

## SEMINAR ARTE - Recent Advances in Wine Technology

- Time and date: 09:30 17:30, June 19
- Venue: Associação das Empresas de Vinho do Porto AEVP [Association of Port Wine Companies], Porto
- Participation costs: 200€ for members | 300€ for non members (added by VAT at the legal rate in force)
- With the presence of: Hildegard Heymann Researcher and Professor at the Viticulture and Enology
  Department of the University of California at Davis, and Vincent Chaperon Oenologist at Dom Pérignon /
  R&D Moët & Chandon.
- Registration: Registration and the respective payment must be completed by June 16.



The latest results on the impact of filtration and the effects of the transport conditions of bottled wine upon its quality, two critical steps in the entire process, will be presented at this seminar, The current New Perspectives of Precision Enology will also be addressed .

A better understanding of the entire process from grape to the consumer, as a result of the various activities and studies that have been made, are an increasingly important tool at the service of all technical staff. Every year, as a result of research activities, several articles related to oenology are published. Many of them corroborate several practices already implemented and many other introduce novelties and new technologies to the traditional process.

It is with this purpose that ARTE arises, in order to promote some of the work done and to make an analysis on the progress regarding the most Recent Advances in Wine Technology, trying not to forget "where do we want to go next".

## Program

- 09:00h Welcome and registration of participants
- 09:30h Opening and background | José Manso (ADVID)
- 09:45h Are non-filtered wines truly better wines sensory impact of filtration monitored over 3 years | Hildegard Heymann (UC Davis)
- 10:10h Discussion | Moderator: José Luís Moreira da Silva (Duorum Vinhos S.A.)
- 10:45h Impact of transportation on the sensory quality of wine | Hildegarde Heymann (UC Davis)
- 11:10h Discussion | Moderator: José Luís Moreira da Silva (Duorum Vinhos S.A.)
- 11:45h Coffee-break
- 12:00h New perspectives from Precision Enology | Vincent Chaperon (Dom Pérignon / R&D Moët & Chandon)
- 12:45h Discussion | Moderator: José Luís Moreira da Silva (Duorum Vinhos S.A.)
- 13:00h Lunch
- 14:30h Round table: Innovation in Enological Technology where will we go next?

Participants: Hildegarde Heymann (UC Davis) | Vicent Chaperon (Dom Pérignon / R&D Moët & Chandon) | João Pedro Ramalho (Symington Vinhos, S.A) | Tim Hogg (ESB) | Ana Catarina Gomes (Biocant) | Nick Delaforce (Niepoort Vinhos, S.A)

Moderator: António Graça (Sogrape Vinhos, S.A)

- 16:00h Coffee-break drawing the conclusions
- 16:30h Conclusions
- 17:30h Closure



