

OENOBIO:
Organic viticulture and enology
1st Summer School Erasmus+
15-27th July 2019
Hochschule Geisenheim University (HGU)
Von-Lade-Str. 1, 65366 Geisenheim, Germany

OENOBIO Summer School is a dense program of study (13 continuous full days), which brings together students and professors/teachers staff from 5 European higher education institutions. This program will be held in Geisenheim (Germany) from **15th to 27th July 2019**. Students and teachers will work together in multinational groups on the specific topics of organic viticulture and enology.

OENOBIO Erasmus+ encouraged not only the mobility of students and teachers, but it also intensifies the collaboration among our EU-universities partners. Special emphasis lies on the intercultural know-how exchange. Global networks and international competences do belong together.

The Partnership:

- University of Bordeaux (UB), FRANCE (Coordinating institution)
- University Rovira y Virgili of Tarragona (URV), SPAIN
- University of Torino (UNITO), ITALY
- University of Agronomical Sciences and Veterinary Medicine of Bucharest (UASMV), ROMANIA
- Hochschule Geisenheim University (HGU), GERMANY
- Syndicat des Vignerons Bios Nouvelle Aquitaine
- ECOVIN

Objectives:

- Focus on organic viticulture and organic oenology a strategic growing up area of grapes and wines production.
- Increase the student and teaching staff mobility throughout Europe: 30 EU students and 12 lecturers from 5 European universities and 2 partners.
- Reinforce the cooperation among universities, partners and wine companies with organic production.
- Train students to cooperate in international teams and thus gain intercultural social competences.

Target Groups:

This Summer School is specifically designed for advanced Bachelor and Master students of enology, viticulture, agronomy, food/beverages and processes science with knowledge in grapes and wines production, chemistry and winemaking, and also PhD students. Students will be specially selected by their home universities based on their background in the area of oenology and viticulture networks, engineering, web applications, and on their skills in English. 6 ECTS credits are granted to each student who successfully completes the Summer School.

Course Structure:

2 weeks intensive courses (viticulture and enology). During each week, a full day will be dedicated to visit vineyards, wine industry and breeders with examples and case studies of conventional/organic farming. At the end of the summer school, an evaluation session will be realized on the acquired knowledge on the topics of the two weeks.

Course Content /Activities will include:

- Objectives and principles for organic grapevine production and organic winemaking(viticulture and enology)
- Valid regulations of organic grapevine production
- Organic wine markets

Contact:

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Website: <http://oenobio-project.eu/>

SPEAKERS

No	Name	Surname	Institution
	Arina	ANTOCE	University of Agronomic Sciences and Veterinary Medicine of Bucharest
	Stéphane	BECQUET	Vignerons Bio Nouvelle Aquitaine
	Beate	BERKELMANN-LÖHNERTZ	Hochschule Geisenheim University
	George	COJOCARU	University of Agronomic Sciences and Veterinary Medicine of Bucharest
	Simone	GIACOSA	University of Turin
	Philippe	DARRIET	University of Bordeaux
	Ralph	DEJAS	ECOVIN
	Johanna	DOERING	Hochschule Geisenheim University
	Matthias	FRIEDEL	Hochschule Geisenheim University
	Jürgen	FRITZ	University of Kassel, Location Witzenhausen
	Jaume	GRAMONA	University Rovira y Virgili of Tarragona
	Katharina	HAUCK	Hochschule Geisenheim University
	Anne	HUBERT	Vignerons Bio Nouvelle Aquitaine
	Randolf	KAUER	Hochschule Geisenheim University
	Francisco	LOPEZ BONILLO	University Rovira y Virgili of Tarragona
	Georg	MEISSNER	Hochschule Geisenheim University
	Annette	REINEKE	Hochschule Geisenheim University
	Mathias	SCHEIDWEILER	Hochschule Geisenheim University
	Moustafa	SELIM	Hochschule Geisenheim University
	Pierre-Louis	TEISSEDRE	University of Bordeaux
	Yvette	WOHLFAHRT	Hochschule Geisenheim University

SCHEDULE

HOURS	PROGRAM	SPEAKERS
DAY 1 – July 14 (Sunday)		
All day	Arrivals	
DAY 2 – July 15 (Monday)		
09:00-10:00	Presentation of the OENOBIO SS 2019 Introduction to EU organic production	Yvette Wohlfahrt
10:00-12:00	Climate change regarding organic viticulture – future challenges	N.N. (HGU)
12:00-14:00	Lunch break	
14:00-16:00	EU Regulations for organic grape and wine production	Randolf Kauer Matthias Friedel
16:00-17:00	National Regulations for organic grape and wine production in Germany – ECOVINs focus on sustainability and biodiversity	Ralph Dejas
DAY 3 – July 16 (Tuesday)		
09:00-12:00	Soil and cover crop management	Mathias Scheidweiler
12:00-14:00	Lunch break	
14:00-17:00	Workshop on Soil and cover crop management <ul style="list-style-type: none"> - Technical/machine demonstration under vine management - Soil assessment - Cover crop strategies 	Mathias Scheidweiler Yvette Wohlfahrt Randolf Kauer
DAY 4 – July 17 (Wednesday)		
09:00-09:45	Plant pest interaction	Annette Reineke Moustafa Selim
09.45-10:30	Plant pest forecast models	Beate Berkelmann- Löhnertz Moustafa Selim
10:30-12:00	Plant protection strategies in organic viticulture <ul style="list-style-type: none"> - Copper reduction strategies 	Randolf Kauer
12:00-14:00	Lunch break	
14:00-18:00	INBIODYN trial at HGU - A long-term experiment comparing integrated, organic and biodynamic viticulture Visit of the INBIODYN trial at HGU	Johanna Döring
DAY 5 – July 18 (Thursday)		
09:00-12:00	Introduction to biodynamic viticulture	Georg Meissner
12:00-14:00	Lunch break	
14.00-15.30	Biodynamic preparations	Jürgen Fritz
15.30-17.00	Quality characterisation via image forming methods	Jürgen Fritz

HOURS	PROGRAM	SPEAKERS
DAY 6 – July 19 (Friday)		
07:00-19:00	Study trip with focus on fungus tolerant grape varieties <ul style="list-style-type: none"> - Julius Kühn-Institut - Federal Research Centre for Cultivated Plant JKI - Winery Klaus and Susanne Rummel - Grapevine nursery Freytag 	Randolf Kauer Yvette Wohlfahrt
DAY 7 – July 20 (Saturday)		
Day trip to the Oberes Mittelrheintal (UNESCO world heritage) Steep slope viticulture Organic wine tasting Social dinner		
DAY 8 – July 21 (Sunday)		
Free day		
DAY 9 – July 22 (Monday)		
09:00-10:30	Objectives and principles for organic wines (with grapes impacted by some pathogens)	Pierre-Louis Teissedre
10:30-12:00	Organic/Conventional viticulture, grape and wine composition	Philippe Darriet
12:00-14:00	Lunch break	
14:00-15:30	Organic winemaking regulatory implications in the support for organic products in Romania - a SWOT evaluation	Arina Antoce
15.30-17.00	Romanian organic wine tasting	George Cojocaru
DAY 10 – July 23 (Tuesday)		
09:00-11:00	Organic winemaking <ul style="list-style-type: none"> - Wines without sulphites - Indigenous fermentation 	Stéphane Becquet
11:00-12:00	Organic sparkling wines in the Penedes region: the challenge Corpinnat	Jaume Gramona
12:00-14:00	Lunch break	
14:00-15:00	Organic sparkling wines in the Penedes region: the challenge Corpinnat - Tasting	Jaume Gramona
15:00-17:00	Distillates from grapes in the frame of organic beverages - Tasting	Paco Lopez Bonillo
DAY 11 – July 24 (Wednesday)		
08:30-13:00	Visit of organic / biodynamic wineries of the Rheingau Valley	Yvette Wohlfahrt Randolf Kauer
13:00-15:00	Lunch break	
15:00-16:00	Tasting of wines from the INBIODYN trial	Yvette Wohlfahrt Randolf Kauer
16:00-18:00	European Organic wine tasting <ul style="list-style-type: none"> - Wines without SO₂ - Indigenous fermentation wines 	All universities and partners

HOURS	PROGRAM	SPEAKERS
DAY 12 – July 25 (Thursday)		
09:00-10:30	Organic Wine Market in Germany – A Status Quo report	Katharina Hauck
10:30-12:00	Organic wine market in France and export	Anne Hubert
12:00-14:00	Lunch break	
14:00-17:00	Applications of biodiversity in organic viticulture Examples of application models	N.N. (HGU)
DAY 13 – July 26 (Friday)		
09:00-10:30	Research in grape postharvest treatments for the production of organic wines	Simone Giacosa
10:30-12:00		
12:00-14:00	Lunch break	
14:00-16:00	Tests and evaluation	
16:00-17:00	Final discussion	
DAY 14 – July 27 (Saturday)		
All day	Departures	