



## Wine aroma: from the vineyard to the glass.

### 20<sup>th</sup> of May at RISE

At the end of January, RISE hosted a successful challenge workshop organized by the platform Nordic Taste and Flavour Centre (NTFC). This workshop was mainly focused in understanding the current needs and challenges of the Swedish wine industry.

After very positive outcomes, we believe that we can help the Swedish Wine Industry to develop exponentially faster through knowledge by establishing different collaborative projects.

Therefore, from NTFC, we are organising an educational and interactive seminar with the aim of exploring the role that different viticulture practices and winemaking techniques play on the grape and wine aroma.

This seminar day will be hosted at RISE, Research Institutes of Sweden, in Göteborg on the 20<sup>th</sup> of May.

**Mihaela Mihnea and Gonzalo Garrido-Bañuelos** hold a PhD in Oenology. They have spent the last ten years working in different international research institutions. They have an extensive experience working with different winemaking techniques and assessing their

impact on the chemical composition and the sensory properties of the wines.

Lectures, together with two practical exercises, will help us to explore the flavor potential of Swedish grapes and wines.

After this day we hope to have a better picture of the aromatic potential of Swedish wine. We aim for increasing collaboration between science and the Swedish Wine Industry.

#### During the day we will share:

- ✓ Feedback from the challenge workshop.
- ✓ Lecture in grape and wine aroma.
- ✓ Lecture in winemaking practices and impact on wine flavor.
- ✓ Wine tasting exercise conducted by Prof. Wessel du Toit, from South Africa.
- ✓ Open discussions on your own experience making wines.

Let's get ready for 2019 harvest!

Detta projekt medfinansieras av:

## Program

09.30 Coffee & sandwich

10.00 »Welcome!

*Kajsa Malmberg, Nordic Taste & Flavour Centre, RISE*

10.15 **Morning session**

» Exploring the aroma chemistry grape. Current state of start in aroma research and its implications on the Solaris aroma potential.

11:30 » Wine tasting exercise – What is wine saltiness?

*Exploring its role in Swedish wines.  
Mihaela Mihnea,  
Gonzalo Garrido-Bañuelos*



13.15 **Afternoon session**

» Impact of different winemaking techniques on the sensory profile of white and red wines.

*Mihaela Mihnea,  
Gonzalo Garrido-Bañuelos*



» Wine tasting – Collatio wines. Tasting through science

*Prof. Wessel du Toit, Stellenbosch University, South Africa (conference call)*

» Coffee and cake

» Feedback & Discussions

12.00 Lunch

16.15 Thank you for today!

## General information

### Location

RISE Jordbruk och Livsmedel, Göteborg  
Frans Perssons väg 6 [karta](#)

### Price

1700 SEK for NTFC members. SME members in Götaland and Halland have a free seminar.

2800 SEK for non-members.

Price to become NTFC (until the end of June 2019): 1000 SEK\*

### Registration

To register:

<https://app.bwz.se/ri/b/v?survey=290&ucre=7833A7EC>

Please don't forget to write allergies.

Last day for registration: **13<sup>th</sup> of May**

### Contact

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If you like to read more about the speakers and their work:

[https://www.researchgate.net/profile/Mihaela\\_Mihnea/](https://www.researchgate.net/profile/Mihaela_Mihnea/)

[https://www.researchgate.net/profile/Gonzalo\\_Garrido-Banuelos](https://www.researchgate.net/profile/Gonzalo_Garrido-Banuelos)

[https://www.researchgate.net/profile/Wessel\\_Du\\_Toit](https://www.researchgate.net/profile/Wessel_Du_Toit)

<https://thewineprofblog.wordpress.com/>

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