

9.00	Welcome Greetings	Contributors
10.00	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	OIV
10.20	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	MACROWINE
10.40	Management of field variability through precision viticulture: case studies in small vineyards; Matteo GATTI, DIPROVES Università Cattolica S.C. di Piacenza, Italy	RIPRESO
11.00	European consumers' preference for wines made from fungus-resistant grape varieties; Marc WEBER, DLR Rheinpfalz, Neustadt, Germany	MACROWINE
11.30	Round table: In-field factors affecting wine quality 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	Flash Talk - VINIoT, a precision viticulture service for the digital transformation of SMEs in the SUDOE area; Javier PORTU REINARES, ICVV, Logroño, Spain	
12.30	The art of malolactic fermentation: considerations for a successful MLF Maret DU TOIT, Stellenbosch University, South Africa; Elda LERM, Anchor Yeast, South Africa	ANCHOR
13.20	Audiovisual Sysmex	
13.30	White wine protein instability & Oenological tannins applicability 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	Alternative methods to cold for colour stabilisation of red wines 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	How Can We Reduce the Use of Sulphur Dioxide in Winemaking Without Compromising its Quality? Fernando ZAMORA – Universitat Rovira i Virgili, Tarragona, Spain	MACROWINE
16.00	Beyond copper. Six alternative strategies for remediation of the reduction defect in wine: results and perspectives; Diego SÁNCHEZ-GIMENO, LAE, Universidad de Zaragoza, Spain	MACROWINE
16.30	Winemaking advantages through the selection of a functional aromatic yeast, its E2U™ production and the importance of its inoculation mode followed by flow cytometry 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	Bio-protection 2.0: Bacteria for Bioprotection in wine. Inhibit microbial contaminants through the use of <i>Lactiplantibacillus plantarum</i>; Luca COCOLIN, Professor of Food Microbiology, Univ. Turin, Italy Duncan HAMM, Senior Application Specialist, Chr. Hansen, Dinamarca	CHR. HANSEN
18.10	Flash Talk - Predicting harvest yields using machine learning from satellite imagery 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	Dedicated session on the DIGIWINE service in support of digital innovation 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	Know thy enemy: oxygen or storage temperature? <i>Wessel DU TOIT – SAGWRI, Stellenbosch University, South Africa</i>	MACROWINE
9.30	Adaptation of Lactobacilli towards low pH and SO₂ to develop MLF in base musts <i>Sergi FERRER – Enolab, Universitat de València, Spain</i>	ENOFORUM WEB
10.00	Emerging non-thermal technologies applied to winemaking <i>Antonio MORATA, Universidad Politécnica de Madrid, Spain</i>	ENOFORUM WEB
10.30	Generation of yeasts that intensify floral aromas in wine <i>Toni CORDENTE, Australian Wine Research Association (AWRI), Australia</i> <i>Attilio BELLACHIOMA y Gianpaolo BENEVENTO, AB Biotek, Italy</i>	AB BIOTEK
11.20	Audiovisual Sysmex	
11.30	Hanseniaspora vineae, a unique non-Saccharomyces yeast for the improvement and diversification of wine sensory profiles <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	Synergies between ultrasound and the use of enzymes in quality winemaking <i>Ricardo JURADO, Technical and R&D&I Director of Agrovin, Spain</i> <i>Belén Bautista Ortín, Universidad de Murcia, Spain</i>	AGROVIN (G- MLC)
13.20	Flash Talk – Black to the Future: Moving towards healthier soil by increasing soil organic matter and storing CO₂ ; <i>Rosa PRATI, Caviro S.c.a., Italy</i>	
13.30	How the Airmixing M.I. method of pumping-over with compressed air at modulated injection has changed red winemaking <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	Yeast Gelatin: how Yeast Protein Extracts interact during the fining of high-quality juices and wines <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	Session dedicated to the EPAWI project - partnership for innovation <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	Innovative tool for the automatic management of fermenting yeast nutrition <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	Innovation in the control of wine distribution channels by means of Nuclear Magnetic Resonance: Consumer and sector protection against fraud and tampering <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	Impact of climate change on the aroma of red wines: a focus on dried fruit aromas <i>Alexandre PONS, Université Bordeaux, ISVV, France</i>	ENOFORUM WEB
18.00	Evolution of wine during its shelf life: Temperature, Light and Oxygen <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** 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.

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- Connect to the internet, log on to the website 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.

Eno²⁰²² forum

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