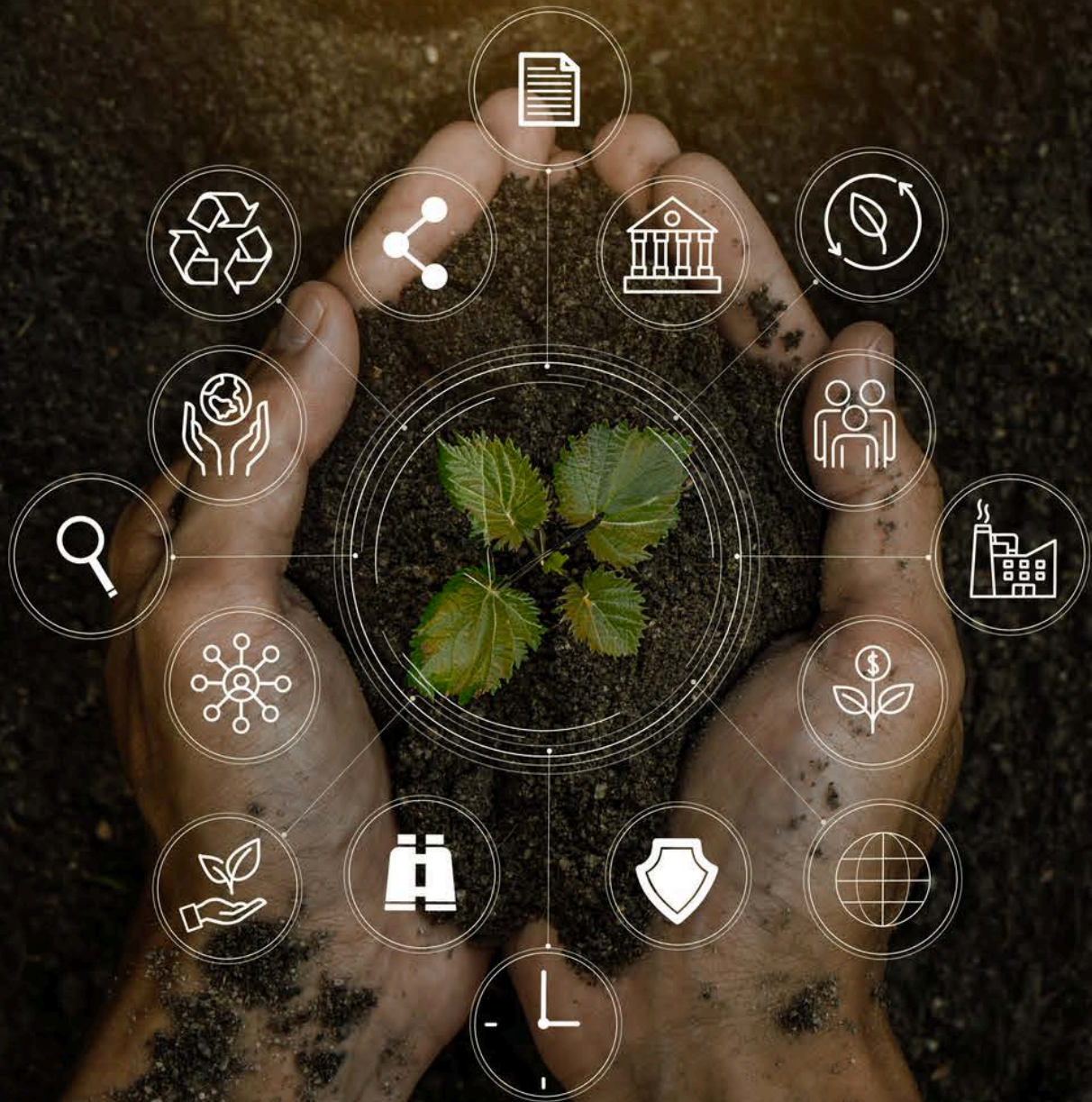


SYMPOSIUM & GA 2025



Sustainability and socio-economic aspects
of viticulture and winemaking
in a changing climate

PROGRAMME: SYMPOSIUM & GA 2025

DAY 1: THURSDAY 22ND MAY 2025 - SYMPOSIUM

Sustainability and socio-economic aspects of viticulture and winemaking in a changing climate

TIME	TITLE	SPEAKER	INSTITUTION	COUNTRY
09:00	Introductions and welcome speeches			
SESSION 1: Viticulture				
09:20	Public Policy Strategies on Soil Health and the Challenges to address these for Global Viticulture under Climate Change	Hans Schultz	Hochschule Geisenheim University	Germany
09:40	Sensors and machine vision for the proximal sensing and seasonal monitoring of vineyards	Jean-Pierre Da Costa	Bordeaux Sciences Agro	France
10:00	Normative frame, safety, environmental respect	Christophe Tissier	CEMA	Belgium
10:20	Combined abiotic and biotic stresses: Navigating Multiple Stresses in Vineyards	Astrid Forneck	Universität für Bodenkultur (BOKU)	Austria
10:40	Questions, discussions			
11:00	Coffee Break			
SESSION 2: Winemaking				
11:20	Winemaking innovations and sustainability	Reinhard Eder	HBLA Klosterneuburg	Austria
11:40	Use of fumaric acid as a tool to control the winemaking process	Cristina Reguant	Universitat Rovira i Virgili	Spain
12:00	Winemaking challenges for No alcohol wine base drinks	Adriaan Oelofse	South Africa Wine	South Africa
12:30	New genomic techniques (NGT's) and their application in the wine industry – the way forward	Mario Pezzotti	Università degli studi di Verona	Italy
12:40	Questions, discussions			
13:00	Lunch Break			

DAY 1: THURSDAY 22ND MAY 2025 - SYMPOSIUM

TIME	TITLE	SPEAKER	INSTITUTION	COUNTRY
SESSION 3: Market and consumers				
14:00	A glass of wine with dinner? - The current debate about wine and health	Ursula Fradera	Deutsche Weinakademie	Germany
14:20	Consumer and expert perception of dealcoholized wines	Ulrich Fischer	Dienstleistungszentren Ländlicher Raum Rheinpfalz	Germany
14:40	Reusable wine bottles : Overcoming challenges and understanding consumer perceptions	Pascale Deneulin	Haute école de viticulture et œnologie Changins	Switzerland
15:00	Sustainable food consumption - Consumer Perspectives	Johanna Huber	Universität für Bodenkultur (BOKU)	Austria
15:20	Questions, discussions			
15:40	Coffee Break			
Session 4: Robert Schlumberger Lectures				
16:00	Dealcoholized red wine mouthfeel quality	Matthias Schmitt	Hochschule Geisenheim University	Germany
16:20	Does the shape matter? Impact of tank's shape on the alcoholic fermentation performance during white winemaking	Mariona Gil i Cortiella	Universidad Autónoma de Chile	Chile
16:40	The potential impact of the European Green Deal on business management. Considerations and opportunities for the Wine & Spirits sector.	Barbara Iasiello & Diana de Bernardy	GS1 France	France
17:00	Marketing opportunities for environmentally conscious wines – Austrian viticulture as a role model?	Sabine Bauer-Wolf	Austrian Wine Marketing Board	Austria
17:20	Questions, discussions			
17:40	Conclusion of the Symposium			
18:00	End of the Symposium			

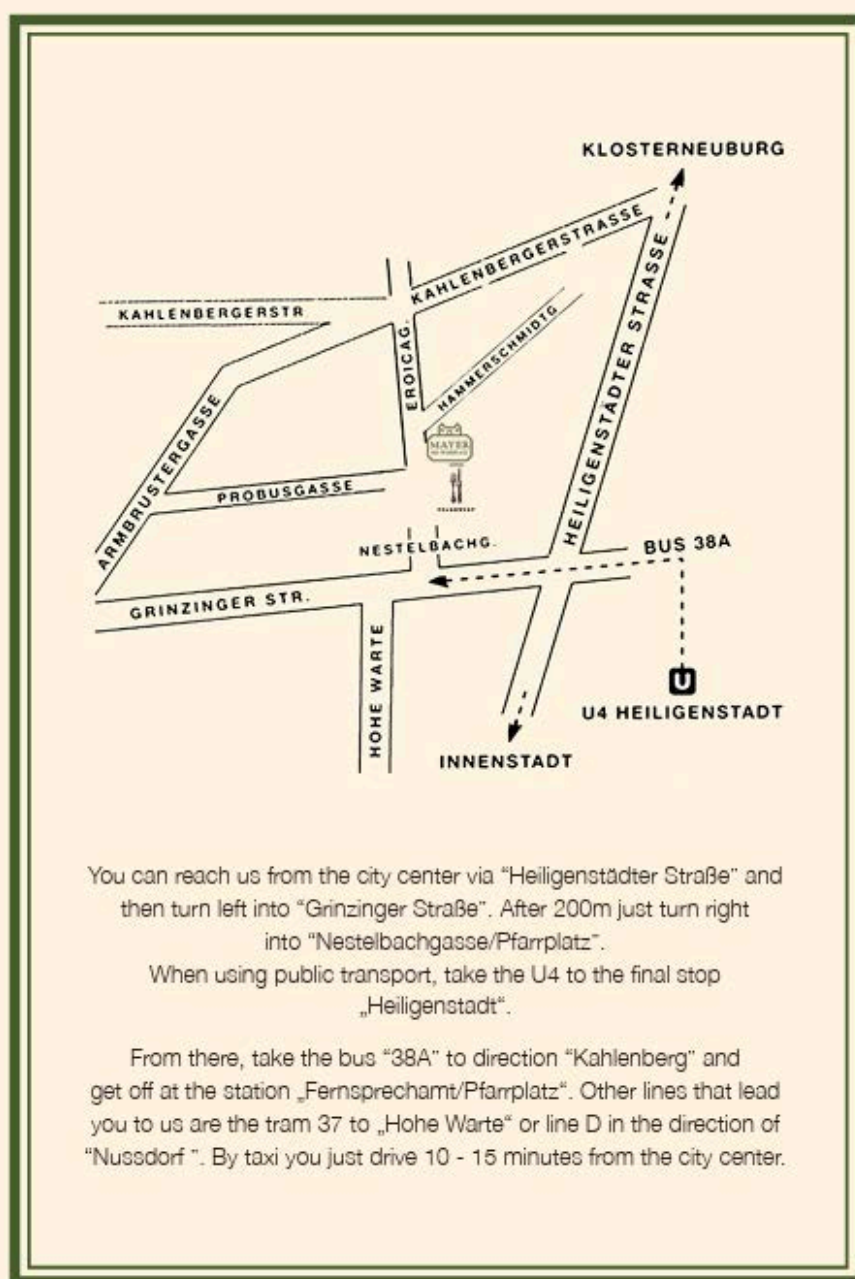
DAY 1: THURSDAY 22ND MAY 2025 - DINNER

Symposium Dinner - 19h30:

Heuriger Mayer am Pfarrplatz / Beethovenhouse - Traditional Heuriger
PFARRPLATZ 2, 1190 Vienna, AUSTRIA



Transportation will not be provided between the hotel and the Symposium Dinner venue. Participants are invited to identify the most suitable mean of transport to reach the dinner venue (either walking, public transport or taxis).



DAY 2: FRIDAY 23RD MAY 2025 - GA & WORK GROUP

TIME	TITLE
09:00	Start of the GA, word of introduction
09:15	Assessment of the Network
10:45	Coffee break
11:15	Questions, comments
11:30	Presentation by Roland Riesen from IVES
11:45	Presentation of the Young Researcher winner
12:00	Conclusions of the GA, announcement of the 2026 location
12:15	Lunch break
13:15	Work Group Meetings - Part 1 • Extended Viticulture • International and Strategic Funding • Wine Management and Tourism • Wine and Health
14:00	Work Group Meetings - Part 2 • Extended Oenology • Industrial Transfer • Climate Change • Digitalization and Robotization • Talents & Careers - Young Researchers
14:45	Conclusions of the meetings, summary by each group
15:30	End of the GA
16:00	Visit: Guided cellar tour and sparkling wine tasting at Schlumberger Kellerwelten
19:00	BOKU Wein event: Wine tasting and party at BOKU UFT (live music and buffet)

ADDITIONAL INFORMATION



- **Symposium Location:**

University of Natural Resources and Life Sciences, Vienna (BOKU)
Ilse-Wallentin-Haus, Seminar room (ILWA-SR 29)
Peter-Jordan-Straße 82, 1180 Vienna, Austria

- **How to get from Vienna Airport to Vienna City Center?**

City Airport Train

The City Airport Train (CAT) is the fastest connection to and from Vienna city center. You can reach the airport directly from the city center in just 16 minutes. The train stops at platform 3A.

From there, you can take public transport or a taxi from Vienna city center to the hotel.

- **Accommodation Information:**

Living Hotel Kaiser Franz Joseph

Sieveringer Str. 4, 1190 Wien, Austria
Tel: +43 1 329000

- **Transportation:**

The Symposium and GA venue is located within walking distance from the hotel.

Transportation will not be provided between the hotel and the Symposium Dinner venue. Participants are invited to identify the most suitable mean of transport to reach the dinner venue (either walking, public transport or taxis).



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