

Programme



Cava Challenges 2015

Sparkling wine

3rd OENOVITI INTERNATIONAL symposium

→ 9:00, 20 May 2015

Casa del Cava

Barri Torre Ramona - 08739 Subirats, Spain

Symposium supported by:



Wednesday 20 May 2015

The OENOVITI INTERNATIONAL network and its supports invite you to its third scientific symposium:

9:00 - 9:15 **Welcome**

Josep Anton FERRÉ, Rector - Rovira i Virgili University

Pierre-Louis TEISSEBRE, Coordinator - OENOVITI INTERNATIONAL network



1st session

9:30 - 10:50

GENERAL ISSUES ABOUT CAVA FUTURE

- **Main technical challenges of sparkling wines in a close future**

Bertrand ROBILLARD, Richard MARCHAL

- **Climate change and Cava**

Mireia ESTERUELAS, Elena GONZÁLEZ-ROYO, Mariona GIL, Nikolaos KONTOUDAKIS, Joan Miquel CANALS and Fernando ZAMORA

- **The fitness advantage of three “prise de mousse” yeasts in relation to the nitrogen concentration, temperature and pH during sparkling wine production**

José M. GUILLAMÓN, Estéfani GARCÍA-RIOS and Rosana CHIVA

- **Factors affecting the second fermentation development: the role of nitrogen on sparkling wine production**

Maria MARTÍ-RAGA, Marta SANCHO, Philippe MARULLO, José Manuel GUILLAMON, Albert MAS and Gemma BELTRAN



2nd session

10:50 - 13:00

PRODUCTION AND QUALITY CONTROL OF CAVA

- **Autochthonous yeasts selection for cava production: a practical approach**

Anna PUIG-PUJOL, Fina CAPDEVILA, Joan RUBIÓ, Lourdes SERRANO, Ton MATA, David PIQUÉ, Leila BELLAAJ and Jaume GRAMONA

COFFEE BREAK

- **Sparkling wine lees: antioxidant biological effect**
Montse RIU
- **Some results on the evaluation of the foam behaviour for sparkling wines**
Andrea CURIONI, Simone VINCENZI and Stefano BONA
- **Artificial Sensory Conformity Analysis of Sparkling Wines**
Deborah FRANCESCHI, Marco TIRANNO, Simone VINCENZI, Vasco BOATTO and Marco BRAVI
- **Non-invasive gases monitoring in sparkling wines**
Delphine GOFFETTE, Michel VALADE



3rd session

13:00 - 14:00

PANEL DISCUSSION

- **Panel discussion about gushing: when, why, how oenologist tries to minimize this issue. Success of the solutions**
Moderated by Joan Miquel CANALS. Participation of Oenologists from main Cava producers.

14:00

Closure of the symposium

Pere BONET FERRER, President - Consell Regulador del Cava

After 14:00

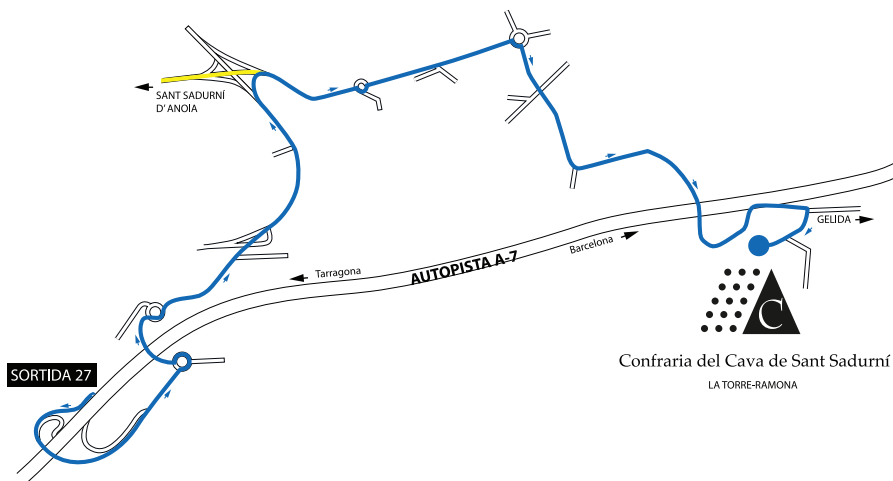
This Symposium will be open to oenologists and producers of the area, also possibly to students.

Participants to the Symposium from OENOVITI network will have lunch in Cava Region (courtesy of Freixenet) and visit Freixenet and possibly another winery in the area.



UNIVERSITAT ROVIRA I VIRGILI

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LA TORRE-RAMONA

Free entrance, registration request before **15th May 2015**
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Symposium supported by:

