

9.00	Welcome Greetings	Contributors
10.00	<b>Innovation in the International Organisation of Vine and Wine - New oenological practices and evolution of the OIV's services for the wine world; Guido BALDESCHI, Head of the OIV Oenology Unit</b>	OIV
10.20	<b>Application of electrolysed water in the vineyard as an alternative treatment and effect on grape and wine quality; Chantal MAURY, INRAE, Ecole Supérieure d'Agricultures, Angers, France</b>	MACROWINE
10.40	<b>Management of field variability through precision viticulture: case studies in small vineyards; Matteo GATTI, DIPROVES Università Cattolica S.C. di Piacenza, Italy</b>	RIPRESO
11.00	<b>European consumers' preference for wines made from fungus-resistant grape varieties; Marc WEBER, DLR Rheinpfalz, Neustadt, Germany</b>	MACROWINE
11.30	<b>Round table: In-field factors affecting wine quality</b> Moderator: Julio APARICIO, Crop Manager Suterra Speakers: Marco PIERUCCI, Agronomist and CEO Agronomivigna, Italy; Antoni CANTOS LLOPART, Winemaker Juvé i Camps; José SERRANO, Purchasing Manager Peter Riegel Weinimport GmbH, Germany	SUTERRA
12.20	<b>Flash Talk - VINIoT, a precision viticulture service for the digital transformation of SMEs in the SUDOE area; Javier PORTU REINARES, ICVV, Logroño, Spain</b>	
12.30	<b>The art of malolactic fermentation: considerations for a successful MLF</b> Maret DU TOIT, Stellenbosch University, South Africa; Elda LERM, Anchor Yeast, South Africa	ANCHOR
13.20	Audiovisual Sysmex	
13.30	<b>White wine protein instability &amp; Oenological tannins applicability</b> White wine protein instability: origin and removal strategies - Fernanda COSME, Food and Wine Chemistry Lab, CQ-VR, Utad, Portugal Oenological tannins: origin, properties, and its oenological applicability - Filipe RIBEIRO; SAI Enology	SAI ENOLOGY
14.20	Audiovisual Biosystem	
14.30	<b>Alternative methods to cold for colour stabilisation of red wines</b> Effect on the colour of red wines of different subtractive and additive treatments - Antonella BOSSO, CRA-Research Centre for Oenology, Asti, Italy Practical proposals to preserve colour and obtain stable red wines - Maria MANARA, R&D Manager, Dal Cin Spa, Italy	DAL CIN
15.20	<b>How Can We Reduce the Use of Sulphur Dioxide in Winemaking Without Compromising its Quality?</b> Fernando ZAMORA – Universitat Rovira i Virgili, Tarragona, Spain	MACROWINE
16.00	<b>Beyond copper. Six alternative strategies for remediation of the reduction defect in wine: results and perspectives; Diego SÁNCHEZ-GIMENO, LAE, Universidad de Zaragoza, Spain</b>	MACROWINE
16.30	<b>Winemaking advantages through the selection of a functional aromatic yeast, its E2U™ production and the importance of its inoculation mode followed by flow cytometry</b> Flow cytometry applied to oenology: a technique adapted for the dynamic monitoring of wines - Matthieu DUBERNET, Chairman and CEO – Laboratoires Dubernet Oenologie Oenological interest of the selection, the E2U™ production method and the moment of inoculation of a functional aromatic yeast - Arnaud DELAHERCHE, Technical Manager – Oenology – Fermentis	Fermentis div SI Lesaffre
17.20	<b>Bio-protection 2.0: Bacteria for Bioprotection in wine. Inhibit microbial contaminants through the use of Lactiplantibacillus plantarum; Luca COCOLIN, Professor of Food Microbiology, Univ. Turin, Italy</b> Duncan HAMM, Senior Application Specialist, Chr. Hansen, Dinamarca	CHR. HANSEN
18.10	<b>Flash Talk - Predicting harvest yields using machine learning from satellite imagery</b> Eva NAVASCUES, Directora I+D+i de Pago de Carraovejas, Spain; David DE LA FUENTE BLANCO, Technical manager for geospatial analytics and services, Spain	
18.20	<b>Dedicated session on the DIGIWINE service in support of digital innovation</b> The Emerging Digital Technologies in European Viticulture: A Review - Javier TARDAGUILA, Televitis Research Group, Universidad de La Rioja, Spain	DIGIWINE

8.45	Introduction	Contributors
9.00	<b>Know thy enemy: oxygen or storage temperature?</b> <i>Wessel DU TOIT – SAGWRI, Stellenbosch University, South Africa</i>	MACROWINE
9.30	<b>Adaptation of Lactobacilli towards low pH and SO<sub>2</sub> to develop MLF in base musts</b> <i>Sergi FERRER – Enolab, Universitat de València, Spain</i>	ENOFORUM WEB
10.00	<b>Emerging non-thermal technologies applied to winemaking</b> <i>Antonio MORATA, Universidad Politécnica de Madrid, Spain</i>	ENOFORUM WEB
10.30	<b>Generation of yeasts that intensify floral aromas in wine</b> <i>Toni CORDENTE, Australian Wine Research Association (AWRI), Australia</i> <i>Attilio BELLACHIOMA, Gianpaolo BENEVENTO, AB Biotek - Miquel IRIBARREN, Ravago Chemicals</i>	AB BIOTEK
11.20	Audiovisual Sysmex	
11.30	<b>Hanseniaspora vineae, a unique non-Saccharomyces yeast for the improvement and diversification of wine sensory profiles</b> <i>Hanseniaspora vineae: a new world to discover - Francisco CARRAU, Universidad de la Republica, Uruguay</i> <i>Use of Hanseniaspora vineae for the production of white, rosé and sparkling wines - Rémi SCHNEIDER, Product and application manager en Oenobrand, France</i>	VASON- OENOBANDS
12.20	Audiovisual Fermentis	
12.30	<b>Synergies between ultrasound and the use of enzymes in quality winemaking</b> <i>Ricardo JURADO, Technical and R&amp;D&amp;I Director of Agrovin, Spain</i> <i>Belén Bautista Ortín, Universidad de Murcia, Spain</i>	AGROVIN (G- MLC)
13.20	<b>Flash Talk – Black to the Future: Moving towards healthier soil by increasing soil organic matter and storing CO<sub>2</sub></b> ; <i>Rosa PRATI, Caviro S.c.a., Italy</i>	
13.30	<b>How the Airmixing M.I. method of pumping-over with compressed air at modulated injection has changed red winemaking</b> <i>Principles of functioning and impact on the maceration process - Fabio MENCARELLI, Lecturer Food Technologies DISAAA, University of Pisa</i> <i>Advantages and results in the winery - Beatriz PANIAGUA ORTÍZ, Manager and Winemaker of Bodegas Finca Constancia, González Byass Group</i>	PARSEC
14.25	<b>Yeast Gelatin: how Yeast Protein Extracts interact during the fining of high-quality juices and wines</b> <i>Yeast Protein Extracts (YPE) for the treatment of musts and wines, Emilio CELOTTI, Università degli Studi di Udine, Italy</i> <i>CYTO range: new solutions for the winemakers, Andrea MONTAGNER, EVER, Italy</i>	EVER
15.15	<b>Session dedicated to the EPAWI project - partnership for innovation</b> <i>Challenges in the wine sector and the role of the ancillary industry: preliminary results of a European survey on wine production needs</i> <i>Eloi MONTCADA, INNOVI Cluster Vitivinícola Català, Spain</i>	EPAWI
15.35	<b>Innovative tool for the automatic management of fermenting yeast nutrition</b> <i>You think, I do - Innovative tool for the automatic management of fermenting yeast nutrition</i> <i>Diego DE FILIPPI, Technical Manager HTS Oenology, Italy</i> <i>Environmental, management and economic impact of the Avaferm® system: automation during oenological fermentation, Riccardo GUIDETTI, Department of Agricultural and Environmental Sciences – University of Milan, Italy</i>	HTS
16.25	Presentation of the PTV and the progress of the COPPEREPLACE project, <i>Ariana PORTELLA, PTV</i>	
16.35	<b>Innovation in the control of wine distribution channels by means of Nuclear Magnetic Resonance: Consumer and sector protection against fraud and tampering</b> <i>Innovation in the control of wine distribution channels by means of Nuclear Magnetic Resonance: Protection of the consumer and the sector against fraud and tampering - Eva LÓPEZ, Haro Oenological Station, La Rioja (EEH), Spain</i> <i>Magnetic Resonance Imaging an orthogonal solution to the determination of authenticity and quality in wines - Victor G. PIDAL, Bruker Española S.A., Madrid, Spain</i> <i>Vibrational Molecular Spectrometry for rapid quality control of musts and wines - Irene IZQUIERDO – Bruker Optics, Madrid, Spain</i>	ESTACIÓN ENOLÓGICA DE HARO - BRUKER
17.30	<b>Impact of climate change on the aroma of red wines: a focus on dried fruit aromas</b> <i>Alexandre PONS, Université Bordeaux, ISVV, France</i>	ENOFORUM WEB
18.00	<b>Evolution of wine during its shelf life: Temperature, Light and Oxygen</b> <i>Panagiotis ARAPITSAS, FEM San Michele all'Adige, Italy, Western Attica University, Greece</i>	MACROWINE

## TASTING ROOM

### WEDNESDAY 20 APRIL

12.00	Impact of strain selection, inoculation mode, temperature and nutrition on the aromatic profile of the yeast	FERMENTIS - ENOLVIZ - ANFIQUIMICA
14.00	Anchor yeast and bacteria and the modulation of the wine aroma profile	ERBSLÖH /ANCHOR OENOLOGY
17.00	Tour of Spain with Grandes Pagos de España	GRANDES PAGOS DE ESPAÑA

### THURSDAY 21 APRIL

13.00	Biotechnology and its impact on the sensory quality of wine	VASON/OENOBANDS
15.00	Wines with and without ultrasounds	AGROVIN
17.00	Tasting of fashionable defects: Light-struck and mousiness, any more?	LABORATORIOS EXCELL IBERICA SL

Para participar en las sesiones de cata es necesario inscribirse previamente en la Secretaría. Plazas limitadas

## DEMO ROOM

### THURSDAY 21 APRIL

12.00	Efficient monitoring of <i>Brettanomyces bruxellensis</i> – molecular biology within the reach of every winery <i>Marcia TORRES FORNO, Jackson Family Wines</i> <i>Julieta ARÉVALO NONCLERCQ, BioMérieux España S.A</i>	Organised by BIOMÉRIEUX ESPAÑA S.A
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### ENOFORUM en INFOWINE

# infowine

All Enoforum presentations will be recorded, including simultaneous translation, and will be available as digital videos. The presentations will be published in the coming months in the [Internet Journal of Viticulture and Oenology](http://www.infowine.com) [www.infowine.com](http://www.infowine.com). Please contact the Secretariat for more information.

### SLIDO – Interacting via smartphone

EnoForum 2022 is an active event on SLI.DO, a web platform that can be accessed by participants with their own smartphone and allows them to:

Ask QUESTIONS to the speakers and/or vote on those of the other participants in order to prioritise those considered most important; Participate in the SURVEYS.

To use SLI.DO:

- Connect to the internet, log on to the website [www.slido.com](http://www.slido.com)
- access the Enoforum 2022 event with the event code that will be communicated during the congress and select JOIN;
- On the first window that appears, enter your Name and Surname, then <Enter>;
- Write and send your own questions, anonymously if you wish;
- Read the questions of the other participants and vote for the most interesting ones.

### Research projects presented at Enoforum

EnoForum is increasingly becoming an opportunity to present the results of research and innovation transfer projects in viticulture and winemaking to a large and qualified audience of experts. The event programme includes several dedicated sessions.

# Eno<sup>2022</sup> forum

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Y EXCELENCIA | 20 - 21 ABRIL

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