valladolid, Spain*

6.Evolution of red wine in custom oxygenation oak wood barrel. Phenolic compounds and colour during ageing. *Ana M. Martínez-Gil, Universidad de Valladolid, Spain*

7. Strategies for the removal of volatile phenols causing smoke taint in wines. *Cristina Úbeda Aguilera, Universidad Autónoma de Chile, Chile*

8. Detection of Madeira wine ageing aromas: measuring the odour impact of sotolon. *Marta Sofia Ferreira, University of Aveiro, Portugal*

12h15– 13h00

Short Oral Presentations

Emotional and cognitive reactions during smell and taste phases in wine experiences. *Ana Martinez-Levy, Sapienza University of Rome, Italy*

Food polyphenols interaction with bitter taste receptors and with salivary proteins. *Susana Soares, University of Porto, Portugal*

Wine fining with yeast protein extract: effect on polyphenols composition and the related sensorial attributes. *Telmo Francisco, University of Porto, Portugal*

Analysing the impact of music on the perception of red wine via temporal dominance of sensations. *Bruno Mesz, Universidad Nacional de Tres de Febrero, Argentina*

13h00 – 13h15

Poster Presentations

9. Evaluation of must turbidity and yeast assimilable nitrogen on the aromatic quality of verdejo wines. *Raul Ferrer-Gallego, VITEC - Centro Tecnológico del Vin, Spain*

10. Aroma profile of *Pichia manshurica*: an emerging wine spoilage yeast. *Giorgia Perpetuini, University of Teramo, Italy*

11. Madeira wine ageing aromas: monitoring the estufagem and canteiro processes. *Ana Isabel Freitas, University of Aveiro, Portugal*

12. Influence of grapes geographical origin and yeast strain on aroma profile of Valpolicella red wines. *Giovanni Luzzini, Università degli studi di Verona, Italy*

13. Augmented wine glasses. *Bruno Mesz, Universidad Nacional de Tres de Febrero, Argentina*

13h15 – 14h30

Lunch Break & Poster Session

Session 3: 14h30 – 16h30

Wine Analysis

Chairs: Henriqueta Nóvoa and Norbert Latruffe

14h30 – 16h30

Invited Communications

Wine tartaric stabilization: what options are there for replacing the cold stabilization method. *Encarna Gomez, University of Murcia, Spain*

Stable isotope ratio analysis of wine: New prospective! *Federica Camin, Fondazione Edmund Mach, Italy*

Bioelectronic tongue based on electrochemical sensors. Applications in oenology. *Maria Luz Rodriguez-Mendez, Universidad de Valladolid, Spain*

Monitoring yeast autolysis throughout aging of sparkling wines (cava) using scanning electron microscopy. *Fernando Zamora Marin, Universidad Rovira I Virgili, Italy*

16h30 – 17h00

Coffee Break & Poster Session

Session 4: 17h00 – 18h30

Wine Analysis

Chairs: Perini Matteo and Jorge Queiroz

17h30 – 18h00

Short Oral Presentations

Lamp-a fast method for on-site detection of fungal infections in grapes. *Lisa M Frisch, Technical University of Munich, Germany*

Solid phase extraction applied to HPLC-HDX-HRMS/MS to unravel a whole series of unconventional proanthocyanidins from wine and other plant foods. *Edoardo Longo, Free University of Bozen-Bolzano, Italy*

18h00 – 18h30

Poster Presentations

14. Antibacterial activity of grape stem extracts from sousão variety: influence of chitosan treatment. *Vanessa Silva, University of Trás-os-Montes e Alto Douro, Portugal*

15. Analysis of musts and wines by means of a bioelectronic tongue using polypyrrole/gold nanoparticles as the electron mediator. *Celia Garcia Hernandez, Universidad de Valladolid, Spain*

16. Analysis of wines by means of a impedimetric tongue using layered PEDOT:PSS nanocomposites modified with nanoparticles and phtlalocyanines. *Ana Cristina Garcia Cabezon, Universidad de Valladolid, Spain*

17. Dynamic Light Scattering - a promising tool for bentonite characterization. *Wilfried Andlauer, University of Applied Sciences and Arts, Switzerland*

18. Application of tile-based algorithm for evaluation of grape composition. *Sandia Machado, LAQV, REQUIMTE, University of Porto, Portugal*

19. Effect of thermosonation and physicochemical properties of wine on culturability, viability and metabolic activity of *brettanomyces bruxellensis* yeast in red wines. *Marina Tomašević, University of Zagreb, Croatia*

41. Molecular modeling design of histamine-binding peptides for isolation and detection of histamine in wine. *Vedran Milosavljevic, Mendel University in Brno, Czech Republic*

End of the first day lecture

20h30

Science & Wine 2019 Dinner - DE CASTRO GAIA RESTAURANT IN PORTO CRUZ SPACE

Day 3 – May 10, 2019

07h30 – 9h00

Registration & Welcoming

Session 5: 09h00 – 10h30

Vine and Wine Technology

Chairs: Celestino Santos-Buelga and Victor Freitas

09h00– 10h30

Invited Communications

Application of Surface Plasmon Resonance (SPR) as a tool to study astringency measuring the interaction between tannins and salivary proteins. *Fernando Zamora Marin, Universidad Rovira I Virgili, Italy*

Effects of water status on vegetative growth, yield and grape quality in cv. Touriga Nacional and cv. Touriga franca in Douro region. *Jorge Queiroz, University of Porto, Portugal*

Nanotechnology in Wine: Emerging technologies of fermentation. *Antonio Morata, Technical University of Madrid (UPM), Spain*

10h30– 11h00

Coffee Break & Poster Session

Session 6: 11h00 – 12h35

Vine and Wine Technology

Chairs: Paula Martins-Lopes and Jorge Queiroz

11h00 – 11h20

Short Oral Presentations

MYSENSE: an integrated service platform to support precision viticulture practices incorporating artificial intelligence. *Raul Moraes, University of Trás-os-Montes e Alto Douro, Portugal*

Identification characterization of wild saccharomyces and non-saccharomyces yeasts from must and wine of grape varieties in Turkey for the development of new strains for wine production. *Gurakan, G. Candan, Middle East Technical University, Turkey*

11h20 – 11h45

Poster Presentations

20. Isolation of non-saccharomyces in traditional wine made from Kalecik karasi taken from Ankara in Turkey. *Ipek Aktuna, Middle East Technical University, Turkey*

21. Isolation of fermentative yeasts from Antarctic continent to improve production of Chilean wine. *Laura Navarro, Universidad Autónoma de Chile, Santiago, Chile.*

22. Influence of geographic origin of alvarinho grapes variety on the sensory profile of the wines. *Isabel Afonso, Centro de Investigação e Desenvolvimento em Sistemas Agroalimentares e Sustentabilidade (CISAS), Instituto Politécnico de Viana do Castelo, Portugal*

23. GIS-based clustering for characterization and implantation of vineyards in region of Távora-Varosa. *Manuel Brito, Agrarian School (ESAV), Polytechnic Institute of Viseu (IPV), Portugal*

24. Impact of high voltage electrical discharge plasma on the phenolic and chromatic composition of red wine during bottle storage. *Katarina Lukić, Faculty of Food Technology and Biotechnology, Croatia*

25. Impact of mechanical and manual grape harvesting on physicochemical aspects of merlot musts and wines produced in the Campanha Gaucha region - Brazil. *Suélen Braga de Andrade, Federal University of Pelotas, Brazil*

26. Microbial community profile of alvarinho wine grapes of different geographic areas. *Ana Sofia Rodrigues, Instituto Politécnico de Viana do Castelo, Portugal*

27. Spatially explicit modelling of vineyards bioclimatic indices for climate change assessment impacts in the Alto Minho (Lima and Monção-Melgaço subregions of Vinhos Verdes wine region, NW Portugal). *Joaquim Alonso, Escola Superior Agrária do Instituto Politécnico de Viana do Castelo, Portugal*

11h45 – 12h15

Short Oral Presentations

The role of pau5 in gushing of sparkling wine. *Magdalena A Hackhofer, Technical University of Munich, Germany*

Environmental implication between conventional and organic vineyard management. *Eros Borsato, University of Padova, Italy*

Effect of marc pressing on sangiovese wine quality. *Alessandra Rinaldi, Università degli Studi di Napoli, Italy*

12h15 – 12h35

Poster Presentations

28. Influence of cell wall deconstructing enzymes in the proanthocyanidin-cell wall adsorption/desorption process. *Andrea Osete-Alcaraz, University of Murcia, Spain*

29. Fractionation and chemical identification of macromolecular compounds in red wine using asymmetrical flow field-flow fractionation -HPLC – AECD. *Daniel E. Osorio-Macías, Lund University, Sweden*

30.Characterization of the cork polyphenolic fraction from different regions of the Iberian Peninsula able to migrate to wine model solutions. *Joana Azevedo, ICETA/REQUIMTE/LAQV, Portugal*

31.Peptide coated magnetic nanoparticles as affinity probe for detection of histamine in wine. *Milica Gagic, Mendel University in Brno, Czech Republic*

32. Oxygen consumption kinetics of red wines during ageing in custom oxygenation oak wood barrel. *Rosario Sánchez Gómez, Universidad de Valladolid, Spain*

33.Establishment of a protoplast-based protocol for grapevine transformation. *Leonor Pereira, University of Trás-os-Montes e Alto Douro, Portugal*

12h35 – 14h00

Lunch Break & Poster Session

Session 7: 14h00 – 17h00

Wine and Health

Chairs: Paula Silva and Encarna Gomez

14h00 – 15h00

Invited Communications

Effect of grape/wine polyphenols in the colorectal cancer, an aged-associated pathology. *Norbert Latruffe, University of Burgundy, France*

Wine and health: a matter of moderation? *Celestino Santos-Buelga, University of Salamanca, Spain*

15h00 – 15h20

Short Oral Presentations

In a rat model of aging, long-term treatment with wine antioxidant, resveratrol, upregulates plasma levels of testosterone in males and downregulates plasma levels of progesterone in females. *Ivan Sabolic, Institute for Medical Research & Occupational Health, Croatia*

Immune system: an essential key to understand the chemopreventive action of red wine extract and resveratrol against colorectal cancer *Dominique Delmas, University of Burgundy, France*

15h20 – 15h30

Poster Presentations

34. Evaluation of the anti-hyperglycaemic potential of white wine – inhibition of intestinal glucose transport in caco-2 cells by polyphenols. *Ana Teresa Serra, iBET- Instituto de Biologia Experimental e Tecnológica, Portugal*

35. Modulation of inflammation by red wine extract through an action of NLRP3 inflammasome pathway in macrophages. *Dominique Delmas, Université de Bourgogne, France*

36. Determining the ability of some commercial yeasts for reducing the alcohol content of red wines. *Pilar Martínez-Pérez, University of Murcia, Spain*

Session 8:15h30 – 17h00

Wine Waste

Chairs: Paula Silva and Henriqueta Nóvoa

15h30 – 16h10

Short Oral Presentations

Wine waste processing – Extraction of resveratrol and viniferine. *Martin Topiar, Institute of Chemical Process Fundamental of the CAS, Czech Republic*

Portuguese vine shoots as a sustainable source of bioactive compounds. *Manuela Moreira, REQUIMTE/LAQV, Instituto Superior de Engenharia do Porto, Portugal*

More than just resveratrol. Identification of the molecular mechanism behind the nutraceutical activity of wine, grapes and pomace. *Mariano Stornaiuolo, Università degli Studi di Napoli Federico II, Italy*

CEO's Entrepreneurial Profile and Survival of Internationalized Wine Sector SME in Portuguese Region of Ribatejo. *João Leitão, University of Beira Interior, Portugal*

16h10 – 16h30

Poster Presentations

37. Upgrading of winemaking residues for the food sector. *Noemi Alberici, Università Cattolica del Sacro Cuore, Italy*

38. Water footprint of the wine chain: comparison between two Portuguese case studies. *Helena Mira, Instituto Politécnico de Santarém, Portugal*

39. How has the wine sector incorporated the premises of circular economy? *Patricia Berardi, University of Porto, Portugal*

40. Oriented antibody immobilization for allergen detection using surface plasmon resonance spectrometry. *Anna Bakhmachuk, Taras Shavchenko National University of Kyiv, Ukraine*

16h30 – 17h00

Concluding Remarks

17h00

End of Science & Wine 2019 – Porto de Honra

