



# EcoSostenibleWine 2010

[www.EcoSostenibleWine.com](http://www.EcoSostenibleWine.com)

**15th and 16th of June, Vilafranca del Penedès, Barcelona.**

## **Program 15th June 2010**

8:00 - 9:00 Registration

9:00 - 9:30 Official opening

### **SESSION 1. SUSTAINABLE VITICULTURE**

9.30-9.45 Presentation: Miss. Rosa Cubel. Directora General d'Agricultura i Ramaderia del Departament d'Agricultura, Alimentació i Acció Rural de la Generalitat de Catalunya.

Moderation: Mr. Salvador Samitier. Director of the Catalan Office for Climate Change, Catalan Government, Department of the Environment and Housing.

9.45-10.15 Sustainable Viticulture – Facing the challenges of a changing climate.  
Mr Hans Schultz. Viticulture Department of the Geisenheim Research Institute, Germany.

10.15-10.45 Reducing greenhouse gas effects in the vineyard: advances in the search to develop more sustainable practices  
Mr David Smart. Viticulture and Enology Department at the University of California Davis, USA.

#### **10.45 -11.15 Coffee break and Posters**

11.15 -11.45: Organic and Biodynamic production systems in California, USA.  
Mr Glenn McGourty. Winegrowing and Plant Science Advisor, University of California Mendocino County, United States.

11.45 -12.15: Carbon sequestration and bio-diversity in the vineyard.  
Mr Hans Peter Schmidt. Climate and Organic Viticulture at the Delinat Institute, Arbaz, Switzerland

12.15 – 12.30: Adapting to the new climatic context in non-irrigated vineyards.  
Mr Alain Carbonneau. International Center for Agronomic Science, Montpellier SupAgro. France.

12.30 – 12.45: The impact of organic viticulture on CO2 emissions.  
Mr Alfonso Aranda. Research Center for Energy Resources Consumption, Zaragoza, Spain.

12.45 - 13.00: Assessing Sustainability with Eco-Efficiency Analysis  
Mr. Mario Manaresi. BASF, Alemanya

13:00 – 13.15: Sustainable vineyard mechanization.  
Mr Emilio Gil Moya. Department of engineering for food and biotechnology, University Polytechnic of Catalonia. Barcelona.



## EcoSostenibleWine 2010

13.15 – 13.30: The effect of global climate change on vineyard physiology and wine quality.  
Mr Robert Savé. IRTA Caldes de Montbui, Barcelona.

13.30-13.45: Discussion

13:45 -15:15 Lunch and Posters

### SESSION 2. SUSTAINABLE WINE PRODUCTION

15.15 – 15.30: Presentation: Mr Vicente Riera Balbastre. Secretary of the Agriculture Department, Generalitat Valenciana. Spain.

Moderation: Mr. Adolfo Heredia. FREIXENET S.A.

15.30 – 16.00: Sustainability: presenting a different image in the wine sector: 2012 New Zealand program.  
Mr Philip Manson. Science & Innovation Manager. New Zealand Winegrowers Association

16.00 -16.15: Designing sustainable wine cellars  
Mr. Joël Rochard. Wine and Vine International Organization (OIV). France.

16.15 -16.30 Solar energy in wineries  
Mr. Salvador Guardiola. Universitat Rovira I Virgili. Tarragona.

16:30 - 17:00 Coffee break and Posters

17:00 – 17:30: The impact of organic production on sustainability  
Mr. Salvador Garibay. FiBL. Organic Agriculture Institute Research. Switzerland.

17:30-17:45: European norms for organic wine production.  
Mr Enric Bartra. Wine and Vine Catalan Institute (INCAVI). Vilafranca del Penedès.

17.45-18.00 Better techniques available for the production of still and sparkling wines  
Miss. Joana Viñas. INCAVI-UAB. Vilafranca del Penedes.

18.00 -18:15 Analyses on the life cycle of the cork closure.  
Mr Xavier Gavarrell. SOSTENIPRA. Autonomous University of Barcelona UAB. Barcelona.

18.15- 18.30 Life Cycle Assessment and Carbon Footprint in the wine production.  
Mr. Angelo Cichelli, University of Chieti-Pescara, Italy.

18.30- 19.30 Discussion



## EcoSostenibleWine 2010

### Program 16th June 2010

8.30 – 9.00 Registration

### **SESSION 3. TECHNOLOGICAL ADAPTATION IN A CHANGING CLIMATE**

Presentation: Mr. Pancho Campo. Master of Wine i Director of The Wine Academy.

Moderation: Miss Mireia Torres. Technical Director of Miguel Torres S.A. President of Cénit Deméter Consortium.

**DEMETER:** Development of Strategies and Methods in viticulture and wine-making in the face of climate change. Applying new Technology that improves the Efficiency of the Resulting processes.

9.20 – 9.40 Experimental greenhouse vineyards. First viticultural data obtained in 2008 and 2009.

Mr José Ramon Lissarrague. Polytechnic University of Madrid, Spain.

9.40 -10.00 First results of gene expression in 2009.

Mr. José M. Martínez Zapater. Biotechnology Center Madrid, Spain.

#### 10.00 -10.30 Coffee break and Posters

10.30 -10.50 Aroma research test results in 2008 and 2009

Mr. Juan Cacho. University of Zaragoza, Spain

10.50 -11.10 Polyphenol results in white grapes and test results in 2008 and 2009

Miss. Rosa Lamuela. University of Barcelona.

11.10 -11.30 Polyphenol results in red grapes and test results in 2008 and 2009

Miss. Teresa Escribano. University of Salamanca, Spain

11.30 -11.50 *Saccharomyces cerevisiae*. metabolomic results

Mr. Ramón González. Vine and Wine Science Institute of Logroño, Spain.

11.50 -12.10 Results for molecular mechanisms of *Oenococcus oeni* cells

Mr. Albert Bordons. Rovira i Virgili University, Tarragona.

12.10 -12.30: Project results studying control and monitoring methods in vine vegetation growth in 2008 and 2009.

Mr. Lluís Giralt. INCAVI. (Solfranc and Cavas Gramona Project) Vilafranca del Penedès. Catalonia.

12.30 -12.50 Project results in on-line detection of metabolites in the alcoholic fermentation process, the malo-lactic fermentation and aging in oak barrels.

Mr. Javier Pérez. AVANZARE. La Rioja. Spain.



## EcoSostenibleWine 2010

12.50 -13.05: Study on the use of activated membranes in the tartaric stabilization of wines  
Mr. Albert Gasull. Centre Innovació Tecnològica METEOR. URV.

13.05 – 13.20: Monitoring of waste waters quality using a multisensor system.  
Mr. Manuel Gutierrez. IMB-Centre Nacional de Microelectrònica. CSIC

13.20 – 13.45: Discussion

13.45 -15.00 Lunch and Posters

### SESSION 4. THE IMPLICATIONS OF ORGANIC AND SUSTAINABLE PRACTICES IN THE WINE MARKET

Presentation: Mr. Eduard Mata. General Director of Catalan Agency of Food Safety.  
Alimentària. Generalitat de Catalunya

Moderation: Mr. Daniel Valls. President of Consell Català Producció Agrària Ecològica

15.15 – 15.45 Tools and protocols for the calculation of carbon emissions in the wine-making process.  
Mr. Ignacio Sanchez. International Vine and Wine Organization. France.

15.45 -16.15 Calculation and the results of carbon emissions at Gérard Bertrand Wine Cellar.  
Mr. Cédric Lecareux. Director Gérard Bertrand. France.

16.15 -16:45 Coffee break and Posters

16.30 – 17.45: **ROUND TABLE:** How important is organic wine and sustainability to the consumer?

Participants:

- Miss. Alice Feiring. International wine writer. United States
- Mr. Richard Hemming. Jancis Robinson.com. United Kingdom
- Mr. Peter Riegüel. Riegel Wine Import. Germany
- Mr. Fernando Chivite. Federación Española del Vino. Spain
- Mr. Joan Amat. Institut del Cava. Spain
- Mr. Miguel Torres. Unió Vinícola del Penedès. Catalonia

18.00 – 18.30: Conclusions:

- Mr. Oriol Guevara. General Director INCAVI, Catalonia.
- Mr. Denis De-Froidmont. Direction of Agriculture of European Union.

18.30 – 19.00: Official closing