



UNIVERSITY of  
DEBRECEN



UNIVERSITY  
OF TOKAJ



# **II. TOKAJ WINE CONGRESS**

27<sup>th</sup>-30<sup>th</sup> October 2024



UNIVERSITY  
OF TOKAJ

## SÁROSPATAK HOUSE OF CULTURE

3950 Sárospatak, Eötvös Street 6.

### PROGRAM

09:30 – 11:30	Arrival, reception, and registration	
11:30 – 13:00	Lunch	
13:00 – 14:00	<b>Opening ceremony</b>	<p><b>Prof. Dr. Szabolcs Kéri</b>, Rector of the University of Tokaj</p> <p><b>Prof. Dr. Zoltán Szilvássy</b>, Rector of the University of Debrecen</p> <p><b>Dr. Beáta Felkai</b>, Ministry of Agriculture, Deputy State Secretary for the Food Chain</p> <p><b>Dr. Boglárka Bánné Gál</b>, President of the Assembly of Borsod-Abaúj-Zemplén County</p> <p><b>Dávid Brazsil</b> – Secretary General, The National Council of the Wine Communities</p>
14:00 – 19:00	Plenary Session	
	Name and affiliation	Title of the presentation
14:00 – 14:25	<b>Prof. Dr. Zoltán Szilvássy</b> Dept. of Medicine and Rector of University of Debrecen, Hungary	Health Science in Wine
14:25 – 14:50	<b>Prof. Dr. Philippe Darriet</b> Institute of Vine and Wine Sciences, University of Bordeaux, France	Current understanding of the impact of botrytisation on the sensory quality of noble rot sweet wines – an example of interaction between scientific knowledge and empirical practice
14:50 – 15:15	<b>Prof. Dr. Jonathan Gressel</b> Plant & Env. Sciences, Weizmann Inst. of Science, Rehovot, Israel	Be more ecological: replace pesticide and hormone sprays with genetic engineering!

15:15 – 15:40	<b>Prof. Dr. Enrico Peterlunger</b> Department of Agricultural and Environmental Sciences, University of Udine, Italy	Water stress and novel techniques to improve grape and wine quality
15:40 – 16:05	<b>Prof. Dr. Albert Mas Barón,</b> Dept. of Biochemistry and Biotechnology, Universitat Rovira i Virgili, Tarragona, Catalonia, Spain	Pied de cuve: strategy for microbiological control in organic and natural wines
16:05 – 16:35	<b>Coffee break</b>	
16:35 – 17:00	<b>Prof. Dr. Carmelo Dazzi</b> Faculty of Agriculture, Department of Agri-Environmental Systems, University of Palermo, Italy	The Role of Soil Science in the Wine System
17:00 – 17:25	<b>Prof. Dr. Maret du Toit</b> SAGWRI, Department of Viticulture and Oenology, Stellenbosch University, South Africa	Unlocking the Secrets of Malolactic Fermentation: Bridging Science, Art, and Practices in Winemaking
17:25 – 17:50	<b>Prof. Dr. Pengfei Wang</b> Shandong Academy of Grape, Jinan, Shandong, China	Assembly and Research of the <i>Vitis amurensis</i> Genome. De novo assembling a high-quality genome sequence of Amur grape ( <i>Vitis amurensis</i> Rupr.)
17:50 – 18:15	<b>Prof. Dr. Gergely Szolnoki</b> Dept. of Wine & Beverage Business, Geisenheim Univ. Germany	The changing face of wine tourism
18:15 – 18:40	<b>István Jásdi</b> Jásdi Wine Estate, Balatonfüred-Csopak Wine District, Hungary	Why the wine sector is sick – Diagnosis and cure
18:40 – 19:00	<b>Dr. Péter Molnár</b> University of Tokaj and Tokaj Wine Region Regional Council (President), Hungary	The first closed wine region of the world – development and importance of protection of origin in Tokaj
19.30 – 22:00	<b>Welcome Party</b>	

## TRANSFER

TIME	FROM	TO
21:30	Sárospatak House of Culture	Hunor Hotel Sátoraljaújhely
21:30	Sárospatak House of Culture	Rákóczi Hotel Sátoraljaújhely

## ADVANCES IN VITICULTURE

### Tarcal, Rákóczi Harvest House

3915 Tarcal,  
54 Könyves Kálmán Street



## SESSION 1

## TRANSFER

TIME	FROM	TO
8:00	Hunor Hotel Sátoraljaújhely	S1 Rákóczi Harvest House, Tarcal
8:15	Rákóczi Hotel Sátoraljaújhely	
8:45	Sárospatak House of Culture	

## PROGRAM

CHAIRMEN	SECRETARIES
<p><b>Péter Molnár</b> – University of Tokaj</p> <p><b>Nándor Rakonczás</b> – University of Debrecen</p> <p><b>Giuseppe Lo Papa</b> – University of Palermo</p> <p><b>László Szemethy</b> – University of Pécs</p>	<p><b>Antal Kneip</b>, University of Tokaj</p> <p><b>Péter Balling</b>, University of Tokaj</p> <p><b>András Csótó</b>, University of Debrecen</p>

TIME	Name of presenter/Title of presentation
10:00 – 10:20	<b>Jonathan Gressel:</b> Potential of biobased, biodegradable non-woven straw mats for weed control in vineyards, HiCap Formulations (Israel) Ltd, Rehovot, Israel and Department of Plant and Environmental Sciences, Weizmann Institute of Science, Rehovot, Israel
10:20 – 10:40	<b>Ilana Shtein:</b> Grapevine responses to drought and heat: stress memory and intra-seasonal dynamics, Ariel University, Israel

10:40 – 11:00	<b>Yishai Netzer:</b> Dynamic Response of Grapevine Stem Water Potential Seasonal Curves to Meteorological Conditions and Their Implications for Yield and Red Wine Quality. Ariel University, Israel
11:00 – 11:20	<b>Coffee break</b>
11:20 – 11:40	<b>Zoltán Barócsi:</b> Use of virtual reality to simulate grapevine pruning, University of Debrecen
11:40 – 12:00	<b>Sarel Munitz, Amnon Schwartz and Yishai Netzer:</b> The effect of irrigation initiation timing on vegetative growth, physiology and yield parameters in 'Cabernet Sauvignon' grapevines. Carmel winery, Agriculture Department, Zichron Yakov, Israel
12:00 – 12:20	<b>András Csótó, Erzsébet Sándor:</b> Country-wide survey of grapevine trunk diseases in Hungary and effect of environmental factors on the symptom expression, University of Debrecen, Hungary
12:20 – 12:40	<b>Carlo Andreotti:</b> Mitigation strategies in viticulture to deal with stresses caused by climate change, Free University of Bozen-Bolzano, Italy
12:40 – 13:00	<b>Safwan Mohammed:</b> Evaluating Vineyard Cultivation Suitability Using a Multi-Criteria Evaluation (MCE) Approach: A Case Study from Southern Syria in the Eastern Mediterranean, Institute for Agricultural Research and Educational Farm, University of Debrecen
13:00 – 14:00	<b>Lunch</b>
14:00 – 14:20	<b>Valéria LEKICS – Imre FERTŐ:</b> Vinnovation Sustainability innovation in Hungarian Wineries, an Empirical Research, Hungarian University of Agricultural and Life Sciences, Gödöllő
14:20 – 14:40	<b>Karl-Johan Fabó, Zoltán Szekér, Máté Tóth, Anna Ternell, Sándor Némethy:</b> Mineral-based soil improvers in organic viticulture. University of Tokaj, Hungary; Research Institute of Sweden (RISE), Gothenburg, Sweden; University of Debrecen, Hungary; Gróf Degenfeld Wine Estate, Tarcal, Hungary; Jord & Kultur, Malmö, Sweden
14:40 – 15:30	<b>WORKSHOP:</b> Environmental and Economic Sustainability in Viticulture – new challenges
15:30 – 17:00	Site visit and wine tasting
17:00 – 18:30	Travelling back to Sátoraljaújhely, Rákóczi Hotel
19:00 – 20:00	Film (Rákóczi Hotel): The King of Grapes: János Mathiász (A szőlők királya – Mathiász János)
20:00 – 22:00	<b>Dinner (Rákóczi Hotel)</b>

**TRANSFER**

TIME	FROM	TO
22:00	Sátoraljaújhely, Rákóczi Hotel	Sátoraljaújhely Hunor Hotel
22:00	Sátoraljaújhely, Rákóczi Hotel	Sárospatak House of Culture

## ADVANCES IN OENOLOGY

**Bodrogkeresztúr, Dereszla Winery**

3916 Bodrogkeresztúr,  
2 Kossuth Street

**SESSION 2****TRANSFER**

TIME	FROM	TO
8:00	Hunor Hotel Sátoraljaújhely	S2 Dereszla Winery, Bodrogkeresztúr
8:15	Rákóczi Hotel Sátoraljaújhely	
8:45	Sárospatak House of Culture	

## PROGRAM

CHAIRMEN	SECRETARY
<b>István Kiss</b> – University of Tokaj <b>Maret du Toit</b> , Stellenbosch University, South Africa <b>Zoltán Barócsi</b> , University of Pécs	<b>Péter Podmaniczky</b>

TIME	Name of presenter/Title of presentation
10:00 – 12:00	
10:00 – 10:20	<b>Pawel Satora:</b> Influence of enzymatic maceration and yeast fermentation on terpene profiles in polish wines, University of Agriculture, Krakow
10:20 – 10:40	<b>Elyashiv Drori:</b> Origin and characteristics of the ancient Israeli grape varieties and their wines. The Samson Family institute for Grape and Wine Research, Ariel University, Israel
10:40 – 11:00	<b>László Hevér:</b> Measuring the hydrogen sulfide content of wines using an efficient electrochemical method, University of Pécs, Faculty of Sciences, Institute of Biology, Department of Agricultural Biology

11:00 – 11:20	<b>Coffee break</b>
11:20 – 11:40	<b>Zoltán Oláh:</b> Apple genom X suggests a frugivore-directed fruit taste genome-evolution – an overview, Bioinformatics and Molecular Surgery Unit, Institute of Chemistry, Faculty of Materials Science and Engineering, University of Miskolc, Hungary
11:40 – 12:00	<b>Aneta Prater:</b> The effect of adding hop and coriander on the physicochemical properties and aromatic profile of cider, University of Agriculture in Krakow
12:00 – 12:20	<b>Magdalena Skotniczny:</b> The application of malolactic fermentation in the production of sparkling wine in a cool climate - effect on selected parameters and sensory properties. University of Agriculture in Krakow
12:20 – 12:40	<b>Samuel Tinon:</b> Tradition vs. Innovation in Tokaj Wine: A 30-Year Journey. Samuel Tinon Tokaj Winery, Olaszliszka – Univ. of Tokaj
12:40 – 13:00	<b>Maret du Toit:</b> Grapevine and Wine Sciences @ Stellenbosch University: Research for impact, South African Grape and Wine Research Institute, Stellenbosch University
13.20 – 14.30	<b>Lunch</b>
14:30 – 15:30	<b>WORKSHOP:</b> Quality requirements and challenges of climate change
15:30 – 17:00	Site visit and wine tasting
17:00 – 18:30	Travelling back to Sátorajújhely, Rákóczi Hotel
19:00 – 20:00	Film (Rákóczi Hotel): The King of Grapes: János Mathiász (A szőlők királya – Mathiász János)
20:00 – 22:00	<b>Dinner (Rákóczi Hotel)</b>

**TRANSFER**

TIME	FROM	TO
22:00	Sátorajújhely, Rákóczi Hotel	Sátorajújhely Hunor Hotel
22:00	Sátorajújhely, Rákóczi Hotel	Sárospatak House of Culture

## WINE AND HEALTH

**Mád, Wine Academy**

3909 Mád, Rákóczi Street 39.

**SESSION 3****TRANSFER**

TIME	FROM	TO
8:00	Hunor Hotel Sátorajújhely	S3 Wine academy, Mád
8:15	Rákóczi Hotel Sátorajújhely	
8:45	Sárospatak House of Culture	

## PROGRAM

CHAIRMEN	SECRETARY
<b>Csaba Oláh</b> – University of Tokaj <b>Erzsébet Karaffa</b> – University of Debrecen <b>Syuzana Esoyan</b> – Yerevan State University, Armenia <b>János Csapó</b> – MATE, Kaposvár, Hungary	<b>Réka Matolcsy</b> , University of Tokaj

10:00 – 13:00	Name of presenter/Title of presentation
10:00 – 10:20	<b>János Csapó, Sándor Némethy:</b> Determination of the wine counterfeiting based on free amino acid content. MATE, Kaposvár and University of Tokaj, Hungary
10:20 – 10:40	<b>Csaba Oláh:</b> The effect of moderate late harvest Tokaj wine consumption on inflammatory parameters, University of Tokaj

10:40 – 11:00	<b>Zsuzsanna Oláh:</b> Complex examination of quality of life and mental health among winemakers and paramedics, Neurosurgery, Borsod County University Teaching Hospital, Miskolc, Hungary Public Health, University of Debrecen, Debrecen, Hungary
11:00 – 11:20	<b>Coffee break</b>
11:20 – 11:40	<b>Erzsébet Karaffa:</b> Perspectives of endophytic trichodermas in sustainable viticulture, University of Debrecen
11:40 – 12:00	<b>Máté Tóth:</b> Prospective clinical study of the effects of small amounts of aszu wine on psychosomatic health. Gróf Degenfeld Wine Estate and University of Debrecen
12:00 – 12:20	<b>János Csapó, Sándor Némethy:</b> Functional foods. Why red wine is considered a functional food? MATE, Kaposvár and University of Tokaj, Hungary
12:20 – 12:40	<b>Réka Matolcsi:</b> The future of alcohol-free wines, University of Tokaj
13:00 – 14:00	<b>Lunch Break</b>
14:00 – 15:00	<b>WORKSHOP:</b> The French Paradox and the health effects of wine – with or without alcohol?
15:00 – 17:00	Site visit and wine tasting
17:00 – 18:30	Travelling back to Sátoraljaújhely, Rákóczi Hotel
19:00 – 20:00	Film (Rákóczi Hotel) The King of Vines – János Mathiász (A szőlők királya – Mathiász János)
20:00 – 22:00	<b>Dinner (Rákóczi Hotel)</b>

## TRANSFER

TIME	From	TO
22:00	Sátoraljaújhely, Rákóczi Hotel	Sátoraljaújhely Hunor Hotel
22:00	Sátoraljaújhely, Rákóczi Hotel	Sárospatak House of Culture

## HERITAGE CONSERVATION, WINE- AND GASTROTOURISM

## Tarcal, Gróf Degenfeld Castle Hotel

3915 Tarcal, Terézia kert 9.



## SESSION 4

## TRANSFER

TIME	FROM	TO
8:00	Hunor Hotel Sátoraljaújhely	S4 Gróf Degenfeld Castle Hotel, Tarcal
8:15	Rákóczi Hotel Sátoraljaújhely	
8:45	Sárospatak House of Culture	

## PROGRAM

	CHAIRMEN	SECRETARY
	<b>Sándor Némethy</b> – University of Tokaj <b>Elek Bartha</b> – University of Debrecen <b>Alexander Fehér</b> – Slovak University of Agriculture, Nitra, Slovakia <b>Anna Ternell</b> – Research Institutes of Sweden, Göteborg, Sweden	<b>Laura Varga</b> – University of Tokaj
10:00 – 13:00	Name of presenter/Title of presentation	
10:00 – 10:20	<b>Elek Bartha:</b> Grapes and wine in sacral folk tradition. University of Debrecen, Hungary	
10:20 – 10:40	<b>Giovanni Cavallaro and Massimo Geraci:</b> Protected natural areas in Italy: the case of the Nebrodi Nature Park, Italy, Extraordinary Commissioner of the Nebrodi Park Authority	
10:40 – 11:00	<b>Vadim Olegovich Vozdvizhensky:</b> Tokaj wine at the crossroads of Russian poetry	

11:00 – 11:20	<b>Coffee break</b>
11:20 – 11:40	<b>Piotr Drag:</b> Interdisciplinary nature of the strategy of communicating cultural heritage. On the example of the project of international promotion of the historical Tokaj wine route
11:40 – 12:00	<b>David Maghradze:</b> Grapes and wine culture in Georgia from history to modernity, Iakog Gogebashvili Telavi State University, Telavi, Georgia
12:00 – 12:20	<b>Vadim Olegovich Vozdvizhensky:</b> Grigory Savvich Skovoroda: In my beloved vineyards of Tokaj
12:30 – 14:00	<b>Lunch Break</b>
14:00 – 14:20	<b>Anna Ternell:</b> A sustainable and holistic ecosystem-based approach for conservation of viticultural landscapes. Research Institutes of Sweden (RISE), Göteborg, Sweden
14:20 – 14:40	<b>Ágnes Horváth, Boglárka Bánné-Gál, Orsolya Hogya:</b> The cultural heritage of Tokaj as a resource for regional development and the enhancement of population retaining capacity of the countryside. European Ecocycles Society, University of Tokaj and the Assembly of Borsod-Abaúj-Zemplén County
14:40 – 15:30	<b>WORKSHOP:</b> The complexity of wine culture – tangible and intangible heritage
15:30 – 17:00	Site visit and wine tasting
17:00 – 18:30	Travelling back to Sátorajújhely, Rákóczi Hotel
19:00 – 20:00	Film (Rákóczi Hotel) The King of Vines – János Mathiász (A szőlők királya – Mathiász János)
20:00 – 22:00	<b>Dinner (Rákóczi Hotel)</b>

## TRANSFER

TIME	From	TO
22:00	Sátorajújhely, Rákóczi Hotel	Sátorajújhely Hunor Hotel
22:00	Sátorajújhely, Rákóczi Hotel	Sárospatak House of Culture

## WINE ECONOMICS, POLICY, AND INNOVATION IN MULTIFUNCTIONAL AGRICULTURE

### Szegi, Grand Tokaj Szegi Cellar

3918 Szegilong, along the highway No. 37



## SESSION 5

## TRANSFER

TIME	FROM	TO
8:00	Hunor Hotel Sátorajújhely	S5 Grand Tokaj Szegi Cellar, Szegi
8:15	Rákóczi Hotel Sátorajújhely	
8:45	Sárospatak House of Culture	

## PROGRAM

	CHAIRMEN	SECRETARY
	<b>Csaba Novák</b> – University of Tokaj <b>András Nábrádi</b> – University of Debrecen <b>Dess Pearson</b> – Torrens University, Australia	<b>Marta Kreidlmayer</b> – University of Tokaj
10:00 – 13:00	Name of presenter/Title of presentation	
10:00 – 10:20	<b>Alfredo Coelho:</b> Premium wine brands in international wine lists: an exploratory study of Tokaj and Sauternes, Bordeaux Sciences Agro, Dept. of Economics, Enterprises and Territories, France.	
10:20 – 10:40	<b>Franz G. Rosner:</b> Ecological criteria for a sustainability assessment using the example of the online certification “Nachhaltig Austria”, Federal College and Research Institute for Viticulture and Pomology, Austria	
10:40 – 11:00	<b>Dess Pearson:</b> The impact of Chinese wine tariffs on the South Australian wine industry, Torrens University of Australia	
11:00 – 11:20	<b>Coffee break</b>	

11:20 – 11:40	<b>Alexander Fehér:</b> Vineyard law and life on the vineyard (case study from southern Slovakia)
11:40 – 12:00	<b>Péter Gál:</b> Factors of revenue from grape production – the role of PDOs and PGIs, University of Tokaj
12:00 – 12:20	<b>Lotta Nordmark:</b> What about cold climate viticulture? Swedish University of Agricultural Sciences
12:20 – 12:40	<b>Csaba Novák:</b> The impact of COVID on the performance on wine businesses in Tokaj wine region: an econometric exercise, University of Tokaj
12:40 – 14:00	<b>Lunch</b>
13:00 – 15:00	<b>WORKSHOP:</b> Multifunctionality, innovation and circular economy as prerequisites for viable wine business
15:00 – 17:00	Site visit and wine tasting
17:00 – 18:30	Travelling back to Sátoraljaújhely, Rákóczi Hotel
19:00 – 20:00	Film (Rákóczi Hotel) The King of Vines – János Mathiász (A szőlők királya – Mathiász János)
20:00 – 22:00	<b>Dinner (Rákóczi Hotel)</b>

## TRANSFER

TIME	From	TO
22:00	Sátoraljaújhely, Rákóczi Hotel	Sátoraljaújhely Hunor Hotel
22:00	Sátoraljaújhely, Rákóczi Hotel	Sárospatak House of Culture

## ADVANCES IN VITICULTURE

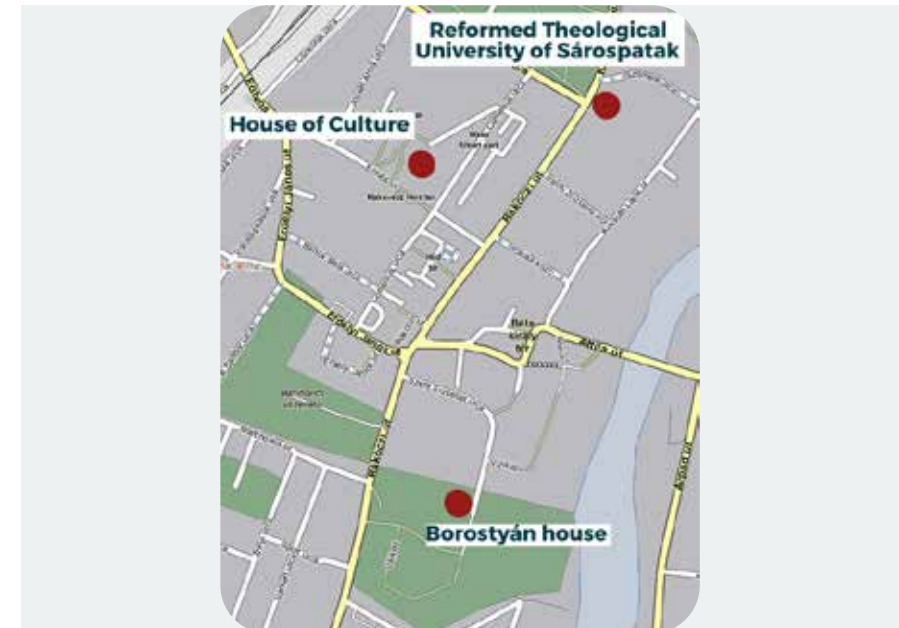
Sárospatak,  
University of Tokaj,  
Borostyán house



SESSION 1

## TRANSFER

TIME	FROM	TO
8:30	Hunor Hotel Sátoraljaújhely	Reformed Theological University of Sárospatak, University of Tokaj, Borostyán house
8:30	Rákóczi Hotel Sátoraljaújhely	Reformed Theological University of Sárospatak, University of Tokaj, Borostyán house





## PROGRAM

CHAIRMEN	SECRETARIES
<p><b>Péter Molnár</b> – University of Tokaj</p> <p><b>Nándor Rakonczás</b> – University of Debrecen</p> <p><b>Giuseppe Lo Papa</b> – University of Palermo</p> <p><b>László Szemethy</b> – University of Pécs</p>	<p><b>Antal Kneip</b>, University of Tokaj</p> <p><b>Péter Balling</b>, University of Tokaj</p> <p><b>András Csótó</b>, University of Debrecen</p>

9:00 – 13:00	Name of presenter/Title of presentation
09:00 – 9:20	<b>Péter Balling</b> : Characteristics of Tokaj vineyard management regarding greenhouse gas reduction, with special reference to aszú production
09:20 – 9:40	<b>Tibor József Novák</b> : Soil transformations resulted by viticulture and their relevance among the components of the terroir on the Tokaj Hill
09:40 – 10:00	<b>Zsolt Fehér</b> : Daily water balance approximation by takagi-sugeno fuzzy-neural inference system and multi-resolution satellite observations, University of Debrecen
10:00 – 10:20	<b>Berenova Veronica</b> : (Physical)geography in precision viticulture
10:20 – 10:40	<b>Mónika Márkus</b> : Investigating the impact of row covers on vineyard terroir stability: Insights from the Tokaj Region
10:40 – 11:00	<b>Maciej Gąstoł</b> : Effect of mycorrhizal inoculation on the growth, mycorrhizal parameters and mineral nutrition of young vines, Department of Horticulture Biotechnology and Horticulture Faculty University of Agriculture in Kraków, Department of Horticulture
11:00 – 11:20	<b>Łukasz P. Tarkowski</b> : Simulating the impact of climate change on disease-resistant grapevine varieties, IINRAE, Université de Strasbourg, UMR SVQV, Colmar, France
11:20 – 11:40	<b>Coffee break</b>
11:40 – 12:00	<b>Matecný Igor</b> : Use of soil and georelief data in precision agriculture in Slovakia. Faculty of Natural Sciences, Dept. of Physical Geography and Geoinformatics, Comenius University Bratislava, Slovakia
12:00 – 12:20	<b>Endre Dobos</b> : Precision soil mapping and microclimate characterization supporting vineyard management and renewal, University of Miskolc, Hungary
12:20 – 12:40	<b>Károly Kovács</b> : Terroir, precision viticulture and GIS - based on the example of a Hegyalja Winery, University of Miskolc, Hungary
12:40 – 14:00	<b>Lunch</b>

14:00 – 14:20	<b>Manuela Brando</b> : Effects of biodynamic vineyard management on plant growth, stress response and fertility, University of Bordeaux
14:20 – 14:40	<b>Péter Balling</b> : Effects of soil aeration treatments in combination with a biostimulant in the tokaj wine region. University of Tokaj, Hungary
14:40 – 15:00	<b>Ágnes Kun</b> : Detection and damage of Erasmoneura vulnerata (FITCH) on grapevine in Hungary
15:00 – 15:20	<b>Tamás Nagy Péter</b> : Comparative analysis of organic based leaf-fertilizers on yield and quality of 'bluefrankish' grapevine in Upper Hungary region
15:20 – 15:40	<b>Zsolt Fehér</b> : Daily Water Balance Approximation by Takagi-Sugeno Fuzzy-Neural Inference System and Multi-Resolution Satellite Observations, University of Debrecen
15:40 – 16:00	<b>Erzsébet Karaffa</b> : Perspectives of endophytic trichodermas in sustainable viticulture, University of Debrecen
16:00 – 17:30	<b>WORKSHOP</b> : Organic, biodynamic or ecologically acceptable viticulture and soil conservation
17:30 – 18:30	<b>Break</b>
18:30 – 20:00	<b>Closing ceremony and conclusive plenary session</b>
18:30 – 18:50	<b>Prof. Dr. Tamás Kőmíves</b> : Wine Traditions and Scientific Innovation: Reflections from TWC2024. Hungarian Academy of Sciences and European Ecocycles Society, Hungary
18:50 – 19:10	<b>Prof. Dr. Gergely Tóth</b> : Policies and politics for and against Sustainable Development. Hungarian University of Agriculture and Life Sciences (MATE) and the Municipality of Keszthely (Mayor), Hungary
19:10 – 19:30	<b>Prof. Dr. Giuseppe Lo Papa</b> : Soil is our not renewable resource – apply the concept of regenerative sustainability! Department of Agro-Environmental Systems, Faculty of Agriculture, University of Palermo, Italy
20:00 – 22:00	<b>Goodbye Party</b>

## TRANSFER

TIME	From	TO
21:30	House of Culture, Sárospatak	Hunor Hotel Sátoraljaújhely Rákóczi Hotel Sátoraljaújhely

## ADVANCES IN OENOLOGY

Sárospatak, University of Tokaj,  
Borostyán house

## SESSION 2

## TRANSFER

TIME	FROM	TO
8:30	Hunor Hotel Sátoraljaújhely	Reformed Theological University of Sárospatak, University of Tokaj, Borostyán house
8:30	Rákóczi Hotel Sátoraljaújhely	Reformed Theological University of Sárospatak, University of Tokaj, Borostyán house

## PROGRAM

CHAIRMEN	SECRETARIES
<b>Béla Kovács</b> , University of Debrecen <b>Maret du Toit</b> , Stellenbosch University, South Africa	<b>Péter Podmaniczky</b> , University of Tokaj <b>Laura Varga</b> , University of Tokaj

TIME	Name of presenter/Title of presentation
9:00 – 13:00	Name of presenter/Title of presentation
09:00 – 9:20	<b>Zsuzsa Antunovics</b> : Genetic background of some excellent fermenter non-GMO artificial yeast hybrids, University of Debrecen
09:20 – 9:40	<b>Syuzanna Esayan</b> : Understanding Ceramic Influence on Wine: Investigating the Impact of Hydraulic Ratio on Dissolution and pH Dynamics, Yerevan State University, Research Institute of Biology
09:40 – 10:00	<b>Werner Pölz and Franz G. Rosner</b> : Calculation of the CO <sub>2</sub> footprint using the example of Austrian wine, Federal College and Research Institute for Viticulture and Pomology, Austria
10:00 – 10:20	<b>Okba Hatem</b> : Extraction of stilbene compounds from Vitis species and their application against foodborne pathogens
10:20 – 10:40	<b>Antal Kneip</b> : Genetic characterization of furmint clones in the tokaj wine region
10:40 – 11:00	<b>Karl Johan Fabo</b> : Sweden – a new wine region with a more holistic approach. Swedish University of Agricultural Sciences

11:00 – 11:20	<b>Vadim Olegovich Vozdvizhensky</b> : Sylvester Douglass – The Scottish lord who paved the way to London from Tokaj
11:20 – 11:40	<b>Coffee break</b>
11:40 – 12:00	<b>Kiss Tímea és Molnár Dániel</b> : Heterosexual wine and homosexual beer? A 16 <sup>th</sup> -century medical treatise dedicated to Ferenc Thurzó, Bishop of Nyitra
12:00 – 12:20	<b>Egey Emese</b> : Wine From a Linguistic Viewpoint
12:20 – 12:40	<b>Tomasz Pasierbek and Krzysztof Borkowski</b> : Integrating vine and wine tourism into rural and ecotourism programmes with informal education. University College of Tourism and Ecology (WSTiE), Sucha Beskidzka, Poland
12:40 – 14:00	<b>Lunch</b>
14:00 – 16:00	Free choice of afternoon sessions (session 1 or 6)
16:00 – 17:30	<b>WORKSHOP</b> : Sustainable and adaptable viticulture and winemaking
17:30 – 18:30	<b>Break</b>
18:30 – 20:00	<b>Closing ceremony and conclusive plenary session</b>
18:30 – 18:50	<b>Prof. Dr. Tamás Kőmíves</b> : Wine Traditions and Scientific Innovation: Reflections from TWC2024. Hungarian Academy of Sciences and European Ecocycles Society, Hungary
18:50 – 19:10	<b>Prof. Dr. Gergely Tóth</b> : Policies and politics for and against Sustainable Development. Hungarian University of Agriculture and Life Sciences (MATE) and the Municipality of Keszthely (Mayor), Hungary
19:10 – 19:30	<b>Prof. Dr. Giuseppe Lo Papa</b> : Soil is our not renewable resource – apply the concept of regenerative sustainability! Department of Agro-Environmental Systems, Faculty of Agriculture, University of Palermo, Italy
20:00 – 22:00	<b>Goodbye Party</b>

## TRANSFER

TIME	From	TO
21:30	House of Culture, Sárospatak	Hunor Hotel Sátoraljaújhely Rákóczi Hotel Sátoraljaújhely

## WINE SCIENCE EDUCATION

Reformed Theological  
University of Sáropatak

## SESSION 3

## TRANSFER

TIME	FROM	TO
8:30	Hunor Hotel Sátoraljaújhely	Reformed Theological University of Sáropatak
8:30	Rákóczi Hotel Sátoraljaújhely	Reformed Theological University of Sáropatak

## PROGRAM

CHAIRMEN		SECRETARIES	
<b>Dr. habil. Tamás Köpeczi- Bócz</b> – University of Tokaj  <b>Prof. Dr. István Szűcs</b> – University of Debrecen  <b>László Szemethy</b> – University of Pécs		<b>Marta Kreidlmayer,</b> University of Tokaj  <b>Orsolya Kovács-Kővágó,</b> University of Tokaj	
9:00 – 13:00	Name of presenter/Title of presentation		
09:00 – 9:20	<b>Marta Kreidlmayer:</b> Wines of Fire and Earth: Exploring the Volcanic Terroirs of the Canary Islands, University of Tokaj		
09:20 – 9:40	<b>Michał Szewczyk and Marian Szewczyk:</b> How to illustrate plant biodiversity around the vineyards of the Sanok region		
09:40 – 10:00	<b>Homolya Dániel:</b> Artificial Intelligence in the wine industry: case studies, benefits, challenges and transformation drivers, University of Tokaj		
10:00 – 10:20	<b>Supcik Adam:</b> Drone Flight Conditions in Precision Viticulture, Comenius University in Bratislava, Faculty of Natural Sciences, Department of Physical Geography and Geoinformatics		
10:20 – 10:40	<b>László Szemethy:</b> Under pressure – challenges in Hungarian oenology and viticulture education		
10:40 – 11:00	Coffee break		

11:00 – 11:20	<b>Zoltán Péter Alföldi:</b> Cheering up the muses with the nectar of the gods, MATE, Keszthely	
11:20 – 11:40	<b>Tamás Köpeczi-Bócz:</b> Cognitive Dissonance-Based Accelerated Training Programs: Innovation Mindset Shift in Tokaj Wine Enterprises, University of Tokaj	
11:40 – 12:00	<b>Lívía Beáta Jónás:</b> My experiences in Italy with the Pannónia Program – Villa La Ripa, University of Tokaj	
12:00 – 12:20	<b>Maret Du Toit:</b> Wine Education session: Teaching and Learning – Viticulture and Oenology: what does the future student look like?	
12:20 – 12:40	<b>Ágnes Alföldi:</b> Music and wine for uplifting spirit and soul	
12:40 – 14:00	Lunch	
14:00 – 14:20	<b>Tamás Köpeczi-Bócz and Sándor Némethy:</b> Global problems in Wine Science Education – solutions through capacity building and transdisciplinary education	
14:20 – 14:40	<b>Boglárka Bánné-Gál, Orsolya Hogya and Ágnes Horváth:</b> Capacity building potential of the wine sector through adult education	
14:40 – 15:00	<b>Marek Durmała, Anna Oleksa Kazmierczak, and Elzbieta Chowaniec:</b> Education in enotourism at the University College of Tourism and Ecology in Sucha Beskidzka, Poland	
15:00 – 15:20	<b>Zoltán Szekér, Csaba Oláh, Péter Molnár and Péter Szűcs:</b> Information technology, digitalisation, and robotics in vineyard management. University of Tokaj, Hungary, University of Miskolc, Hungary.	
15:20 – 17:30	<b>WORKSHOP:</b> Sustainable and resilient education in wine science.	
17:30 – 18:30	Break	
18:30 – 20:00	Closing ceremony and conclusive plenary session (House of Culture)	
18:30 – 18:50	<b>Prof. Dr. Tamás Kőmives:</b> Wine Traditions and Scientific Innovation: Reflections from TWC2024. Hungarian Academy of Sciences and European Ecocycles Society, Hungary	
18:50 – 19:10	<b>Prof. Dr. Gergely Tóth:</b> Policies and politics for and against Sustainable Development. Hungarian University of Agriculture and Life Sciences (MATE) and the Municipality of Keszthely (Mayor), Hungary	
19:10 – 19:30	<b>Prof. Dr. Giuseppe Lo Papa:</b> Soil is our not renewable resource – apply the concept of regenerative sustainability! Department of Agro-Environmental Systems, Faculty of Agriculture, University of Palermo, Italy	
20:00 – 22:00	Goodbye Party	

## TRANSFER

TIME	From	TO
21:30	House of Culture, Sáropatak	Hunor Hotel Sátoraljaújhely Rákóczi Hotel Sátoraljaújhely

## FACULTATIVE PROGRAMME

Scientific and cultural excursion  
in the Tokaj Wine Region – whole day

### TRANSFER

TIME	
8:00	Hunor Hotel Sátoraljaújhely
8:10	Rákóczi Hotel Sátoraljaújhely

## PROGRAM

8:30 – 9:30	Scientific Collections of the Reformed College of Sárospatak
9:30 – 10:00	Sárospatak - Hercegkút –bus transfer
10:00 – 12:00	World Heritage Cellars of Hercegkút - visit to the charming and fascinating little Swabian village of Hercegkút, and its unique cellar system
12:00 – 13:00	<b>Lunch</b>
13:00 – 13:30	Hercegkút-Tolcsva - bus transfer
13:30 – 16:00	Oremus Winery - cellar visit and wine tasting

A programváltoztatás jogát fenntartjuk.



## POSTERS:

**Réka Matolcsi:** The importance of the by-products of grape processing, with particular regard to the physiological effects of the grape seed extract, University of Tokaj

**Laura Varga:** How does moderate wine consumption influence men's sexual potential?, University of Tokaj

**Laura Varga:** Investigation of berry development and susceptibility to Botrytis in Furmint and Kövérszőlő grape varieties, University of Tokaj

**Laura Varga:** Complex analysis of the beneficial clinical effects of moderate Furmint wine consumption, University of Tokaj

**Mihály Konkoly:** Analysis of consumer preferences and purchasing habits for Tokaji sweet wines among wine consumers in Hungary, University of Tokaj

**Nándor Rakonczás:** Minerality and the rootstock factor of the terroir. Institute for Agricultural Research and Educational Farm, University of Debrecen, Hungary

**Spurthi Daida:** Responses of grapevine to heatwaves, French Associates Institute for Agriculture

**Julia Mazár:** Recovery of valuable components from grape pomace using microwave-assisted extraction, MATE, Hungary

**István Kiss, Zoltán Kállai, Gabriella Antal:** Furmint Aroma Map - The base of a unique wine region,

**H. Weninger<sup>1</sup>, M. Sobe<sup>2</sup>, R. Amann<sup>3</sup>:** H. Weninger, M. Sobe, R. Amann: Aroma enhancement in white wines during fermentation and storage, due to new  $\beta$ -Glycosidase enzyme activities

**Orsolya Bajusz:** Crafting a Viticultural Installation: A Learning Experience for Visual Communication Students

**Zoltán Kállai:** Winemaking study of Interspecific yeast hybrids: Laboratory S. Cerevisiae Improved with Tokaj Isolated Wild S. Uvarum Strain, University of Tokaj



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