

## Ass Prof George Kotseridis - CURRICULUM VITAE



**George Kotseridis** has led flavour studies of grapes and wines in order to improve the quality of wines. His current research aim to identify the various volatile and nonvolatile compounds that characterize the distinctive aroma of various Greek wines. Also to study the impact of various viticultural and enological practices to the quality of flavour and on how to manipulate the wine aroma based on consumer preference. He collaborates with viticulturists, molecular biologists, microbiologists in order to understand better the mechanisms of generation of aroma from the maturation of grapes up to the harvest as also during the fermentations. Besides, part of his research work is concentrated on the impact of barrels on wine flavour and on the choice of stoppers, adequate for Greek varietal wines.

He has established the relatively new laboratory of Enology, the first one all over Greece, and he directs the researches on wine quality. Funding is based on national funding agencies and on applied research projects funded directly through private companies, wineries or companies providing enological products for wine making.

He has published **over 60 papers** in international journals since 2000 (citations>1000; h=14), as well as he gave an important number of invited talks worldwide (20). He is on the Editorial Board of the European Journal of Enology and Viticulture, OENO-one and a member of the biggest scientific network of enology, the Oenovitis. He has participated in many conferences and chaired several sessions in international symposium worldwide.

He teaches Enology since 2003, on undergraduate as also on graduate level.

### EMPLOYMENT HISTORY

- 9/2015-today:** - Director of Enology Lab, Agricultural University of Athens
- 9/2015- today :** - Associate professor Enology Agricultural University of Athens
- 10/2008 – 8/2015:** -Assistant professor Enology, Agricultural University of Athens
- 01/2011- 02/2012** -Head of the Enology Outreach of Cool Climate Enology and Viticulture Institut. Brock University, Ontario
- 9/2003–9/2008:** - Lecturer Enology Agricultural University Athens
- 03/2001-08/2003** - Various positions industry

### MAIN RESEARCH GRANTS

#### INDUSTRY

Kotseridis G. Funding through Tonnellerie Nadalie, collaboration with Agricultural University of Athens *Influence to the aroma and taste of Agiorgitiko wines after addition of oak chips during maturation and fermentation.* 2013-2016. 100.000 €

Kotseridis G.: DIAM Bouchage, study of the influence of variable permeability on the quality of greek white wines. 2014-2015, 10.000 €

Kotseridis G 2016: development of products based on wine with low alcohol and enriched in CO<sub>2</sub>. 20.000 €

## STATE OR FEDERATION FUNDING

Kotseridis G. (co-ordinator) HELLENOINOS, acquiring knowledge about 25 indigenous Greek varieties using genomics, transcriptomics and metabolomics. Total Budget 1.000.000 €

Kotseridis G. (co-ordinator), INTERREG (GREECE BULGARIA), Developing Identity on Yield, Soil and Site 2017-2019, Total Budget 1.000.000 €

Troianou V. (co-ordinator), Kotseridis G (scientific collaborator). October 2013- October 2015 – Isolation and production of yeast strains of greek varieties in order to produce wines with geographical fingerprint. General Secretary of Research and Technology – GSRT for private companies - OENOLYSIS. Scientific collaborator. Total 100.000 €

Kotseridis G. (co-ordinator) Federation Funding: Fed Dev Ontario Applied Research and Commercialization Initiative. June 2011. Evaluation of biological deacidification techniques for achieving novel balanced acidity style – Baco Noir with enhanced commercial acceptance. 50,000 \$.

## KEY PUBLICATIONS

Basalekou, M., Pappas, C., Tarantilis, P., **Kotseridis, Y.** Kallithraka, S. Wine authentication with Fourier Transform Infrared Spectroscopy (FT-IR): A feasibility study on variety, type of barrel wood and ageing time classification. *International Journal of Food Science and Technology*, 52(6), 1307-1317, 2017.

Kogkou, H., Chorti, E., Kyraleou, M., Kallithraka, S., Koundouras, S., Logan, G., Kanakis, I., **Kotseridis, Y.** Effects of foliar application of inactivated yeast on the phenolic composition of *Vitis vinifera* L. cv. Agiorgitiko grapes under different irrigation levels. *International Journal of Wine Research*, 9, 23-33, 2017.

Kyraleou, M., Teissedre, PL, Tzanalouli, E., **Kotseridis, Y.**, Chira, K., Ligas, I., Kallithraka, S. Addition of wood chips in red wine during and after alcoholic fermentation: differences in color parameters, phenolic content and volatile composition. *Oeno one*, 50(4), 209-222, 2016.

M. Kyraleou, S. Kallithraka, K. Chira, E. Tzanakouli, I. Ligas, and **Y. Kotseridis** Differentiation of Wines Treated with Wood Chips Based on Their Phenolic Content, Volatile Composition, and Sensory Parameters, *Journal of Food Science* 2015, Vol. 80, Nr. 12, 2701-2710

Andreea Botezatu, Gary J. Pickering, **Yorgos Kotseridis** Development of a rapid method for the quantitative analysis of four methoxypyrazines in white and red wine using multi-dimensional Gas Chromatography – Mass Spectrometry *Food Chemistry* 160, 2014, 141–147

M. Kyraleou, **Y. Kotseridis**, S. Koundouras, K. Chira P.-L. Teissedre S.Kallithraka. Effect of irrigation regime on perceived astringency and proanthocyanidin composition of skins and seeds of *Vitis vinifera* L. cv. Syrah grapes under semiarid conditions *Food Chemistry* 203, 2016, 292–300

A. Blake, **Y. Kotseridis**, I. D. Brindle, D. Inglis, M. Sears and G. J. Pickering., Effect of light and temperature on 3-alkyl-2-methoxypyrazine concentration and other impact odorants of Riesling and Cabernet Franc wine during bottle ageing. *Food Chem.* 2010, 119(3), 935-944.