

Dr. Aikaterini Karampatea

Assistant Professor Field of Expertise: **“Wine Production and Wine Microbiology”**

Department of Viticulture and Oenology Democritus University of Thrace

TABLE OF CONTENTS**1. PERSONAL INFORMATION**

1.1 Personal Details

Full Name: Karampatea Aikaterini

Address: 2km Dramas Mikrochoriou, Drama 66100, Greece

Telephone:

E-mail: akarampa@vo.duth.gr

Dr. **Aikaterini Karampatea** holds a **Bachelor’s degree in Chemistry** (Aristotle University of Thessaloniki) and a **degree in Oenology** (Diplôme National d’Œnologue, University of Burgundy). She also holds **postgraduate qualifications in Oenology** (DSER / Master in Oenology, University of Dijon) and a **PhD in Vine, Wine and Beverage Sciences** (University of West Attica).

Since **2011**, she has been working as a **Researcher** at the **Department of Agricultural Biotechnology and Oenology of the Democritus University of Thrace**. Her scientific expertise focuses on the **isolation of indigenous wine yeasts** and the **study of their genotypic and oenological characteristics**.

She has more than **twenty (20) years of professional experience** in analytical and winemaking techniques, as well as in **oenological consulting services**, and operates her own **oenological laboratory (Oenopolis)**.

She has participated in **four (4) research and educational projects**. Her scientific output includes **more than twenty (20) publications in international peer-reviewed scientific journals** and **more than twenty-five (25) papers presented at national and international conferences**.

She is a **member of the Union des Oenologues de France** and the **Association of Greek Chemists**. She is also an **international wine taster and judge** and has participated to date in **more than thirty (30) international wine competitions**.

Her scientific work is available at:

- Google Scholar: <https://scholar.google.gr/citations?hl=en&user=6FOFVhEAAAAJ>
- ORCID: <https://orcid.org/0009-0007-8983-3437>
- SciProfiles: <https://sciprofiles.com/profile/1912034>

- Scopus Author ID:
<https://www.scopus.com/authid/detail.uri?authorId=57786937200>

1.2 Academic Education and Degrees

December 2018 – 2 December 2022

Doctor (PhD) in Vine, Wine and Beverage Sciences

Department of Wine, Vine and Beverage Sciences School of Food Sciences
University of West Attica Final Grade: 10/10

Doctoral Dissertation Title: *Isolation of indigenous winemaking microbial cultures from Greek vineyards and study of their genotypic and technological characteristics.*
Website: www.uniwa.gr

01 September 2003 – 30 June 2005

Diplôme National d'Œnologue

Institut Universitaire de la Vigne et du Vin **University of Burgundy**, Dijon, France
Website: <https://iuvv.ube.fr/>

February 2003 – June 2003

University Diploma in Viticulture

Institut Universitaire de la Vigne et du Vin University of Dijon, France Website:
<https://iuvv.ube.fr/>

September 2001 – July 2002

Postgraduate Degree (DSER) in Oenology – Ampelology

University of Dijon, France Website: <https://iuvv.ube.fr/>

1996 – 2002

Bachelor's Degree in Chemistry Specialization: Physicochemical Chemistry, Analytical Chemistry and Environmental Chemistry School of Sciences **Aristotle University of Thessaloniki** Website: www.auth.gr

1.3 Seminars – Training

2024 Legislation on Organic Wines, Low-Alcohol Wines and New EU Wine Labelling Regulations Duration: **16 hours** Union des Œnologues de France (Union of French Oenologists)

2023 ISO 17025:2017 – Accreditation of Testing and Calibration Laboratories Duration: **16 hours and 40 minutes** Centre for Lifelong Learning (KEDIVIM) – SEMIGO Website: www.semigo.gr

2022 Wine Tourism: Tapping into New Opportunities Duration: **20 hours**
Program: *Sea of Wine – “Promoting the Black Sea Region as a Wine Tourism Destination”* Aristotle University of Thessaloniki

2021 ISO 17025:2017 – Laboratory Accreditation Duration: **16 hours** TÜV Hellas

2021 Microbiological Analyses in Oenology Duration: **16 hours** Union des Oenologues de France (Union of French Oenologists)

2020 COVID-19: Food Safety and Certification TÜV Austria

2016 ISO 22716 – Cosmetic Quality Control and Quality Improvement Duration: **13 hours** Centre for Lifelong Learning (KEDIVIM) – SEMIGO Website: www.semigo.gr

2014 ISO 17025 – Laboratory Accreditation According to ISO / IEC 17025 Standard Duration: **16 hours** Association of Greek Chemists

2009 ISO 22000:2005 – Food Safety Management Systems Inspector / Lead Auditor Training Duration: **40 hours** TÜV Hellas

2009 ECDL Certification Modules: Word, Excel, Internet

2009 Occupational Health and Safety in the Workplace Duration: **20 hours** Primus Training Center

1999 – 2000 Computer Training Seminar Topics: MS-DOS, Windows 98, Touch-Typing System Didacta Training Center, Thessaloniki

2. SCIENTIFIC PUBLICATIONS

2.1 Monographs

Karampatea, Aikaterini *Isolation of Indigenous Winemaking Microbial Cultures from Greek Vineyards and Study of Their Genotypic and Technological Characteristics*. Doctoral Dissertation, Department of Wine, Vine and Beverage Sciences, School of Food Sciences, University of West Attica, December 2022.

Karampatea, Aikaterini *Étude sur le potentiel aromatique: Evolution au cours de la maturation de Pinot Gris et de Marsanne Blanche. Influence de différentes souches de*

levures et d'un activateur sur un vin Chardonnay. Diplôme National d'Œnologie Thesis, Institut de la Vigne et du Vin, University of Burgundy, June 2005.

Karampatea, Aikaterini *Caractérisation physico-chimique des composés libérés dans le milieu par *Saccharomyces cerevisiae* en fin de fermentation alcoolique et après autolyse*. DSER Thesis (Diplôme Supérieur d'Études et de Recherches), Institut de la Vigne et du Vin, University of Burgundy, July 2002.

Karampatea, Aikaterini *Comparison of Cigarettes on the Greek Market According to the Percentage of Extractable Nicotine as an Indicator of the Impact of Smoking*. Undergraduate Thesis, Department of Chemistry, School of Sciences, Aristotle University of Thessaloniki, March 2001.

2.2 Publications in Scientific Journals

Mamalis, S., Kamenidou, I., Bouloumpasi, E., **Karampatea, A.** (2025). Consumers' Attitudes Towards Visiting a Wine Destination. *Springer Proceedings in Business and Economics*. DOI: 10.1007/978-3-032-06385-4_3

Skendi, A., Bouloumpasi, E., Kontopou, I., Stefanou, S., Greveniotis, V., **Karampatea, A.** (2025). Investigation of the Combined Impact of Location and Processing on the Quality Characteristics of Commercial Malagousia Wines from Northern Greece. *Beverages*, 11, 147. DOI: 10.3390/beverages11050147

Karampatea, A., Skendi, A., Manoledaki, M., Bouloumpasi, E. (2025). Predicting Organic Acid Variation in White Wine Malolactic Fermentation Using a Logistic Model. *Fermentation*, under publication.

Skendi, A., **Karampatea, A.**, Bouloumpasi, E., Tseine, G., Stefanou, S., Mamalis, S. (2025). Vineyard Location Impact on the Composition and Quality of Wines from International and Native Varieties Grown in Drama, Greece. *Foods*, 14, 1268. DOI: 10.3390/foods14071268

Bouloumpasi, E., Skendi, A., **Karampatea, A.**, Tseine, G., Irakli, M., Mamalis, S., Soufleros, E.H. (2025). Exploring Red Wines from the Drama Region: A Chemical, Sensory, and Terroir Insight. *Applied Sciences*, 15, 2485. DOI: 10.3390/app15052485

Karampatea, A., Vrentzou, E., Skendi, A., Bouloumpasi, E. (2024). Effect of Vineyard Location on Assyrtiko Grape Ripening in Santorini and Its Wine's Characteristics. *Biology and Life Sciences Forum*, 40, 47. DOI: 10.3390/blsf2024040047

Karampatea, A., Skendi, A., Irakli, M., Bouloumpasi, E. (2024). Replacement of Sulfur Dioxide in White, Rosé, and Red Wines by a Blend of Tannins Extracted from Multiple Plant Materials. *Beverages*, 10, 110. DOI: 10.3390/beverages10040110

Karampatea, A., Mamalis, S., Bouloumpasi, E., Skendi, A., Kamenidou, I. (2024). Wine and Gastronomic Tourism in the Drama Region. *Tourism and Hospitality*, 5, 625–638. DOI: 10.3390/tourhosp5030037

Tziolas, E., **Karampatea, A.**, Karapatzak, E., Baniyas, G.F. (2024). Balancing Efficiency and Environmental Impacts in Greek Viticultural Management Systems. *Sustainability*, 16, 9043. DOI: 10.3390/su16209043

Mamalis Spyridon; Kamenidou Irene (Eirini); **Karampatea Aikaterini**, Bouloumpasi Elisavet, Skendi Adriana (2024) Generational Cohort's Wine Choice: Is Terroir a Significant Factor? Chapter 10 in *Business in Uncertainty, 2024*, pp 203-224 from Palgrave Macmillan. https://doi.org/10.1007/978-3-031-65587-6_10

Mamalis, S., Kamenidou, I. (Eirini)., **Karampatea, A.**, Arseniou, S., Bouloumpasi, E., Skendi, A., & Fourkioti, G. (2024). Complying winery marketing strategies based on attitudes and perceptions towards winery terroir. *Journal of Tourism, Heritage & Services Marketing*, 10(1), 65–78. <https://doi.org/10.5281/zenodo.13777900>

Mamalis S., & Kamenidou I., & **Karampatea A.**, & Bouloumpasi E., & Skendi A., 2024. "Exploring Awareness of Greek Protected Geographical Indication Regional Wines and Their Terroir: The Case of the Prefecture of Drama Greece," *Springer Proceedings in Business and Economics*, in: Androniki Kavoura & Teresa Borges-Tiago & Flavio Tiago (ed.), *Strategic Innovative Marketing and Tourism*, pages 47-55, Springer. DOI:10.1007/978-3-031-51038-0_6

Badeka E, Karapatzak E, **Karampatea A**, Bouloumpasi E, Kalathas I, Lytridis C, Tziolas E, Tsakalidou VN, Kaburlasos VG. (2023). A Deep Learning Approach for Precision Viticulture, Assessing Grape Maturity via YOLOv7. *Sensors*, 23(19), 8126. <https://doi.org/10.3390/s23198126>

Karampatea Aikaterini The Phenomenon of Natural Wines. 2023 Mar 16; 4(3): 446-449. doi: 10.37871/jbres1694, Article ID: JBRES1694, DOI: 10.37871/jbres1694

Tziolas, E.; Karapatzak, E.; Kalathas, I.; **Karampatea, A.**; Grigoropoulos, A.; Bajoub, A.; Pachidis, T.; Kaburlasos, V.G. Assessing the Economic Performance of

Multipurpose Collaborative Robots toward Skillful and Sustainable Viticultural Practices. Sustainability 2023, 15, 3866. <https://doi.org/10.3390/su15043866>

Karampatea Aikaterini, Konstantinidou Parthena, Red wine and Resveratrol, their effect on human health, SCIREA Journal of Agriculture. Vol. 8 , No. 1 , 2023 , pp. 45 - 96 . <https://doi.org/10.54647/agriculture210323>

Aikaterini Karampatea. Wine Yeast Communities Observed in Spontaneous Fermentations of Five Greek Grape Varieties Selected from Five Greek PGI Regions. J Biotech Biores. 4(3). JBB. 000589. 2023

A. Karampatea, Ur. Vrhovšek, A. Tsakiris, M. Dimopoulou, Y. Kourkoutas, G. Skavdis. Organoleptic and Quality Characteristics of Malagousia Variety Grapes Fermented with Selected Indigenous Yeast Strains. S. Afr. J. Enol. Vitic., Vol. 43, No. 2, 2022. DOI: <https://doi.org/10.21548/43-2-5405>

Bazinas, C.; Vrochidou, E.; Kalampokas, T.; **Karampatea, A.**; Kaburlasos, V.G. A Non-Destructive Method for Grape Ripeness Estimation Using Intervals' Numbers (INs) Techniques. Agronomy 2022, 12, 1564. <https://doi.org/10.3390/agronomy12071564>

Καραμπατέα Αικατερίνη, Ορφανού Ανδρέας; Επίδραση της κλιματικής αλλαγής στην πρωτεϊνική αστάθεια των λευκών οίνων. Χημικά Χρονικά Τεύχος Ιανουαρίου-Φεβρουαρίου 2022. [jupiter.chem.uoa.gr / XX_84_1_2022](http://jupiter.chem.uoa.gr/XX_84_1_2022)

Bouloumpasi, E.; Petraina, A.; **Karampatea, A.** Sensory Profile of cv. Savvatiano (*Vitis vinifera* L.) Wines Fermented with the *Metschnikowia pulcherrima* and *Saccharomyces cerevisiae* Yeasts in Individual and Mixed Fermentation. Biol. Life Sci. Forum 2021, 6, 52. <https://doi.org/10.3390/Foods2021-11095>

Karampatea, A.; Tsakiris, A.; Kourkoutas, Y.; Skavdis, G. Molecular and Phenotypic Diversity of Indigenous Oenological Strains of *Saccharomyces cerevisiae* Isolated in Greece. Eng. Proc. 2021, 9, 7. <https://doi.org/10.3390/engproc2021009007>

Aikaterini Karampatea, Argirios Tsakiris, Ioannis Kourkoutas; Oenological characteristics and vinification results of the yeast of Malagousia grape isolated in Greece (2021). AGROFOR (Volume 6, Issue 3; ISSN 2490-3434) DOI: <https://doi.org/10.7251/AGRENG2103066K>

Papageorgiou, F., **Karampatea, K.**, Mitropoulos, A. C., & Kyzas, G. Z. (2018). Determination of metals in Greek wines. *International Journal of Environmental Science and Technology*, 16(1), 347-356. DOI: <https://doi.org/10.1007/s13762-018-1675-1>

2.3 Presentations at Scientific Conferences

Ordoudi S.A., Papadopoulos P., Nakas A., **Karampatea A.**, Assimopoulou A. *Exploring the aroma profile of partially de-alcoholized rosé wine after flavoring with fruit and edible flowers*. 6th Analytical Metabolomics Workshop, 5–6 May 2025, Thessaloniki, Greece. Poster presentation.

Karampatea, A., Mamalis, S., Bouloumpasi, E., Skendi, A., Kamenidou, I. *Wine and Gastronomic Tourism in the Drama Region*. 6th Conference on Sports Tourism, Dance and Recreation, 14–15 February 2025, Komotini, Greece. Oral presentation.

Skendi, A.; Bouloumpasi, E.; **Karampatea, A.**; Tseine, G.; Rekatsina, M.; Mamalis, S. Influence of vineyard location on the quality parameters and phenolics of must and wine from two white grape varieties, in *Proceedings of the 5th International Electronic Conference on Foods*, 28–30 October 2024, Abstract book p.

Karampatea, A.; Vrentzou, E.; Skendi, A.; Bouloumpasi, E. Effect of the physical environment of Santorini Island on Assyrtiko grape ripening and its wine's characteristics, in *Proceedings of the 5th International Electronic Conference on Foods*, 28–30 October 2024, MDPI: Basel, Switzerland, Abstract book p. .

Skendi, A.; Bouloumpasi, E.; **Karampatea, A.**; Tseine, G.; Kypriti, A.; Mamalis, S. Comparing the Drama location effect in red wines: international varieties vs. native Greek, in *Proceedings of the 5th International Electronic Conference on Foods*, 28–30 October 2024, MDPI: Basel, Switzerland, Abstract book p..

Karampatea, A.; Manoledaki, M.; Skendi, A.; Bouloumpasi, E. A logistic model describing lactic bacteria's ability to modify the organic acid concentration during white wine's malolactic fermentation in new and used French oak barrels, in *Proceedings of the 5th International Electronic Conference on Foods*, 28–30 October 2024, MDPI: Basel, Switzerland, Abstract book p

Mamalis, S.; Kamenidou, I.; **Karampatea A.**; Bouloumpasi E.; Skendi A. (2023). Do wine consumers know the meaning of wine terroir? Preliminary results from ongoing research in Greece. 11th International Conference on Contemporary Marketing Issues, Corfu, Greece, 12-14 July 2023.

Spyridon Mamalis, Irene (Eirini) Kamenidou, **Aikaterini Karampatea**, Elisavet Bouloumpasi, Adriana Skendi (2023) Do Consumers Seek Terroir Elements When Choosing a Wine? Insight From Four Generational Cohorts International Conference on Applied Economics (ICOAE 2023) 29th June to 1st July 2023. Brno, Czech Republic

Mamalis, S.; Kamenidou, I.; **Karampatea A.**; Bouloumpasi E.; Skendi A. (2023). Are wine terroir characteristics important? Generational cohort differences. In 16th Annual Conference of the EuroMed Academy of Business “Business Transformation in Uncertain Global Environments” Book Proceedings. Vrontis, D., Weber, Y., Tsoukatos, E. Eds, EuroMed Press: Vilnius, Lithuania, pp. 443-454.

E. Bouloumpasi, A. **Karampatea**, A. Skendi, G. Tseine, S. Giourouki, S. Mamalis (2023). Terroir in territorial development based on wine protected designations of origin recognition. 15th International Conference “Economies of the Balkan and Eastern European Countries” May 12-14, 2023, Chios, Greece. Abstract book p. 128-129.

A. Karampatea, E. Bouloumpasi, E. Karapatzak, E. Tziolas, S. Pavlidis, S. Koundouras, S. Mamalis, C. Lytridis, V. G. Karburlasos (2023). Technology-based regional wine development: A multi-purpose agrobot design for grape harvest automation. EuAWE 2nd conference, May 28-31, 2023, Chania, Greece. Abstract book p.177-179.

A. Karampatea, E. Bouloumpasi, A. Skendi, G. Tseine, S. Giourouki, S. Mamalis (2023). Is wine made in drama deserving of protected designations of origin (pdo) recognition? EuAWE 2nd conference, May 28-31, 2023, Chania, Greece. Abstract book p. 186-187.

A. Karampatea, E. Bouloumpasi, A. Skendi (2023). Application of a plant-based alternative to sulfur dioxide in winemaking for the production of white, rose and red wines without chemical preservatives. 44th WORLD CONGRESS OF VINE AND WINE "Vitiviniculture and Information Technologies", 5 – 9 June 2023, Cádiz /Jerez- Spain. Abstract book p. 834-836.

E. Bouloumpasi, **A. Karampatea**, E. Karapatzak, S. Theocharis, E. Tziolas, C. Lytridis, T. Pachidis, S. Mamalis, S. Koundouras, V.G. Kaburlasos (2023). An autonomous multi-agrobot design for skillful vinicultural tasks. 44th WORLD CONGRESS OF VINE AND WINE "Vitiviniculture and Information Technologies", 5 – 9 June 2023, Cádiz /Jerez- Spain. Abstract book p.443-445.

A. Karampatea, E. Bouloumpasi, A. Skendi, S. Giourouki, G. Tseine, S. Theocharis, S. Koundouras, S. Mamalis (2023). A terroir mapping assay, based on vine physiology, in the PGI region of Drama in Greece. 44th WORLD CONGRESS OF VINE AND WINE "Vitiviniculture and Information Technologies", 5 – 9 June 2023, Cádiz /Jerez- Spain. Abstract book p.620-622.

M. Irakli, A. Skendi, E. Bouloumpasi, **A. Karampatea**, G. Tseine, S. Mamalis (2023). Phenolics and antioxidant capacity of Sauvignon blanc wines from the region of drama as markers of quality and terroir. 4th International Conference on Food Bioactives & Health. September 18-21, 2023, Czech Republic. Abstract book p.146.

Mamalis, S.; Kamenidou, I.; **Karampatea A.**; Bouloumpasi E. (2023). Regional wines and their terroir: The case of the prefecture of Drama, Greece. 10th Anniversary ICSIMAT, September 22th-26th, 2023, Zakynthos, Greece. Abstract book p.

Mamalis, S.; Kamenidou, I.; **Karampatea A.**; Bouloumpasi E; Skendi A. (2023). Are wine terroir characteristics important? Generational cohort differences. 16th Annual

Conference of the EuroMed Academy of Business, September 27th-29th, 2023, Vilnius, Lithuania. Proceedings book p. 443.

Καραμπατέα Αικατερίνη, Αυτόχθονες ποικιλίες και σύγχρονες τάσεις οινοποίησης ως παράγοντες διαφοροποίησης των ελληνικών οίνων. Προφορική ανακοίνωση στο επιστημονικό Συνέδριο :Ιχνηλατώντας τα Μονοπάτια του Διόνυσου. Δραμοινογνωσία, Δράμα Μάιος 2022.

Aikaterini Karampatea , Argirios Tsakiris , Ioannis Kourkoutas; Oenological characteristics and vinification results of the yeast of Malagousia grape isolated in Greece; XII International Agriculture Symposium AGROSYM 2021, 7-10 October 2021, Bosnia and Herzegovina. Προφορική Ανακοίνωση.

Καραμπατέα Αικατερίνη, Η Τέχνη του Οίνου, Προφορική ανακοίνωση στο συνέδριο Serres Agribusiness 1ο Συνέδριο Αγροτικής Οικονομίας. Σέρρες Σεπτέμβριος 2021.

Aikaterini Karampatea , Argirios Tsakiris , Ioannis Kourkoutas , Georgios Skavdis; Molecular and phenotypic diversity of indigenous oenological strains of *Saccharomyces cerevisiae* isolated in Greece EFITA Digital Agriculture, Θεσσαλονίκη Μάιος 2021 Προφορική Ανακοίνωση.

Vrochidou, E., Pachidis, T., Manios, M., Papakostas, G. A. , Kaburlasos, V. G., Theocharis, S., Koundouras, S., **Karabatea, K.**, Bouloumpasi, E., Pavlidis, S., Mamalis S., & Merou, T. Identifying the Technological Needs for Developing a Grapes Harvesting Robot: Operations and Systems. (2020, September). In 9th International Conference on Information & Communication Technologies in Agriculture, Food and Environment (HAICTA 2020), Volume 2761 (pp. 105-113).

Bouloumpasi E., Theocharis S., **Karampatea A.**, Pavlidis S., Mamalis S., Koundouras S., Merou T., Vrochidou E., Pachidis T, Manios M., Papakostas G., Kaburlasos V., (2020). Exploration of viticultural tasks to be performed by an autonomous robot: Possibilities and limitations. Proceedings of the 11th International Scientific Agriculture Symposium (AGROSYM 2020), Jahorina, Bosnia and Herzegovina P. 8-9.

Eleni Vrochidou, Theodore Pachidis, Michail Manios, George Papakostas, Vassilis Kaburlasos, Serafeim Theocharis, Stefanos Koundouras, **Katerina Karabatea**, Elizabeth Bouloumpasi, Stavros Pavlidis, Spyridon Mamalis and Theodora Merou (2020). Identifying the Technological Needs for Developing a Grapes Harvesting Robot: Operations and Systems. HAICTA 2020 (9th International Conference on Information and Communication Technologies in Agriculture, Food & Environment). Poster no 30.

Καραμπατέα Αικατερίνη Διασφάλιση Ποιότητας στην Παραγωγή και Διακίνηση Προϊόντων Οίνου. Προφορική ανακοίνωση στο Συνέδριο 1st University Business Conference, Θεσσαλονίκη 2 Μαρτίου 2019.

Μάμαλης Σ., **Καραμπατέα Α.**, Μπουλούμπαση Ε., Παυλίδης Σ. (2019). The wine lab project- connecting business and universities in the wine sector. Προφορική ανακοί-

νώση στο Συνέδριο 1st University Business Conference, Θεσσαλονίκη 2 Μαρτίου 2019.

Karampatea A.; Improve vinification of musts with residues of pesticides and effect of residues in the quality of wines. Oral presentation in the framework of the 8th European conference of pesticides and related organic micropollutants in the environment & 14th Symposium on chemistry and fate of modern pesticides. Προφορική Ανακοίνωση. Ιωάννινα, 18-21/09/2014.

Karampatea Aikaterini Comparison of cigarettes on the Greek market, according to the percentage of extracted nicotine, an indicator of the effect of smoking. Coresta congress Λισσαβόνα 2000, Προφορική ανακοίνωση.

3. TEACHING EXPERIENCE

05/03/2024 – 06/02/2026

Adjunct Lecturer (Independent Teaching) Department of Agricultural Biotechnology and Oenology **Democritus University of Thrace** For the academic years **2023–2024 (Spring Semester)** and **2024–2026**, appointment as **Adjunct Lecturer** at the Department of Agricultural Biotechnology and Oenology of the Democritus University of Thrace.

Independent teaching in the field of **Oenology**. Courses taught include:

- Advanced Winemaking Techniques
- Wine Microbiology
- Physical Processes
- Agricultural Product and Wine Legislation
- Certification of Agricultural Products and Wine
- Quality Management in Agriculture

12/11/2019 – 05/03/2024

Academic Fellow Department of Agricultural Biotechnology and Oenology **International Hellenic University (IHU)**

For the academic years **2019–2020, 2020–2021, 2021–2022, 2022–2023, and 2023–2024 (Winter Semester)**, appointment as **Academic Fellow** at the Department of Agricultural Biotechnology and Oenology of the International Hellenic University.

The full mandatory weekly teaching load at this academic rank was **sixteen (16) hours**.

Courses taught include:

- Basic Winemaking Techniques
- Advanced Winemaking Techniques
- Composition of Musts and Wines

- Sensory Evaluation of Wines and Beverages
 - Wine and Beverage Legislation
 - Physicochemical Transformations
 - Wine Processing and Stabilization
 - Wine Microbiology
-

19/03/2019 – 30/06/2019

Instructor

ELKE TEI of Eastern Macedonia and Thrace

Teaching assignment under the project “**OINOCHOOS (SOMMELIER) Programme**”, within the framework of a project contract.

Teaching hours: **65 hours**

03/10/2011 – 28/06/2019

Laboratory Instructor (with full qualifications) Rank: Professor of Applied Sciences (TEI) Department of Oenology and Beverage Technology TEI of Eastern Macedonia and Thrace For the academic years **2011–2012, 2012–2013, 2013–2014, 2014–2015, 2015–2016, 2016–2017, 2017–2018, and 2018–2019**, appointment as **Laboratory Instructor with full qualifications**. The full mandatory weekly teaching load at this academic rank was **sixteen (16) hours**.

Courses taught include:

- Basic Winemaking Techniques
- Advanced Winemaking Techniques
- Composition of Musts and Wines
- Sensory Evaluation of Wines and Beverages
- Physicochemical Transformations
- Wine Processing and Stabilization
- Quality Management
- Wine and Beverage Legislation
- Raw Materials for Alcoholic Beverages
- Wine Microbiology

4. RESEARCH ACTIVITY – MEMBER OF RESEARCH TEAMS

2013 – Present

- Supervision of **more than seventy (80) undergraduate theses** on topics related to wine production, quality control (chemical, microbiological and sensory analysis), biotechnological characteristics of oenological products, and wine and beverage legislation.

- Participation as a **member of evaluation committees** for **more than one hundred ten (120) undergraduate theses**, Department of Agricultural Biotechnology and Oenology, Democritus University of Thrace, Drama, Greece.

October 2022 – October 2023

- **Project Contract (ELKE – International Hellenic University)** Project Title: **“80709 – Highlighting the Wine Identity of the Prefecture of Drama through a Holistic Characterization of the Natural and Microbial Environment”**
Funding Program: **NSRF (ESPA) 2014–2020**
- **Deliverables contributed to:** a) Report on the **chemical composition of grape berries per terroir unit** for the 2022 growing season. b) Report on **ecophysiology and vine development per terroir unit** for the 2022 growing season. c) Report on the **analytical and sensory profile of wines per terroir unit** for the 2022 growing season. d) Report on the **chemical composition of grape berries per terroir unit** for the 2023 growing season. e) Report on the **analytical and sensory profile of wines per terroir unit** for the 2023 growing season.

14 July 2022 – 30 August 2023

- **Project Contract (ELKE – International Hellenic University)** Project Title: **“Design and Development of Software, Selection, Installation and Adaptation of Equipment and Construction of Hardware Devices, Testing and Evaluation of TEGEA – Self-Implementation TEGEA (Subproject 1)”**
Funding Program: **NSRF (ESPA) 2014–2020**
- **Deliverables contributed to:** a) Two (2) reports on the **characteristics of aged wines** Laboratory/chemical analyses of grapes related to aging characteristics. b) Two (2) reports on the **phenolic content of wines** Laboratory/chemical analyses of grapes related to wine phenolic content. c) Two (2) reports on the **aromatic characteristics of wines** Laboratory/chemical analyses of grapes related to wine aroma profiles. d) Two (2) reports on the **sensory characteristics of wines** Laboratory/chemical analyses of grapes related to sensory evaluation.

21 October 2021 – 28 February 2022

- **Project Contract (ELKE – International Hellenic University)** Project Title: **“Design and Development of Software, Selection, Installation and Adaptation of Equipment and Construction of Hardware Devices, Testing and Evaluation of TEGEA – Self-Implementation TEGEA (Subproject 1)”** Funding Program: **NSRF (ESPA) 2014–2020**

- **Deliverables contributed to:** a) One (1) report on **requirements and best practices for skillful viticulture**. b) One (1) report on the **design of decision-support software** for spraying and yield forecasting.
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25 June 2020 – 27 May 2022

- **Project Contract (ELKE – TEI of Eastern Macedonia and Thrace) Project Title:**
“Personalized Optimal Harvest Using an Autonomous Robot” Acronym: **EVTAR** MIS Code: **5030514**
Operational Program: **Competitiveness, Entrepreneurship and Innovation**
Funding Program: **NSRF (ESPA) 2014–2020**
 - **Deliverables contributed to:** a) Participation in **harvest trials and evaluation of the Autonomous Robotic System (ARS)**. b) **Evaluation report** of personalized harvesting with respect to defined best practices. c) Participation in **preparatory actions for commercial exploitation**. d) **Multimedia presentation** of the system.
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15 January 2019 – 31 December 2019

- **Project Contract (ELKE – TEI of Eastern Macedonia and Thrace) Project Title:** **“Personalized Optimal Harvest Using an Autonomous Robot”**
Acronym: **EVTAR** MIS Code: **5030514** Funding Program: **NSRF (ESPA) 2014–2020**
 - **Deliverables contributed to:** a) Report on **best practices for personalized harvesting**. b) **X0 Vineyard Map** (Nico Lazaridi Estate, Biblia Chora Estate, Pavlidis Estate). c) Two (2) reports describing **subsystems and scientific publications**.
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12 October 2018 – 31 December 2019

- **Erasmus+ Project Contract (ELKE – TEI of Eastern Macedonia and Thrace)**
Project Title: **“The Wine Lab – Generating Innovation between Practice and Research (TWL)”** Program: **Erasmus+ KA2**
- **Deliverables contributed to:** a) Guidance and placement interviews, traineeship tutorial reporting. b) Development of **learning paths, learning resources and training pathways**. c) Organization and implementation of **winethons**, participation in idea contests, and organization of **Taste & Create wine events and Wine Week** activities. d) Participation in **dissemination events**.
e) **Evaluation activities and report writing**.

5. PROFESSIONAL EXPERIENCE

01/06/2012 – Present

**Oenological Consultant & Analytical Laboratory Director
Oenological Laboratory “Oenopolis” – Aikaterini Karampatea**

Scientific research activities. Chemical, microbiological and molecular analyses of **wine, water and food products**. Provision of **oenological consulting services**. Consulting services for **wineries and food production companies**. Organization of **wine tasting seminars** and **winemaking practice workshops**. Preparation of **oenological studies**. Installation and implementation of **quality management systems**, including:

- ISO 22000
- ISO 9001
- GlobalGAP
- Organic wine production systems

01/08/2005 – 30/11/2011

**Oenologist – Quality & Production Manager
Hatzimichalis Estate S.A., Atalanti, Fthiotida, Greece**

Head of the **Food Safety Team**. Installation and implementation of **quality assurance and food safety systems**, including:

- HACCP
- EuroGAP
- GlobalGAP
- ISO 22000:2005

Responsibilities included supervision of **wine production, quality control, and compliance with food safety standards**.

01/08/2004 – 01/01/2005

**Harvest Monitoring Supervisor & Thesis Researcher
Domaine des Muses, Sierre, Switzerland**

Responsible for **harvest monitoring**, alongside the preparation of her **Diplôme National d’Œnologie thesis**.

01/08/2003 – 30/12/2003

Oenologist – Quality Control SGS Beaune Oenological Laboratory (Burgundia Oenologie), France

Quality control of wines. Wine tasting sessions. Provision of oenological consulting services.

01/01/2003 – 30/06/2003

Oenologist – Quality Control SGS Beaune Oenological Laboratory (Burgundia Oenologie), France

Quality control of wines. Wine tasting sessions. Provision of oenological consulting services.

01/07/2002 – 31/12/2002

**Oenologist – Vineyard Maturity & Vinification Supervisor
Domaine Michel Gros, Vosne-Romanée, France**

Responsible for:

- Monitoring **grape ripening**
 - Supervision of **vinification processes**
 - **Quality control** of wine production
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01/08/2001 – 31/08/2001

Oenology Trainee Costa Lazaridi Estate, Agora, Drama, Greece

Monitoring of **grape ripening, vinification processes, and quality control.**

01/08/2000 – 31/12/2000

Intern

Tobacco Institute, Drama, Greece

Internship combined with the preparation of her **undergraduate thesis.**

6. FOREIGN LANGUAGES

- **French:** Excellent knowledge (Undergraduate and postgraduate studies completed in France)
 - **English:** Good knowledge (Lower Certificate)
 - **Italian:** Good knowledge (CELI 3)
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7. OTHER SKILLS

Music Studies: 1987–1996 (Theoretical music studies and Piano – Intermediate Level)

Harmony Diploma: 1993 Issued by the **Greek Ministry of Culture**

8. INTERNATIONAL RECOGNITION

Participation as **wine taster and judge** in international wine competitions, including:

- **Thessaloniki International Wine Competition** 2006, 2010
- **Femmes et Vins du Monde – International Wine Competition** 2007, 2008, 2009, 2010, 2011, 2012 Monaco
- **Berliner Wein Trophy** 2010, 2011, 2012, 2013, 2014, 2015, 2016, 2017, 2018, 2019, 2023, 2024, 2025 Berlin, Germany
- **Mondial des Vins Blancs du Monde** 2010, 2013, 2014, 2015, 2016, 2017, 2018, 2019, 2021, 2022, 2023, 2024, 2025, 2026 Strasbourg, France

Award: Second Prize at the **Concours International des Femmes du Vin** June 2011, Paris, France (www.winewomenawards.com)

9. ACTIVE PARTICIPATION IN SCIENTIFIC ASSOCIATIONS

- Member of the **Association of Greek Chemists**
 - Member of the **Union des Oenologues de France**
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10. ADMINISTRATIVE RESPONSIBILITIES

- Member of a **three-member committee** for the **design and installation of the Oenology Laboratory**, funded by a private company donation, Department of Agricultural Biotechnology and Oenology, Democritus University of Thrace, Drama.
 - Member of the **Organizing Committee of “Dramoinognosia”**, Drama, Greece (2014 – present)
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11. OTHER ACTIVITIES

- Preparation of the **application dossier for the modification of the PGI Atalanti**
- Preparation of the **application dossier for the modification of the PGI Drama**
- **Reviewer** for the scientific journal *Springer Nature – European Food Research and Technology*
- **Trainer** in food safety and food quality management systems