



**R&D Project POCI-01-0145-FEDER-027819**  
**- Oxidation reactions: a key towards a novel and sustainable wine spirits ageing technology -**

OXOREBRAND

**Seminary**

**Instituto Superior de Agronomia**

6 December 2021

COMPETE  
2020

PORTUGAL  
2020

UNIÃO EUROPEIA  
Fundo Europeu  
de Desenvolvimento Regional

FCT  
Fundação  
para a Ciência  
e a Tecnologia

## Programme

### 10h30 | Welcome

*Jorge Ricardo da Silva*

### 10h40 | Introducing the R&D Project “OXYREBRAND - Oxidation reactions: a key towards a novel and sustainable wine spirits ageing technology”

*Sofia Catarino*

### 11h00 | Results of the research line “Wine spirit ageing with chestnut staves under different micro-oxygenation strategies”

- Colour, total phenols index and general chemical composition

*Sara Canas, Ofélia Anjos*

- Low molecular weight compounds, iron and copper

*Sara Canas, Sofia Catarino*

- Volatile compounds and sensory profile

*Ilda Caldeira, Ofélia Anjos*

### 11h45 | Discussion

### 12h00 | Website and indicators of achievement

*Tiago Fernandes*

### 12h15 | Tasting of wine spirits

*Ilda Caldeira, Sheila Alves*

Principal contractor



Participating institutions



Collaboration

