

ID	Communication	Max. Time	Title	Section & Category	Room	Presentation order	Time	Table Presid	Table OIV	Rapporteur
42	ORAL	15 min	Determination Of Technological Features And Ampelographic Molecular Characterization Of Local Grape Varieties	Section I - Viticulture: A. The Vine as the Foundation of New Wines	1	1/6	21-06-2011 11:00	Antero Martins	Michele Borgo	Michele Borgo
92	ORAL	15 min	Further insight into the molecular principles of Grapevine habituation	Section I - Viticulture: A. The Vine as the Foundation of New Wines	1	2/6	21-06-2011 11:00	Antero Martins	Michele Borgo	Michele Borgo
235	ORAL	15 min	Low-pressure selection for new grape crossings	Section I - Viticulture: A. The Vine as the Foundation of New Wines	1	3/6	21-06-2011 11:00	Antero Martins	Michele Borgo	Michele Borgo
421	Short	5 min	Vine nursery sector in Portugal: present situation and future prospects	Section I - Viticulture: A. The Vine as the Foundation of New Wines	1	4/6	21-06-2011 11:00	Antero Martins	Michele Borgo	Michele Borgo
480	Short	5 min	Biometric relations in vine varieties of the Douro Region	Section I - Viticulture: A. The Vine as the Foundation of New Wines	1	5/6	21-06-2011 11:00	Antero Martins	Michele Borgo	Michele Borgo
60	Short	5 min	Study four minority grapevine varieties recovered in the East Castilla-La Mancha (Spain)	Section I - Viticulture: A. The Vine as the Foundation of New Wines	1	6/6	21-06-2011 11:00	Antero Martins	Michele Borgo	Michele Borgo
487	ORAL	15 min	STUDY ON THE ADAPTABILITY AND USE OF THE VARIETIES OF INTERSPECIFIC	Section I - Viticulture: A. The Vine as the Foundation of New Wines	1	1/8	21-06-2011 14:00	J. Eiras Dias	François Mursier	Michele Borgo
173	ORAL	15 min	Recovery of minority varieties of grapevine in the Canary Islands	Section I - Viticulture: A. The Vine as the Foundation of New Wines	1	2/8	21-06-2011 14:00	J. Eiras Dias	François Mursier	Michele Borgo
128	ORAL	15 min	Genetic variability within varieties: the basis for selection and for innovation	Section I - Viticulture: A. The Vine as the Foundation of New Wines	1	3/8	21-06-2011 14:00	J. Eiras Dias	François Mursier	Michele Borgo
253	ORAL	15 min	Composicion antocianica de la vid silvestre (Vitis vinifera spp. sylvestris)	Section I - Viticulture: A. The Vine as the Foundation of New Wines	1	4/8	21-06-2011 14:00	J. Eiras Dias	François Mursier	Michele Borgo
30	Short	5 min	Plastid DNA Sequence Diversity in Wild Grape Samples from the Caucasus Region	Section I - Viticulture: A. The Vine as the Foundation of New Wines	1	6/8	21-06-2011 14:00	J. Eiras Dias	François Mursier	Michele Borgo
117	Short	5 min	PRODUÇÃO E QUALIDADE CVS MARIA GOMES E ARINTO SUJEITAS DIFERENTES INTENSIDADES DESFOLHA	Section I - Viticulture: A. The Vine as the Foundation of New Wines	1	7/8	21-06-2011 14:00	J. Eiras Dias	François Mursier	Michele Borgo
123	Short	5 min	LARCHITETTURA DEL VIGNETO LARCAÑO CONSERVATORE DELLA STORIA DEL TERRITORIO	Section I - Viticulture: A. The Vine as the Foundation of New Wines	1	8/8	21-06-2011 14:00	J. Eiras Dias	François Mursier	Michele Borgo
459	ORAL	15 min	GRAPEVINE VARIETAL HERITAGE IN SPAIN	Section I - Viticulture: A. The Vine as the Foundation of New Wines	1	5/8	22-06-2011 14:00	Gregory V. Jones	L. Peres de Sousa	Michele Borgo
114	ORAL	15 min	The use of RSIGIS - spatial information of geographical appellation in Brazil	Section I - Viticulture: B. Managing Vine Information	1	1/6	22-06-2011 11:00	Pedro Climaco	A. Garcia de Luján	Michele Borgo
492	ORAL	15 min	The Environmental Factor as a Component of the Terroir in Spain	Section I - Viticulture: B. Managing Vine Information	1	2/6	22-06-2011 11:00	Pedro Climaco	A. Garcia de Luján	Michele Borgo
101	ORAL	15 min	Facing the Complexity of Grape Quality Management Delivering an Highthroughput Device: VinePAT	Section I - Viticulture: B. Managing Vine Information	1	3/6	22-06-2011 11:00	Pedro Climaco	A. Garcia de Luján	Michele Borgo
51	Short	5 min	Combining Vintage Charts Ratings into a Consensual Quality Ranking	Section I - Viticulture: B. Managing Vine Information	1	4/6	22-06-2011 11:00	Pedro Climaco	A. Garcia de Luján	Michele Borgo
330	Short	5 min	Effect of nitrogen fertilisation on the biochemical composition of irrigated Syrah grapes	Section I - Viticulture: B. Managing Vine Information	1	5/6	22-06-2011 11:00	Pedro Climaco	A. Garcia de Luján	Michele Borgo
245	Short	5 min	Influence of vine spacing on Tempranillo in Ribera del Duero (Spain)	Section I - Viticulture: B. Managing Vine Information	1	6/6	22-06-2011 11:00	Pedro Climaco	A. Garcia de Luján	Michele Borgo
401	ORAL	15 min	European viticulture geography in a changing climate	Section I - Viticulture: C. Constructing Sustainable Vineyards	1	1/6	22-06-2011 16:30	Fernando Alves	Ahmet Altindisli	Michele Borgo
5	ORAL	15 min	Impact of water regime on grapevines physiology/production in the Douro Valley	Section I - Viticulture: C. Constructing Sustainable Vineyards	1	2/6	22-06-2011 16:30	Fernando Alves	Ahmet Altindisli	Michele Borgo
402	ORAL	15 min	An assessment of varietal sustainability in a changing climate	Section I - Viticulture: C. Constructing Sustainable Vineyards	1	3/6	22-06-2011 16:30	Fernando Alves	Ahmet Altindisli	Michele Borgo
124	Short	5 min	The use of cover crops in vineyards of the DOCa Rioja (Spain)	Section I - Viticulture: C. Constructing Sustainable Vineyards	1	4/6	22-06-2011 16:30	Fernando Alves	Ahmet Altindisli	Michele Borgo
23	Short	5 min	Drip irrigation and leaf water potential with the varieties 'Riesling' and 'Syrah'	Section I - Viticulture: C. Constructing Sustainable Vineyards	1	5/6	22-06-2011 16:30	Fernando Alves	Ahmet Altindisli	Michele Borgo
243	Short	5 min	Assessing pesticide residues in grapevine berries, must and wine	Section I - Viticulture: C. Constructing Sustainable Vineyards	1	6/6	22-06-2011 16:30	Fernando Alves	Ahmet Altindisli	Michele Borgo
471	ORAL	15 min	Sustainable Vineyard Developments Worldwide	Section I - Viticulture: C. Constructing Sustainable Vineyards	1	1/8	22-06-2011 14:00	Gregory V. Jones	L. Peres de Sousa	Michele Borgo
171	ORAL	15 min	Environmental sustainability and economic viability of vine cultivation	Section I - Viticulture: C. Constructing Sustainable Vineyards	1	2/8	22-06-2011 14:00	Gregory V. Jones	L. Peres de Sousa	Michele Borgo
263	ORAL	15 min	GESTION DE LA BIODIVERSITE DANS LES PAYSAGES VITICOLES Projet de demonstration BioDivine	Section I - Viticulture: C. Constructing Sustainable Vineyards	1	3/8	22-06-2011 14:00	Gregory V. Jones	L. Peres de Sousa	Michele Borgo
211	Short	15 min	Evaluating long term effects of deep soil preparation for vine production	Section I - Viticulture: C. Constructing Sustainable Vineyards	1	4/8	22-06-2011 14:00	Gregory V. Jones	L. Peres de Sousa	Michele Borgo
115	ORAL	15 min	STEEP SLOPE VITICULTURE: TRAINING SYSTEMS IN NARROW TERRACES - DOURO	Section I - Viticulture: C. Constructing Sustainable Vineyards	1	5/8	21-06-2011 14:00	J. Eiras Dias	François Mursier	Michele Borgo
482	Short	5 min	Sustainable Vineyard Developments in the Douro Valley	Section I - Viticulture: C. Constructing Sustainable Vineyards	1	6/8	22-06-2011 14:00	Gregory V. Jones	L. Peres de Sousa	Michele Borgo
468	Short	5 min	ENHANCING FUNCTIONAL BIODIVERSITY IN DOURO WINE REGION VINEYARDS	Section I - Viticulture: C. Constructing Sustainable Vineyards	1	7/8	22-06-2011 14:00	Gregory V. Jones	L. Peres de Sousa	Michele Borgo
478	Short	5 min	MONITORING WATER STRESS IN THE DOURO WINE REGION; REFERENCES TO DECISION SUPPORT TOOLS	Section I - Viticulture: C. Constructing Sustainable Vineyards	1	8/8	22-06-2011 14:00	Gregory V. Jones	L. Peres de Sousa	Michele Borgo
181	ORAL	15 min	Bioprocess monitoring of alcoholic wine fermentation using on-line NIR infrared spectroscopy	Section II - Oenology: D. Wine: a Molecular Construction	2	1/6	21-06-2011 11:00	Antonio César da Silva Ferreira	Dominique Tusseau	Monika Christmann
447	ORAL	15 min	Microoxygenation of Pinot Noir: Analytical Guidance to determine its Oxygen Demand	Section II - Oenology: D. Wine: a Molecular Construction	2	2/6	21-06-2011 11:00	Antonio César da Silva Ferreira	Dominique Tusseau	Monika Christmann
304	ORAL	15 min	Permeation of volatile phenols and haloanisoles through closures into wine	Section II - Oenology: D. Wine: a Molecular Construction	2	3/6	21-06-2011 11:00	Antonio César da Silva Ferreira	Dominique Tusseau	Monika Christmann
207	Short	5 min	Effect of the traditional heating on the chemical composition of Madeira wines	Section II - Oenology: D. Wine: a Molecular Construction	2	4/6	21-06-2011 11:00	Antonio César da Silva Ferreira	Dominique Tusseau	Monika Christmann
199	Short	5 min	Consumo de aminoácidos en cultivos puros y mixtos de Saccharomyces cerevisiae sp	Section II - Oenology: D. Wine: a Molecular Construction	2	5/6	21-06-2011 11:00	Antonio César da Silva Ferreira	Dominique Tusseau	Monika Christmann
288	Short	5 min	Synergism of high and low molecular weight molecules in sparkling wines foaming	Section II - Oenology: D. Wine: a Molecular Construction	2	6/6	21-06-2011 11:00	Antonio César da Silva Ferreira	Dominique Tusseau	Monika Christmann
326	ORAL	15 min	Novel genetic approaches to address and improve wine yeast properties	Section II - Oenology: D. Wine: a Molecular Construction	2	1/8	21-06-2011 14:00	Arlete Mendes Faia	Peter Hayes	Monika Christmann
133	ORAL	15 min	THE PREMATURE AGING OF RED WINES: FROM FFA TO 3 METHYL-2-4NONANEDIONE	Section II - Oenology: D. Wine: a Molecular Construction	2	2/8	21-06-2011 14:00	Arlete Mendes Faia	Peter Hayes	Monika Christmann
389	ORAL	15 min	ANALYSIS OF CAROTENOIDS TO PREDICT NORISOPRENOIDS OF WINES FROM APULIA	Section II - Oenology: D. Wine: a Molecular Construction	2	3/8	21-06-2011 14:00	Arlete Mendes Faia	Peter Hayes	Monika Christmann
413	ORAL	15 min	The Microbiome of Wine Fermentations	Section II - Oenology: D. Wine: a Molecular Construction	2	4/8	21-06-2011 14:00	Arlete Mendes Faia	Peter Hayes	Monika Christmann
486	ORAL	15 min	Genotypic and pheno-metabolomic characterization of a Saccharomyces cerevisiae collection	Section II - Oenology: D. Wine: a Molecular Construction	2	5/8	21-06-2011 14:00	Arlete Mendes Faia	Peter Hayes	Monika Christmann
66	Short	5 min	Cinque Terre vineyards as source of indigenous Saccharomyces cerevisiae starters	Section II - Oenology: D. Wine: a Molecular Construction	2	6/8	21-06-2011 14:00	Arlete Mendes Faia	Peter Hayes	Monika Christmann
394	Short	5 min	COMPARISON OF DNA EXTRACTION EFFICIENCY IN COMMERCIAL AND EXPERIMENTAL WINES	Section II - Oenology: D. Wine: a Molecular Construction	2	7/8	21-06-2011 14:00	Arlete Mendes Faia	Peter Hayes	Monika Christmann
342	Short	5 min	WINE OXIDATION PROFILE ACCESSED BY PHENOLIC COMPOUNDS: PRIMARY SUBSTRATES FOR OXIDATION	Section II - Oenology: D. Wine: a Molecular Construction	2	8/8	21-06-2011 14:00	Arlete Mendes Faia	Peter Hayes	Monika Christmann
418	ORAL	15 min	Phenolic compounds extractibility and mechanical properties of berries: influence of terroir and vintage	Section II - Oenology: D. Wine: a Molecular Construction	3	1/6	22-06-2011 11:00	Victor Armando Pereira Freitas	Peter Hayes	Monika Christmann
351	ORAL	15 min	THE BIOGEOGRAPHY OF FERMENTATIVE YEAST POPULATIONS FROM THE VINEYARDS OF AZORES ARCHIPELAGO	Section II - Oenology: D. Wine: a Molecular Construction	3	2/6	22-06-2011 11:00	Victor Armando Pereira Freitas	Peter Hayes	Monika Christmann
212	ORAL	15 min	Pisco: More than the sum of its volatile parts	Section II - Oenology: D. Wine: a Molecular Construction	3	3/6	22-06-2011 11:00	Victor Armando Pereira Freitas	Peter Hayes	Monika Christmann
417	Short	5 min	Influence of climatic conditions on the stable rations in Brazilian grapes	Section II - Oenology: D. Wine: a Molecular Construction	3	4/6	22-06-2011 11:00	Victor Armando Pereira Freitas	Peter Hayes	Monika Christmann
286	Short	5 min	Study of proteins in Enology, a Botrytis cinerea example	Section II - Oenology: D. Wine: a Molecular Construction	3	5/6	22-06-2011 11:00	Victor Armando Pereira Freitas	Peter Hayes	Monika Christmann
358	Short	5 min	Varietal thiols in white wines from Portuguese grape varieties	Section II - Oenology: D. Wine: a Molecular Construction	3	6/6	22-06-2011 11:00	Victor Armando Pereira Freitas	Peter Hayes	Monika Christmann
161	ORAL	15 min	Localization of thiols precursors in berries and enological consequences	Section II - Oenology: E. Winemaking Technology	3	1/8	21-06-2011 14:00	Timothy Hogg	Monika Christmann	Monika Christmann
174	ORAL	15 min	Développement de nouvelles aides technologiques: les dérivés de chitine.	Section II - Oenology: E. Winemaking Technology	3	2/8	21-06-2011 14:00	Timothy Hogg	Monika Christmann	Monika Christmann
364	ORAL	15 min	CHESTNUT WOOD: A NEW TECHNOLOGICAL ALTERNATIVE FOR THE AGEING OF WINE BRANDIES	Section II - Oenology: E. Winemaking Technology	3	3/8	21-06-2011 14:00	Timothy Hogg	Monika Christmann	Monika Christmann
135	ORAL	15 min	NEW SYSTEM OF RED WINEMAKING TO ENHANCE CHARACTERISTICS OF LOCAL RED WINES	Section II - Oenology: E. Winemaking Technology	3	4/8	21-06-2011 14:00	Timothy Hogg	Monika Christmann	Monika Christmann
82	ORAL	15 min	The UV-C sterilization in grape juice and wine processing	Section II - Oenology: E. Winemaking Technology	3	5/8	21-06-2011 14:00	Timothy Hogg	Monika Christmann	Monika Christmann
338	Short	5 min	Interest of enzymes in the previous and post-fermentation operations on white wine	Section II - Oenology: E. Winemaking Technology	3	6/8	21-06-2011 14:00	Timothy Hogg	Monika Christmann	Monika Christmann
382	Short	5 min	Pulsed electric fields, a new extraction process for red winemaking	Section II - Oenology: E. Winemaking Technology	3	7/8	21-06-2011 14:00	Timothy Hogg	Monika Christmann	Monika Christmann
260	Short	5 min	INFLUENCE OF MICROOXIDATION TREATMENTS IN DIFFERENT DOSES ON QUALITY WHITE WINES.	Section II - Oenology: E. Winemaking Technology	3	8/8	21-06-2011 14:00	Timothy Hogg	Monika Christmann	Monika Christmann
392	ORAL	15 min	Exploring mathematical methodologies to predict the behavior of wine fermentations	Section II - Oenology: E. Winemaking Technology	2	1/8	22-06-2011 14:00	Olga Laureano	Monika Christmann	Monika Christmann
215	ORAL	15 min	Phenotypic and genotypic characterization of yeasts isolated in Douro wine region	Section II - Oenology: E. Winemaking Technology	2	2/8	22-06-2011 14:00	Olga Laureano	Monika Christmann	Monika Christmann
404	ORAL	15 min	METHOD FOR FAST SEPARATION OF MAGNETIZED Saccharomyces cerevisiae FROM SPARKLING WINE	Section II - Oenology: E. Winemaking Technology	2	3/8	22-06-2011 14:00	Olga Laureano	Monika Christmann	Monika Christmann
79	ORAL	15 min	Prospecting for autochthonous yeasts to enhance the identity of organic wines	Section II - Oenology: E. Winemaking Technology	2	4/8	22-06-2011 14:00	Olga Laureano	Monika Christmann	Monika Christmann
411	ORAL	15 min	EFFECTS OF GRADIENT VINIFICATION ON WINE NERO DI TROIA	Section II - Oenology: E. Winemaking Technology	2	5/8	22-06-2011 14:00	Olga Laureano	Monika Christmann	Monika Christmann

29	Short	5 min	The increasing importance of non-Saccharomyces yeast in commercial winemaking	Section II - Oenology: E. Winemaking Technology	2	6/8	22-06-2011 14:00	Olga Laureano	Monika Christmann	Monika Christmann
63	Short	5 min	IMMOBILIZATION OF YEASTS FOR SPARKLING WINE IN BIOPACKSULES: TESTS ON THEIR BEHAVIOUR	Section II - Oenology: E. Winemaking Technology	2	7/8	22-06-2011 14:00	Olga Laureano	Monika Christmann	Monika Christmann
116	Short	5 min	Increasing the knowledge on seed lannins extraction during winemaking	Section II - Oenology: E. Winemaking Technology	2	8/8	22-06-2011 14:00	Olga Laureano	Monika Christmann	Monika Christmann
71	ORAL	15 min	Important role of polymeric polyphenols in Enology	Section II - Oenology: F. Wine Analysis and Trade Regulation	2	1/6	22-06-2011 16:30	Paulo Barros	Ana Isabel Blanch	Monika Christmann
96	ORAL	15 min	Vers la détermination de constantes diélectrique	Section II - Oenology: F. Wine Analysis and Trade Regulation	2	2/6	22-06-2011 16:30	Paulo Barros	Ana Isabel Blanch	Monika Christmann
41	ORAL	15 min	Multivariate discrimination of wines with respect to grape varieties and vintages	Section II - Oenology: F. Wine Analysis and Trade Regulation	2	3/6	22-06-2011 16:30	Paulo Barros	Ana Isabel Blanch	Monika Christmann
130	Short	5 min	X-Metabolomics: The X-windows high throughput mass spectroscopy metabolomics pipeline	Section II - Oenology: F. Wine Analysis and Trade Regulation	2	4/6	22-06-2011 16:30	Paulo Barros	Ana Isabel Blanch	Monika Christmann
87	Short	5 min	VARIETAL CLASSIFICATION STUDY BY PENTOSE AND HEXOSE	Section II - Oenology: F. Wine Analysis and Trade Regulation	2	5/6	22-06-2011 16:30	Paulo Barros	Ana Isabel Blanch	Monika Christmann
340	Short	5 min	Determination of pesticide residues in wine by a SPME-GC-MS/MS method	Section II - Oenology: F. Wine Analysis and Trade Regulation	2	6/6	22-06-2011 16:30	Paulo Barros	Ana Isabel Blanch	Monika Christmann
200	ORAL	15 min	Application of Nanostructural Silver to Impede Acetic Acid Bacteria in Wines	Section II - Oenology: G. Wine Metrics and Sensors	2	1/6	22-06-2011 09:00	Paula Guedes de Pinho	Ana Isabel Blanch	Monika Christmann
297	ORAL	15 min	Detection defects by Tasting Chamber and their correlation with analytical results	Section II - Oenology: G. Wine Metrics and Sensors	2	2/6	22-06-2011 09:00	Paula Guedes de Pinho	Ana Isabel Blanch	Monika Christmann
272	ORAL	15 min	Regional Sensory Profiles of Argentinian Commercial Malbec Wines	Section II - Oenology: G. Wine Metrics and Sensors	2	3/6	22-06-2011 09:00	Paula Guedes de Pinho	Ana Isabel Blanch	Monika Christmann
90	Short	5 min	Pratique de l'analyse sensorielle des vins sous assurance qualité (norme ISO 17025)	Section II - Oenology: G. Wine Metrics and Sensors	2	4/6	22-06-2011 09:00	Paula Guedes de Pinho	Ana Isabel Blanch	Monika Christmann
249	Short	5 min	THE OLFACTORY ABILITIES OF WINE EXPERTS: SENSITIVITY AND LEARNING	Section II - Oenology: G. Wine Metrics and Sensors	2	5/6	22-06-2011 09:00	Paula Guedes de Pinho	Ana Isabel Blanch	Monika Christmann
395	Short	5 min	Electronic tongue sensor system for wine analysis	Section II - Oenology: G. Wine Metrics and Sensors	2	6/6	22-06-2011 09:00	Paula Guedes de Pinho	Ana Isabel Blanch	Monika Christmann
100	ORAL	15 min	Managing Wine Quality : Strategies and Tools	Section II - Oenology: G. Wine Metrics and Sensors	2	1/6	22-06-2011 11:00	Jose Carlos Marques	Dominique Tusseau	Monika Christmann
357	ORAL	15 min	Multisensory systems applied to analysis of wine	Section II - Oenology: G. Wine Metrics and Sensors	2	2/6	22-06-2011 11:00	Jose Carlos Marques	Dominique Tusseau	Monika Christmann
437	ORAL	15 min	Madeira Wine ageing process - a strategy for process control	Section II - Oenology: G. Wine Metrics and Sensors	2	3/6	22-06-2011 11:00	Jose Carlos Marques	Dominique Tusseau	Monika Christmann
62	Short	5 min	Ultrasonic Study of Red Wine Properties: Preliminary Measurements.	Section II - Oenology: G. Wine Metrics and Sensors	2	4/6	22-06-2011 11:00	Jose Carlos Marques	Dominique Tusseau	Monika Christmann
22	Short	5 min	Rare earths analysis for wine geographical origin assignment: a Portuguese case study	Section II - Oenology: G. Wine Metrics and Sensors	2	5/6	22-06-2011 11:00	Jose Carlos Marques	Dominique Tusseau	Monika Christmann
6	Short	5 min	Validation of non-invasive measurement of CO2 in bottles of still wine.	Section II - Oenology: G. Wine Metrics and Sensors	2	6/6	22-06-2011 11:00	Jose Carlos Marques	Dominique Tusseau	Monika Christmann
112	ORAL	15 min	Weiß-, Rot-, Zwischewein	Section III - Economics & Law: H. Constructing New Markets / New Products	4	1/6	21-06-2011 11:00	Carlos Melo Brito	Wolfgang Haupt	John Barker
165	ORAL	15 min	INNOVATION IN WINE SME: THE PORTUGUESE CASE OF DOURO BOYS	Section III - Economics & Law: H. Constructing New Markets / New Products	4	2/6	21-06-2011 11:00	Carlos Melo Brito	Wolfgang Haupt	John Barker
444	ORAL	15 min	The construction of a collective trademark for the communication of heroic wine	Section III - Economics & Law: H. Constructing New Markets / New Products	4	3/6	21-06-2011 11:00	Carlos Melo Brito	Wolfgang Haupt	John Barker
49	Short	5 min	Grape Sugar: new horizons and perspectives of usage.	Section III - Economics & Law: H. Constructing New Markets / New Products	4	4/6	21-06-2011 11:00	Carlos Melo Brito	Wolfgang Haupt	John Barker
240	Short	5 min	Recent advances in industrial reprocessing of waste grape skins	Section III - Economics & Law: H. Constructing New Markets / New Products	4	5/6	21-06-2011 11:00	Carlos Melo Brito	Wolfgang Haupt	John Barker
138	Short	5 min	Study of the Wine Social Representations and Wine Symbolologies	Section III - Economics & Law: H. Constructing New Markets / New Products	4	6/6	21-06-2011 11:00	Carlos Melo Brito	Wolfgang Haupt	John Barker
24	ORAL	15 min	COLLECTIVE BRAND OF FINE WINES OF SANTA CATARINA, BRAZIL - An alternative strategy	Section III - Economics & Law: H. Constructing New Markets / New Products	4	1/8	21-06-2011 14:00	Alberto Ribeiro de Almeida	John Barker	John Barker
191	ORAL	15 min	Innovation and Technological Regimes in the Italian Wine Production	Section III - Economics & Law: H. Constructing New Markets / New Products	4	2/8	21-06-2011 14:00	Alberto Ribeiro de Almeida	John Barker	John Barker
12	ORAL	15 min	INCREASING EFFICIENCY IN PRODUCTION MANAGEMENT OF A WINE ENTERPRISE	Section III - Economics & Law: H. Constructing New Markets / New Products	4	3/8	21-06-2011 14:00	Alberto Ribeiro de Almeida	John Barker	John Barker
175	ORAL	15 min	Italian Consumers' Preferences towards Dealcoholized Wine	Section III - Economics & Law: H. Constructing New Markets / New Products	4	4/8	21-06-2011 14:00	Alberto Ribeiro de Almeida	John Barker	John Barker
293	ORAL	15 min	Where Art and Science meet: constructing a better wine sector	Section III - Economics & Law: H. Constructing New Markets / New Products	4	5/8	21-06-2011 14:00	Alberto Ribeiro de Almeida	John Barker	John Barker
136	Short	5 min	Strategies of Wineries in the State of São Paulo - Brazil: Cases Study	Section III - Economics & Law: H. Constructing New Markets / New Products	4	6/8	21-06-2011 14:00	Alberto Ribeiro de Almeida	John Barker	John Barker
206	Short	5 min	Biologically Active Substances in Polyphenol Concentrated Juices Prepared from Red Grape Varieties	Section III - Economics & Law: H. Constructing New Markets / New Products	4	7/8	21-06-2011 14:00	Alberto Ribeiro de Almeida	John Barker	John Barker
352	Short	5 min	Scenario analysis of products derived from wine dealcoholization	Section III - Economics & Law: H. Constructing New Markets / New Products	4	8/8	21-06-2011 14:00	Alberto Ribeiro de Almeida	John Barker	John Barker
247	ORAL	15 min	Preferences of Wine-Related Lifestyle Segments for Wine Origins in the German Market	Section III - Economics & Law: I. Monitoring Markets and Consumers	4	1/6	22-06-2011 16:30	J. A. Sarsfield Cabral	Wolfgang Haupt	John Barker
255	ORAL	15 min	Choosing a wine: relevant consumer's attributes	Section III - Economics & Law: I. Monitoring Markets and Consumers	4	2/6	22-06-2011 16:30	J. A. Sarsfield Cabral	Wolfgang Haupt	John Barker
400	ORAL	15 min	WINE DECISION MAKING PROCESS IN PORTUGUESE & UK MARKETS	Section III - Economics & Law: I. Monitoring Markets and Consumers	4	3/6	22-06-2011 16:30	J. A. Sarsfield Cabral	Wolfgang Haupt	John Barker
104	Short	5 min	Geographical Indication: a comparative approach between the old and the wine world	Section III - Economics & Law: I. Monitoring Markets and Consumers	4	4/6	22-06-2011 16:30	J. A. Sarsfield Cabral	Wolfgang Haupt	John Barker
122	Short	5 min	Value, volume and geography of new wine markets	Section III - Economics & Law: I. Monitoring Markets and Consumers	4	5/6	22-06-2011 16:30	J. A. Sarsfield Cabral	Wolfgang Haupt	John Barker
187	Short	5 min	import barriers of wine-origins spirits	Section III - Economics & Law: I. Monitoring Markets and Consumers	4	6/6	22-06-2011 16:30	J. A. Sarsfield Cabral	Wolfgang Haupt	John Barker
121	ORAL	15 min	California Meets Douro Valley	Section III - Economics & Law: J. Adapting Wines to New Markets	4	1/6	22-06-2011 09:00	Alberto Ribeiro de Almeida	John Barker	John Barker
266	ORAL	15 min	The influence of critics' ratings on price formation in international wine markets	Section III - Economics & Law: J. Adapting Wines to New Markets	4	2/6	22-06-2011 09:00	Alberto Ribeiro de Almeida	John Barker	John Barker
209	ORAL	15 min	The Life Cycle Assessment (LCA) within wine industry: results and open problems	Section III - Economics & Law: J. Adapting Wines to New Markets	4	3/6	22-06-2011 09:00	Alberto Ribeiro de Almeida	John Barker	John Barker
77	Short	5 min	DIFFERENCES IN THE PERCEPTION OF WINE ATTRIBUTES: COMPARING CONSUMERS, PRODUCERS & INTERMEDIARIES	Section III - Economics & Law: J. Adapting Wines to New Markets	4	4/6	22-06-2011 09:00	Alberto Ribeiro de Almeida	John Barker	John Barker
456	Short	5 min	GLOBAL MARKET GLOBAL STRATEGIC REFLECTION? APPLICATION OF A METHODOLOGY FOR STRATEGIC APPROACH.	Section III - Economics & Law: J. Adapting Wines to New Markets	4	5/6	22-06-2011 09:00	Alberto Ribeiro de Almeida	John Barker	John Barker
214	Short	5 min	Structures and Strategies of the specialized wine retailers in Germany	Section III - Economics & Law: J. Adapting Wines to New Markets	4	6/6	22-06-2011 09:00	Alberto Ribeiro de Almeida	John Barker	John Barker
336	ORAL	15 min	Microbiota-phenolics associated changes ...	Section IV Health & Wine: K. Constructing Healthier Wines	3	1/6	21-06-2011 11:00	Vitor Hugo Teixeira	Pierre-Louis Teissedre	Mladen Boban
27	ORAL	15 min	Facteurs technologiques etologiques de maîtrise des sulfites en fermentation alcoolique	Section IV Health & Wine: K. Constructing Healthier Wines	3	2/6	21-06-2011 11:00	Vitor Hugo Teixeira	Pierre-Louis Teissedre	Mladen Boban
50	ORAL	15 min	ALLERGENIC RESIDUES IN COMMERCIAL WINES FINED WITH CASEINATES OR EGG WHITE PROTEINS	Section IV Health & Wine: K. Constructing Healthier Wines	3	3/6	21-06-2011 11:00	Vitor Hugo Teixeira	Pierre-Louis Teissedre	Mladen Boban
378	Short	5 min	Influence of oenological practices on the detection of allergenic proteins in wine	Section IV Health & Wine: K. Constructing Healthier Wines	3	4/6	21-06-2011 11:00	Vitor Hugo Teixeira	Pierre-Louis Teissedre	Mladen Boban
48	Short	5 min	Polyphenols content and antioxidant activity of grape, grape juices and musts	Section IV Health & Wine: K. Constructing Healthier Wines	3	5/6	21-06-2011 11:00	Vitor Hugo Teixeira	Pierre-Louis Teissedre	Mladen Boban
493	Short	5 min	phenolic compounds of red wines related to neuroprotective and vasodilatory effect	Section IV Health & Wine: K. Constructing Healthier Wines	3	6/6	21-06-2011 11:00	Vitor Hugo Teixeira	Pierre-Louis Teissedre	Mladen Boban
248	ORAL	15 min	Furmonisin B2 producers in Portuguese wine regions	Section IV Health & Wine: L. Managing Information about Health and Wine	3	1/6	22-06-2011 09:00	George Sandeman	Mladen Boban	Mladen Boban
239	ORAL	15 min	Sulla determinazione del Bisfenolo nei vini. Nota preliminare.	Section IV Health & Wine: L. Managing Information about Health and Wine	3	2/6	22-06-2011 09:00	George Sandeman	Mladen Boban	Mladen Boban
33	ORAL	15 min	MONITORING OF THE PHTHALATE CONTENT LEVELS IN MOLDAVIAN WINE	Section IV Health & Wine: L. Managing Information about Health and Wine	3	3/6	22-06-2011 09:00	George Sandeman	Mladen Boban	Mladen Boban
298	Short	5 min	SOME BIOACTIVE PROPERTIES OF POLYPHENOLIC EXTRACTS OBTAINED FROM FETEASCA NEAGRA VARIETY	Section IV Health & Wine: L. Managing Information about Health and Wine	3	4/6	22-06-2011 09:00	George Sandeman	Mladen Boban	Mladen Boban
403	Short	5 min	Biogenic amines in Rhône valley wines: a survey over 15 years	Section IV Health & Wine: L. Managing Information about Health and Wine	3	5/6	22-06-2011 09:00	George Sandeman	Mladen Boban	Mladen Boban
269	Short	5 min	Screening of yeasts from Georgia to degrade copper oxychloride containing pesticides	Section IV Health & Wine: L. Managing Information about Health and Wine	3	6/6	22-06-2011 09:00	George Sandeman	Mladen Boban	Mladen Boban
32	ORAL	15 min	THE RELATION OF THE DEMOGRAPHIC DYNAMICS AND THE EXPANSION OF THE VINEYARDS	Section V - Designing for wine: O. Wine Trade, Urban Development and City Planning	1	1/4	22-06-2011 09:00	Ana Maio	Nuno Grande	Ana Maio
39	ORAL	15 min	LANDSCAPE CHANGES THE NEW INDUSTRIAL WINERIES AND THE WINE TOURISM DEVELOPMENT	Section V - Designing for wine: O. Wine Trade, Urban Development and City Planning	1	2/4	22-06-2011 09:00	Ana Maio	Nuno Grande	Ana Maio
499	ORAL	15 min	Porto in the 16 th Century: commerce, religion and urban landscape.	Section V - Designing for wine: O. Wine Trade, Urban Development and City Planning	1	3/4	22-06-2011 09:00	Ana Maio	Nuno Grande	Ana Maio
422	ORAL	15 min	Colônia Agrícola de Pegões no contexto da Junta de Colonização Interna	Section V - Designing for wine: O. Wine Trade, Urban Development and City Planning	1	4/4	22-06-2011 09:00	Ana Maio	Nuno Grande	Ana Maio
498	ORAL	15 min	Adega Casa da Torre	Section V - Designing for wine: P. Winery Design	3	1/8	22-06-2011 14:00	Ana Maio	Antonio Belem Lima	Ana Maio
203	ORAL	15 min	Quinta da Touriga Winery	Section V - Designing for wine: P. Winery Design	3	2/8	22-06-2011 14:00	Ana Maio	Antonio Belem Lima	Ana Maio
105	ORAL	15 min	Paisajes y obras maestras de la arquitectura del vino	Section V - Designing for wine: P. Winery Design	3	3/8	22-06-2011 14:00	Ana Maio	Antonio Belem Lima	Ana Maio
346	ORAL	15 min	Design analysis methodology of Rioja wineries using multivariate statistical and methodology SLP	Section V - Designing for wine: P. Winery Design	3	4/8	22-06-2011 14:00	Ana Maio	Antonio Belem Lima	Ana Maio
93	ORAL	15 min	Douro Architecture Prize	Section V - Designing for wine: P. Winery Design	3	5/8	22-06-2011 14:00	Ana Maio	Antonio Belem Lima	Ana Maio
412	Short	5 min	A luz natural nas adegas do Douro	Section V - Designing for wine: P. Winery Design	3	6/8	22-06-2011 14:00	Ana Maio	Antonio Belem Lima	Ana Maio

423	Short	5 min	Icon winery	Section V - Designing for wine: P. Winery Design	3	7/8	22-06-2011 14:00	Ana Maio	António Belem Lima	Ana Maio
73	Short	5 min	HOW TO PRODUCE VINHO VERDE A MULTIMEDIA INFORMATION SYSTEM	Section V - Designing for wine: P. Winery Design	3	8/8	22-06-2011 14:00	Ana Maio	António Belem Lima	Ana Maio
142	ORAL	15 min	Ein interkultureller Vergleich von Nachhaltigkeit in der Weinbranche	Section V - Designing for wine: Q. Wine Industry Design	4	1/6	22-06-2011 11:00	Teresa Novais	Luis TavaresPereira	Ana Maio
496	ORAL	15 min	3 wine cellars	Section V - Designing for wine: Q. Wine Industry Design	4	2/6	22-06-2011 11:00	Teresa Novais	Luis TavaresPereira	Ana Maio
222	ORAL	15 min	Vinos de Colombia: Construyendo el futuro de la vitivinicultura de un país	Section V - Designing for wine: Q. Wine Industry Design	4	3/6	22-06-2011 11:00	Teresa Novais	Luis TavaresPereira	Ana Maio
396	Short	5 min	Energy enhancement of vine-wine residues: a technical and economic feasibility analysis	Section V - Designing for wine: Q. Wine Industry Design	4	4/6	22-06-2011 11:00	Teresa Novais	Luis TavaresPereira	Ana Maio
407	Short	5 min	Terroirs et savoirs collectifs	Section V - Designing for wine: Q. Wine Industry Design	4	5/6	22-06-2011 11:00	Teresa Novais	Luis TavaresPereira	Ana Maio
470	Short	5 min	Planning a modern wine laboratory	Section V - Designing for wine: Q. Wine Industry Design	4	6/6	22-06-2011 11:00	Teresa Novais	Luis TavaresPereira	Ana Maio
399	ORAL	15 min	A new perspective on wineboutsism: Ilter Villis where taste meets beauty	Section V - Designing for wine: R. Wine and Tourism	4	1/8	22-06-2011 14:00	Teresa Novais	Jose Fernando Gonçalves	Ana Maio
251	ORAL	15 min	MAN "CREATOR" OF VINEYARD LANDSCAPES THE GOVERNANCE AND NAMING OF LOCAL SOILS	Section V - Designing for wine: R. Wine and Tourism	4	2/8	22-06-2011 14:00	Teresa Novais	Jose Fernando Gonçalves	Ana Maio
463	ORAL	15 min	Benchmarking Wine: Web Portals: the Wines of Portugal Portal	Section V - Designing for wine: R. Wine and Tourism	4	3/8	22-06-2011 14:00	Teresa Novais	Jose Fernando Gonçalves	Ana Maio
497	ORAL	15 min	Quinta do Vallado	Section V - Designing for wine: R. Wine and Tourism	4	4/8	22-06-2011 14:00	Teresa Novais	Jose Fernando Gonçalves	Ana Maio
466	ORAL	15 min	Quinta das Carvalhas: a new image inAlto Douro	Section V - Designing for wine: R. Wine and Tourism	4	5/8	22-06-2011 14:00	Teresa Novais	Jose Fernando Gonçalves	Ana Maio
319	Short	5 min	Estrategias turísticas para un enoturismo de calidad	Section V - Designing for wine: R. Wine and Tourism	4	6/8	22-06-2011 14:00	Teresa Novais	Jose Fernando Gonçalves	Ana Maio
460	Short	5 min	Wine Cellars with a signature. A combination of wine and architecture.	Section V - Designing for wine: R. Wine and Tourism	4	7/8	22-06-2011 14:00	Teresa Novais	Jose Fernando Gonçalves	Ana Maio
186	Short	5 min	CONSTRUCTION OF WINE TOURISM IN SÃO ROQUE	Section V - Designing for wine: R. Wine and Tourism	4	8/8	22-06-2011 14:00	Teresa Novais	Jose Fernando Gonçalves	Ana Maio
177	ORAL	15 min	New securing procedures applied to corks sensory performance	Section V - Designing for wine: S. Wine Apparatus and Accessories	3	1/6	22-06-2011 14:00	Jose Cámara	Ana Isabel Blanch	Ana Maio
419	ORAL	15 min	ENVIRONMENTAL IMPACT OF CORKS: LIFE CYCLE ASSESSMENT AND FOREST CERTIFICATION	Section V - Designing for wine: S. Wine Apparatus and Accessories	3	2/6	22-06-2011 14:00	Jose Cámara	Ana Isabel Blanch	Ana Maio
256	ORAL	15 min	Constructing Quality Ports with Automated Robotic Lagares	Section V - Designing for wine: S. Wine Apparatus and Accessories	3	3/6	22-06-2011 14:00	Jose Cámara	Ana Isabel Blanch	Ana Maio
414	Short	5 min	THE ROLE OF CORKS ON RANDOM OXIDATION OF WINES	Section V - Designing for wine: S. Wine Apparatus and Accessories	3	4/6	22-06-2011 14:00	Jose Cámara	Ana Isabel Blanch	Ana Maio
490	Short	5 min	Gas released from cork after bottling	Section V - Designing for wine: S. Wine Apparatus and Accessories	3	5/6	22-06-2011 14:00	Jose Cámara	Ana Isabel Blanch	Ana Maio
314	Short	5 min	Designing a support for bottles - Constructing the identity of Port Wine	Section V - Designing for wine: S. Wine Apparatus and Accessories	3	6/6	22-06-2011 14:00	Jose Cámara	Ana Isabel Blanch	Ana Maio