

WOW In-class & Online Seminar

# Future Challenges in Wine Industry

*December 3 – 4, 2020*  
*Hochschule Geisenheim University*  
*Classroom HS 32*  
*Von-Lade-Str. 1, Geisenheim*

An Event of the WOW Project

*Zukünftige Herausforderungen in Weinbau, Oenologie & Weinwirtschaft - Future Challenges in Viticulture, Enology & Wine Business*  
A cooperation between **Hochschule Geisenheim University** (Department of Wine & Beverage Business and Department of Soil Science & Plant Nutrition) and **University of West Attica** (Department of Wine, Vine & Beverage Sciences)  
Project coordination: Gergely Szolnoki and Evelyn Dimkou

**Program WOW In-class & Online Seminar “Future Challenges in Wine Industry”  
December 3 - 4, 2020, Geisenheim University, Classroom HS 32**

	<b>December 3 Thursday</b>	<b>December 4 Friday</b>
<b>8:45 am</b>	<i>Opening, Introduction WOW project</i> <b>Evelyn Dimkou</b>	<i>Opening</i> <b>Evelyn Dimkou</b>
<b>8:50 am</b>	<i>New Research on Climate Change</i> <b>Claudia Kammann</b>	<i>Impact of Climate Change on Winemaking Practices</i> <b>Monika Christmann</b>
<b>9:30 am</b>	<i>Future Challenges and Adaptations in Viticulture</i> <b>Manfred Stoll</b>	<i>Wine Yeasts: Past, Present and Future</i> <b>Jürgen Wendland</b>
<b>10:10 am</b>	<i>Coffee break</i>	<i>Coffee break</i>
<b>10:40 am</b>	<i>Climate Change – Future Challenges for Organic Viticulture</i> <b>Johanna Döring</b>	<i>The Wine-spoilage Yeast <i>Brettanomyces bruxellensis</i>: State of the Art and Future Directions</i> <b>Maroula Dimopoulou</b>
<b>11:20 am</b>	<i>Grapevine Pests and Diseases under Climate Change: Challenges for European Viticulture</i> <b>Annette Reineke</b>	<i>Sensory Evaluation of Wines: Past, Present and Future</i> <b>Elisabeth Koussissi</b>
<b>12:00 am</b>	<i>Lunch break</i>	<i>Lunch break</i>
<b>1:00 pm</b>	<i>Adaptation of Viticultural Practices to Climate Change</i> <b>Elias Korkas</b>	<i>Challenges of the Wine Market</i> <b>Gergely Szolnoki</b>
<b>1:40 pm</b>	<i>The Climatic Change Challenge Seen Through the Particular Case of the Unique Santorini Vineyard</i> <b>Yannis Paraskevopoulos</b>	<i>Trends in Wine Tourism</i> <b>Maximilian Tafel</b>
<b>2:20 pm</b>	<i>Coffee break</i>	<i>Coffee break</i>
<b>2:50 pm</b>	<i>Wine tasting: Wines from Germany</i> <b>Matthias Schmitt, Ludwig Pasch</b>	<i>Wine tasting: Assyrtiko and its Homeland Santorini</i> <b>Evangelos Beris</b>
<b>4:30 pm</b>	<i>End</i>	

### Speakers from Hochschule Geisenheim University

#### *New Research on Climate Change*

Prof. Dr. Claudia Kammann, Head of Department of Applied Ecology

#### *Future Challenges and Adaptations in Viticulture*

Prof. Dr. Manfred Stoll, Head of Department of General & Organic Viticulture

#### *Climate Change – Future Challenges for Organic Viticulture*

Dr. Johanna Döring, Department of General & Organic Viticulture

#### *Grapevine Pests and Diseases under Climate Change: Challenges for European Viticulture*

Prof. Dr. Annette Reineke, Vice President of Research; Head of Department of Crop Protection

#### *Impact of Climate Change on Winemaking Practices*

Prof. Dr. Monika Christmann, Head of Department of Enology

#### *Wine Yeasts: Past, Present and Future*

Prof. Dr. rer. nat. habil. Jürgen Wendland, Head of Department of Microbiology & Biochemistry

#### *Challenges of the Wine Market*

Prof. Dr. Prof. h. c. Gergely Szolnoki, Department of Wine & Beverage Business

#### *Trends in Wine Tourism*

Maximilian Tafel, M.Sc., Department of Landscape Planning & Nature Conservation

#### *Wine tasting: Wines from Germany*

Dr. Matthias Schmitt, Department of Enology  
Ludwig Pasch, M.Sc., Department of Enology

### Speakers from University of West Attica

#### *The Climatic Change Challenge Seen Through the Particular Case of the Unique Santorini Vineyard*

Prof. Dr. Yannis Paraskevopoulos, Head of Department of Wine, Vine & Beverage Sciences; Professorship for Wine Technology

#### *Adaptation of Viticultural Practices to Climate Change*

Prof. Dr. Elias Korkas, Department of Wine, Vine & Beverage Sciences; Professorship for Viticulture

#### *Sensory Evaluation of Wines: Past, Present and Future*

Dr. Elisabeth Koussissi, Department of Wine, Vine & Beverage Sciences; Assistant Professor for Sensory Sciences

#### *The Wine-spoilage Yeast *Brettanomyces bruxellensis*: State of the Art and Future Directions*

Dr. Maroula Dimopoulou, Department of Wine, Vine & Beverage Sciences; Scientific staff member for Oenology & Wine Microbiology

#### *Wine tasting: Assyrtiko and its Homeland Santorini*

Dr. Evangelos Beris, Department of Wine, Vine & Beverage Sciences; Scientific staff member for Enology