Curriculum vitae

Nikolaos Kontoudakis

Birth day: 03/11/1978.

Place of birth: Melbourne – Australia.

Nationalities: Greek, Australian.

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Dr. Nikolaos Kontoudakis studied at the Crop Science Department of the Agricultural University of Athens (Greece). Upon completion of his studies, he moved to Spain to obtain his PhD degree from the Faculty of Enology (University Rovira i Virgili). His PhD was focused mainly at the influence of grape phenolic maturity on wine phenolic composition. He obtained the PhD at 2010 and continued forming part of the same research group working on different subjects related with wine technology. In October 2014 he joined the National Wine and Grape Industry Centre of the Charles Sturt University (Wagga Wagga, Australia). He focused mainly on the interaction of the metals with different wine components. In 2019 he moved to Athens and since then works as post-doctoral research fellow at the Laboratory of Enology and Alcoholic Drinks at the Agricultural University of Athens until 2022. His research focused at the study of the typicality of the Greek wines. He was also, teaching Wine Sciences and Technology of Alcoholic Beverages at under graduated and post-graduated students. From June 2022 he is part of the Agricultural Biotechnology and Enology Department of the International Hellenic University (renamed now to Depratment of Viticulture and Oenology of the Democritus University of Thrace, Drama, Greece), working as Assistant Professor, teaching winemaking technology. He is co-author of 48 scientific papers and participated to several international and national scientific communications. Lastly, he is editor-in-chief at the journal IVES Technical Reviews.

1. Education.

1.1. Higher education.

Master in Mental Health: Research in Psychiatry, Neurotoxicology and Psychopharmacology.

Department of Basic Medical Sciences, Faculty of Medicine and Science of Health, Rovira i Virgili University, Tarragona, Spain (2010-2011).

Diploma of Advanced Studies (DEA).

Department of Biochemistry and Biotechnology, Faculty of Enology, Rovira i Virgili University, Tarragona, Spain (2006-2007).

Subject: **Impact of stopper type on oxygen ingress during wine bottling when using an inert gas cover**.

Degree in Agricultural Science.

Faculty of Crop Science. Agricultural University of Athens, Athens, Greece (1998-2005).
Specialization in viticulture and arboriculture.

1.2. Doctorate.

PhD in Enology (European Mention).

Department of Biochemistry and Biotechnology, Faculty of Enology, Rovira i Virgili University, Tarragona, Spain (2007-2010).

Subject: **Grape phenolic maturity; determination methods and consequences on wine phenolic composition.** ISBN: 978-84-693-7682-9/DL:T-1754-2010.

2. Professional experience.

2.1. University teaching roles.

Rovira i Virgili University.

2009-10.

1) Laboratory teaching assistant in the practice course of Food in the Human Nutrition and Dietetic degree.

2008-09.

1) Laboratory teaching assistant in the practice course of Food in the Human Nutrition and Dietetic degree.
2) Assistance at the preparation of the practice course of Aging of wines in the Enology degree.
3) Assistance at the preparation of the practice course of Sensorial Analysis in the Enology degree.

2007-08.

1) Laboratory teaching assistant in the practice course of Food and Nutrition in the Technical Agricultural Engineering degree.

2) Laboratory teaching assistant in the practice course of General Enology in the Enology degree.

3) Laboratory teaching assistant in the practice course of Microorganism Metabolism - Microbiology II in the Biochemical and Biotechnology degree.

2006-07.

1) Laboratory teaching assistant in the practice course of Enology Introduction in the Technical Agricultural Engineering degree.

2) Laboratory teaching assistant in the practice course of Biochemical and Microbiology Enology in the Enology degree.

3) Laboratory teaching assistant in the practice course of General Enology in the Enology degree.

2.2. Other professional experience.

21/03/2011-20/09/2011. Laboratory technician at Biolan Microbiosensores S.L., Zamudio, Spain. (Development of biosensors for wine sector).

01/09/2010-13/10/2010. Work at the winery of the Agriculture Cooperative Vila-Rodona, Tarragona, Spain.

15/06/2005-30/11/2005. Responsible for olive trees protection against *Bactorea Olea* at the municipal Pelecanos, Chania, Greece.

3. <u>R&D contracts and participation in funded projects.</u>

04/04/2019-Until now. Post doctoral research fellow at Laboratory of Enology and Alcoholic Drinks at the Agricultural University of Athens (Greece). Project: Management of ripening of grapes of the varieties Mouchtaro and Savvatiano with the use of phyto-hormones and production of high quality products (T1EDK-04200).

01/07/2018-12/05/2019. Post doctoral research fellow at NWGIC (Australia). Project: NWG 1401 ``Metal ion speciation: Understanding its role in wine development and generating a tool to minimize wine spoilage´´.

20/10/2014-30/06/2018. Post doctoral research fellow at NWGIC (Australia). Project: NWG 1401 ``Metal ion speciation: Understanding its role in wine development and generating a tool to minimize wine spoilage´´.

- ✓ As a project award holder, under Dr. Zamora´s direction, in the following projects:

01/01/2009-31/07/2009. T08021S ``La madurez fenólica: desarrollo de una nueva metodología más eficaz y fiable; diseño de estrategias ´´.
Financial entity: TDI, Juvé&Camps, Dominio de la Vega.

01/01/2007-31/12/2008. T05036S ``Determinación de las condiciones óptimas de maduración de la uva y adecuación de la elaboración del vino tinto en la bodega Osborne en Malpica (Toledo) ´´.
Financial entity: Osborne.

01/08/2006-31/12/2006. T06041S ``Estudio de las condiciones optimas de micro oxigenación para la elaboración de vinos tintos de alta calidad´´.
Financial entity: Abello Linde.

- ✓ By means of an agreement of work and service determined to partial time as an agriculture engineer, collaborating under Dr. Zamora´s direction, in the following projects:

01/03/2012-31/12/2012. T08021S ``La madurez fenólica: desarrollo de una nueva metodología más eficaz y fiable; diseño de estrategias ´´.
Financial entity: TDI, Juvé&Camps, Dominio de la Vega.

01/11/2011-29/02/2012. T11226S ``Proyecto Hibrilan, nuevo equipo biosensor para la medición multiparametrica en vinos ´´.
Financial entity: Biolan Microbiosensores S.L.

01/08/2009-31/08/2010. T08021S ``La madurez fenólica: desarrollo de una nueva metodología más eficaz y fiable; diseño de estrategias ´´.
Financial entity: TDI, Juvé&Camps, Dominio de la Vega.

- ✓ Participation as a trainee researcher, under Dr. Zamora´s direction, in the following projects:

01/01/2008-31/08/2010. CENIT-DEMETER project ``Desarrollo de nuevas estrategias vitícolas y enológicas que permitan hacer frente a los cambios derivados de las nuevas condiciones climáticas´´.
Financial entity: CDTI.

01/10/2007-31/08/2010. National plan of I+D+i AGL2007-66338 ``Adaptación de las técnicas enológicas a los condicionantes que implica el cambio climático´´ .
Financial entity: CICYT.

01/08/2006-31/08/2007. NRTA program, AGL2004-02309/ALI `` Estudio de los factores determinantes de la calidad del embotellado del vino´´ del 1 agosto de 2006 al 31 de agosto de 2007.
Financial entity: CICYT.

- ✓ Participation as a researcher, under Dr. Zamora´s direction, in the following projects:

01/01/2012-31/08/2013. National Plan of I+D+i AGL2011-29708-C02-01 `` Factores que condicionan la astringencia y el sabor amargo de los vinos tintos; influencia de la madurez de la uva y de las técnicas de crianza-A´´.
Financial entity: CICYT.

05/07/2012-05/07/2013. T12188S `` Estudio del impacto de nuevas aplicaciones en la calidad del vino´´.
Financial entity: Lallemand Inc.

02/11/2011-29/02/2012. National Plan of I+D+i, subprogram INNPACTO, IPT-2011-1622-010000 ``Proyecto hibrilan - nuevo equipo biosensor para la medición multiparametrica en vinos´´
Financial entity: CDTI.

02/11/2011-31/12/2011. T11130S ``Optimització del mètode biolan d'anàlisi d'àcid glucónic comparant amb HPLC, infraroig i el kit enzimàtic´´.
Financial entity: Biolan Microbiosensores S.L.

4. Publications and scientific results.

4.1. Scientific publications in international journals with peer reviews (37 articles).

Scopus Author ID: 35798373400

http://orcid.org/0000-0003-2755-2238

2025

- ✓ Athanassios Karathanos, Georgia Soultani, Nikolaos Kontoudakis*, Georgios Ntalos and Yorgos Kotseridis. 2025. **Geometry and Wood Origin of Barrel Alternatives: Impact on the Chemical Composition of Aged Tsipouro.** *Beverages.* 11, 174. https://doi.org/10.3390/beverages11060174

- ✓ Elli Goulioti, David W. Jeffery, Panagiotis-Loukas Gialouris, Eleni Nastou, Marilena Dasenaki, Nikolaos Kontoudakis, Nikolaos Thomaidis and Yorgos

Kotseridis. 2025. **Effect of terroir on aroma and sensory characteristics of Xinomavro (Vitis vinifera L. cv.) red wines from different Greek protected designations of origin.** *Food Chemistry.* 486, 144507. https://doi.org/10.1016/j.foodchem.2025.144507

✓ Dimitrios-Evangelos Miliordos, Anastasios Alatzas, Nikolaos Kontoudakis, Marianne Unlubayir, Konstantinos Nikolakis, Polydefkis Hatzopoulos, Arnaud Lanoue and Yorgos Kotseridis. 2025. **Impact on Grape Juice Quality and Phenolic Composition of Greek Autochthonous Grapevine Variety Mouhtaro Under Abscisic Acid Biostimulation.** *Sustainability.* 17(10), 4385. https://doi.org/10.3390/su17104385

✓ Dimitrios-Evangelos Miliordos, Nikolaos Kontoudakis*, Aggeliki Kouki, Alexandros Kanapitsas, Despina Lola, Elli Goulioti and Yorgos Kotseridis. 2025. **Influence of vintage and grape maturity on volatile composition and foaming properties of sparkling wine made from Savvatiano (*Vitis vinifera* L.) variety.** *OENO One.* 59 (1). https://doi.org/10.20870/oeno-one.2024.59.1.8217

2024

✓ Christina Karadimou, Elissavet Petsa, Niki-Athina Ouroumi, Emmanouil-Nikolaos Papadakis, Nikolaos Kontoudakis, Serafeim Theocharis, Ioannis Mourtzinos, Urania Menkissoglu-Spiroudi, Natasa P. Kalogiouri and Stefanos Koundouras. 2024. **Exploration of the anthocyanin and proanthocyanidin profile of Greek red grape skins belonging to Vradiano, Limnio, and Kotsifali cultivars, analyzed by a novel LC-QTOF-MS/MS method.** *Phytochemical Analysis.* 35(8), 1781-1793. https://doi.org/10.1002/pca.3400

✓ Athanassios Karathanos, Georgia Soultani, Nikolaos Kontoudakis* and Yorgos Kotseridis. 2024. **Impact of different wood types on the chemical composition and sensory profile of aged tsipouro: A comparative Study.** *Beverages.* 10(3), 76. https://doi.org/10.3390/beverages10030076

✓ Dimitrios Evangelos Miliordos, Elli Goulioti, Despoina Lola, Alexandros Kanapitsas, Nikolaos Kontoudakis and Yorgos Kotseridis 2024. **Chemical and sensory differentiation of Nemea PDO sub-zones wines: two vintages experiment - Diferenciação química e sensorial de vinhos das subzonas Nemea DOP: experiência de duas vindimas.** *Ciencia E Tecnica Vitivinicola.* 39(2), 103-119. https://doi.org/10.1051/ctv/ctv20243902103

2023

- ✓ Despina Lola, Dimitrios Evangelos Miliordos, Elli Goulioti, Nikolaos Kontoudakis, Eleni D. Myrtsi, Serkos A. Haroutounian and Yorgos Kotseridis. 2023. **Assessment of the volatile and non-volatile profile of Savatiano PGI wines as affected by various terroirs in Attica, Greece.** *Food Research International.* 174(2), 113649.

  https://doi.org/10.1016/j.foodres.2023.113649

- ✓ Dimitrios Evangelos Miliordos, Anastasios Alatzas, Nikolaos Kontoudakis, Marianne Unlubayir, Polydefkis Hatzopoulos, Arnaud Lanoue, Yorgos Kotseridis. 2023. **Benzothiadiazole Affects Grape Polyphenol Metabolism and Wine Quality in Two Greek Cultivars: Effects during Ripening Period over Two Years.** *Plants.* 12(5), 1179.

  https://doi.org/10.3390/plants12051179

2022

- ✓ Dimitrios Evangelos Miliordos, Anastasios Alatzas, Nikolaos Kontoudakis, Angeliki Kouki, Marianne Unlubayir, Marin-Pierre Gémin, Alexandros Tako, Polydefkis Hatzopoulos, Arnaud Lanoue, Yorgos Kotseridis. 2022. **Abscisic Acid and Chitosan Modulate Polyphenol Metabolism and Berry Qualities in the Domestic White-Colored Cultivar Savvatiano.** *Plants.* 11(13), 1648.
  https://doi.org/10.3390/plants11131648

- ✓ Dimitrios Evangelos Miliordos, Alexandros Kanapitsas, Despina Lola, Elli Goulioti, Nikolaos Kontoudakis, Georgios Leventis, Myrto Tsiknia and Yorgos Kotseridis. 2022. **Effect of Nitrogen Fertilization on Savvatiano (Vitis vinifera L.) Grape and Wine Composition.** *Beverage.* 8(2), 29.
  https://doi.org/10.3390/beverages8020029

- ✓ Xinyi Zhang, Paul Bowyer, Geoffrey R. Scollary, Andrew C. Clark and Nikolaos Kontoudakis. 2022. **Sulfide-bound copper removal from red and white wine using membrane and depth filters: Impacts of oxygen, H_2S-to-Cu ratios, diatomaceous earth and wine volume.** *Food Chemistry.* 377 (30), 131758.
  https://doi.org/10.1016/j.foodchem.2021.131758

2020

- ✓ Andrew C. Clark, Xinyi Zhang and Nikolaos Kontoudakis. 2020. **Simplified measures of Cu fractions in wine: Colorimetric and filtration-based approaches.** *Australian Journal of Grape and Wine Research.* 26(4), 399–409.
  doi: 10.1111/ajgw.12450

- ✓ Xinyi Zhang, Nikolaos Kontoudakis, Katja Suklje, Guillaume Antalick, John W. Blackman, Douglas Neil Rutledge, Leigh M. Schmidtke and Andrew C. Clark. 2020. **Changes in red wine composition during bottle ageing: Impacts of grape variety, vineyard location, maturity and oxygen availability during ageing.** *Journal of Agricultural and Food Chemistry.* 68(47), 13331–13343. https://doi.org/10.1021/acs.jafc.9b07164

- ✓ Nikolaos Kontoudakis, Mark Smith, Paul A. Smith, Eric N. Wilkes and Andrew C. Clark. 2020. **The colorimetric determination of Cu in wine: Total Cu.** *Australian Journal of Grape and Wine Research.* 26, 121–129.

- ✓ Nikolaos Kontoudakis and Andrew C. Clark. 2020. **Sulfide-binding to Cu(II) in wine: Impact on oxygen consumption rates.** *Food Chemistry.* 316, 126352.

2019

- ✓ Xinyi Zhang, Nikolaos Kontoudakis, John W. Blackman and Andrew C. Clark. 2019. **Copper(II) and Sulfur Dioxide in Chardonnay Juice and Shiraz Must: Impact on Volatile Aroma Compounds and Cu Forms in Wine.** *Beverages.* 5(4), 70.

- ✓ Xinyi Zhang, Nikolaos Kontoudakis, John Blackman, Katja Šuklje, Guillaume Antalick and Andrew C. Clark. 2019. **Determination of 13 Volatile Aldehyde Compounds in Wine by GC-QQQ-MS: p-Benzoquinone to Dissociate Hydrogen Sulfite Addition Products.** *Food Analytical Methods.* 12 (6), 1285–1297.

- ✓ Xinyi Zhang, Nikolaos Kontoudakis and Andrew C. Clark. 2019. **Rapid Quantitation of 12 Volatile Aldehyde Compounds in Wine by LC-QQQ-MS: A Combined Measure of Free and Hydrogen-Sulfite-Bound Forms.** *Journal of Agricultural and Food Chemistry.* 67 (12), 3502-3510.

- ✓ Nikolaos Kontoudakis, Leigh M. Schmidtke, Marlize Z. Bekker, Mark Smith, Paul A. Smith, Geoffrey R. Scollary, Eric N. Wilkes and Andrew C. Clark. 2019. **Analytical strategies for the measurement of different forms of Cu and Fe in wine: Comparison between approaches in relation to wine composition.** *Food Chemistry.* 274, 89-99.

- ✓ Nikolaos Kontoudakis, Agnieszka Mierczynska-Vasilev, Anque Guo, Paul A. Smith, Geoffrey R. Scollary, Eric N. Wilkes and Andrew C. Clark. 2019. **Removal of sulfide-bound copper from white wine by membrane filtration.** *Australian Journal of Grape and Wine Research.* 25 (1), 53-61.

2018

- ✓ Eirini Athanasiadou, Maria Paschalidou, Anna Theocharidou, Nikolaos Kontoudakis, Konstantinos Arapostathis and Athina Bakopoulou. 2018.

Biological interactions of a calcium silicate based cement (Biodentine™) with Stem Cells from Human Exfoliated Deciduous teeth. *Dental Materials.* 34 (12), 1797-1813.

- ✓ Andrew C. Clark and Nikolaos Kontoudakis. 2018. **Increasing the efficiency and accuracy of labile Cu measurement in wine with screen-printed electrodes.** *Chemosensors.* 6 (3), 35.

- ✓ María Navarro, Nikolaos Kontoudakis, Sergio Gómez-Alonso, Esteban García-Romero, Joan Miquel Canals, Isidro Hermosín-Gutiérrez and Fernando F. Zamora. 2018. **Influence of the volatile substances released by oak barrels into a Cabernet Sauvignon red wine and a discolored Macabeo white wine on sensory appreciation by a trained panel.** *European Food Research and Technology*. 244 (2), 245-258.

2017

- ✓ Anque Guo, Nikolaos Kontoudakis, Geoffrey R. Scollary and Andrew C. Clark. 2017. **Production and isomeric distribution of xanthylium cation pigments and their precursors in wine-like conditions: Impact of Cu (II), Fe (II), Fe (III), Mn (II), Zn (II) and Al (III).** *Journal of Agricultural and Food Chemistry.* 65 (11), 2414–2425.

- ✓ María Navarro, Nikolaos Kontoudakis, Joan Miquel Canals, Esteban García-Romero, Sergio Gómez-Alonso, Fernando F. Zamora and Isidro Hermosín-Gutiérrez. 2017. **Improved method for the extraction and chromatographic analysis on a fused-core column of ellagitannins found in oak-aged wine.** *Food Chemistry.* 226, 23–31.

- ✓ Nikolaos Kontoudakis, Anque Guo, Geoffrey R. Scollary, Andrew C. Clark. 2017. **The impact of aging wine in high and low oxygen conditions on the fractionation of Cu and Fe in Chardonnay wine.** *Food Chemistry.* 229, 319–328.

- ✓ Nikolaos Kontoudakis, Mark Smith, Anque Guo, Paul A. Smith, Geoffrey R. Scollary, Eric N. Wilkes and Andrew C. Clark. 2017. **The impact of wine components on fractionation of Cu and Fe in model wine systems: macromolecules, phenolic and sulfur compounds.** *Food Research International.* 98, 95–102.

- ✓ Elena González-Royo, Mireia Esteruelas, Nikolaos Kontoudakis, Fransesca Fort, Joan Miquel Canals and Fernando F. Zamora. 2017. **The effect of supplementation with three commercial inactive dry yeasts on the colour, phenolic compounds, polysaccharides and astringency of a model wine solution and red wine.** *Journal of the Science of Food and Agriculture.* 97 (1), 172-181.

2016

- ✓ Olga Pascual, Jeanette Ortiz, Maruxa Roel, Nikolaos Kontoudakis, Mariona Gil, Sergio Gómez-Alonso, Esteban García-Romero, Joan Miquel Canals, Isidro Hermosín-Gutíerrez and Fernando F. Zamora. 2016. **Influence of grape maturity and prefermentative cluster treatment of the Grenache cultivar on wine composition and quality.** *OENO One.* 50 (4), 169-181.

- ✓ María Navarro, Nikolaos Kontoudakis, Sergio Gómez-Alonso, Esteban García-Romero, Joan Miquel Canals, Isidro Hermosín-Gutíerrez and Fernando F. Zamora. 2016. **Influence of the botanical origin and toasting level on the ellagitannin content of wines aged in new and used oak barrels.** *Food Research International.* 87, 197–203.

- ✓ Michaela Rousseva, Nikolaos Kontoudakis, Leigh M. Schmidtke, Geoffrey R. Scollary and Andrew C. Clark. 2016. **Impact of wine production on the fractionation of copper and iron in Chardonnay wine: Implications for oxygen consumption.** *Food Chemistry.* 203, 440–447.

- ✓ Andrew C. Clark, Nikolaos Kontoudakis, Celia Barril, Leigh M. Schmidtke and Geoffrey R. Scollary. 2016. **Measurement of labile copper in wine by medium exchange stripping potentiometry utilising screen printed carbon electrodes.** *Talanta.* 154, 431-437.

- ✓ María Navarro, Nikolaos Kontoudakis, Thomas Giordanengo, Sergio Gómez-Alonso, Esteban García-Romero, Francesca Fort, Joan Miquel Canals, Isidro Hermosín-Gutíerrez and Fernando F. Zamora. 2016. **Oxygen consumption by oak chips in a model wine solution; Influence of the botanical origin, toast level and ellagitannin content.** *Food chemistry.* 199, 822-827.

2015

- ✓ Mireia Esteruelas, Elena González-Royo, Nikolaos Kontoudakis, Antonio Orte, Antoni Cantos, Joan Miquel Canals, and Fernando F. Zamora. 2015. **Influence of Grape Maturity on the Foaming Properties of Base Wines and Sparkling Wines (Cava).** *Journal of the Science of Food and Agriculture.* 95 (10), 2071-2080.

- ✓ Elena Gonzalez-Royo, Olga Pascual, Nikolaos Kontoudakis, Mireia Esteruelas, Braulio Esteve-Zarzoso, Albert Mas, Joan Miquel Canals, and Fernando F. Zamora. 2015. **Oenological Consequences of Sequential Inoculation with Non-Saccharomyces Yeasts (Torulaspora delbrueckii or Metschnikowia pulcherrima) and Saccharomyces cerevisiae in Base Wine for Sparkling Wine Production.** *European Food Research and Technology.* 240 (5), 999–1012.

2013

- ✓ Mariona Gil, Mireia Esteruelas, Elena González, Nikolaos Kontoudakis, Josep Jiménez, Fransesca Fort, Joan Miquel Canals, Isidro Hermosín-Gutiérrez and

Fernando F. Zamora. 2013. **Effect of two different treatments for reducing grape yield in *Vitis vinifera* cv Syrah on wine composition and quality: berry thinning versus cluster thinning.** *Journal of Agricultural and Food Chemistry,* 61 (20), 4968–4978.

- ✓ Mariona Gil, Sandra Estévez, Nikolaos Kontoudakis, Fransesca Fort, Joan Miquel Canals and Fernando F. Zamora. 2013. **Influence of partial dealcoholization by reverse osmosis on red wine composition and sensory characteristics.** *European Food Research and Technology.* 237 (4), 481-488.

- ✓ Elena González-Royo, Andoni Urtasun, Mariona Gil, Nikolaos Kontoudakis, Mireia Esteruelas, Francesca Fort, Joan Miquel Canals and Fernando F. Zamora. 2013. **Effect of yeast strain and supplementation with inactive yeast during alcoholic fermentation on wine polysaccharides.** *American Journal of Enology and Viticulture*, 64 (2), 268-273.

2012

- ✓ Mariona Gil, Nikolaos Kontoudakis, Elena González, Mireia Esteruelas, Fransesca Fort, Joan Miquel Canals and Fernando F. Zamora. 2012. **Influence of grape maturity and maceration length on color, polyphenolic composition and polysaccharide content of cabernet sauvignon and tempranillo wines.** *Journal of Agricultural and Food Chemistry*, 60 (32), 7988-8001.

2011

- ✓ Nikolaos Kontoudakis, Mireia Esteruelas, Francesca Fort, Joan Miquel Canals and Fernando F. Zamora. 2011. **Use of unripe grapes harvested during cluster thinning as a method for reducing alcohol content and pH of wine.** *Australian Journal of Grape and Wine Research*, 17 (2), 230-238.

- ✓ Nikolaos Kontoudakis, Elena González, Mariona Gil, Mireia Esteruelas, Francesca Fort, Joan Miquel Canals and Fernando F. Zamora. 2011. **Influence of wine pH in the changes of color and polyphenol composition induced by micro-oxygenation.** *Journal of Agricultural and Food Chemistry*, 59 (5), 1974-1984.

- ✓ Mireia Esteruelas, Nikolaos Kontoudakis, Mariona Gil, Maria Francesca Fort, Joan Miquel Canals and Fernando F. Zamora. 2011. **Phenolic compounds presents in natural haze protein of sauvignon white wine.** *Food Research International*, 44 (1), 77-83.

- ✓ Nikolaos Kontoudakis, Mireia Esteruelas, Francesca Fort, Joan Miquel Canals, Victor de Freitas and Fernando F. Zamora. 2011. **Influence of the heterogeneity of grape phenolic maturity on wine composition and quality.** *Food Chemistry*, 124 (3), 767-774.

2010

- ✓ Nikolaos Kontoudakis, Mireia Esteruelas, Francesca Fort, Joan Miquel Canals and Fernando F. Zamora. 2010. **Comparison of methods for estimating phenolic maturity in grapes: Correlation between predicted and obtained parameters.** *Analytica Chimica Acta*, 660 (1-2), 127-133.

2008

- ✓ Nikolaos Kontoudakis, Pere Biosca, Roser Canals, Fransesca Fort, Joan Miquel Canals and Fernando F. Zamora. 2008. **Impact of stopper type on oxygen ingress during wine bottling when using an inert gas cover**. *Australian Journal of Grape and Wine Research*, 14 (2), 116-122.

4.2. Scientific publications in journals without peer reviews.

2022

- ✓ Dimitrios-Evangelos Miliordos, Myrto Tsiknia, Nikolaos Kontoudakis, Angeliki Kouki, Nikolaos Zaharias and Yorgos Kotseridis. 2022. A holistic approach to using biostimulants on the red grapevine variety, Mouhtaro - from grape to wine. *IVES Technical Reviews,* https://doi.org/10.20870/IVES-TR.2022.5504
- ✓ Xinyi Zhang, Nikolaos Kontoudakis, Andrew Clark, Paul Bowyer and Geoffrey R. Scollary. 2022. Sulfide-bound copper removal from red and white wine by depth filtration. *Wine & Viticulture Journal,* 37 (1), 35-37. ISSN: 1838-6547.

2021

- ✓ Xinyi Zhang, Nikolaos Kontoudakis, and Geoffrey R. Scollary and Andrew Clark. 2021. **Simplified method for the rapid quantification of copper fractions in wine.** *IVES Technical Reviews,* https://doi.org/10.20870/IVES-TR.2021.4698
- ✓ Maria Navarro, Nikolaos Kontoudakis, Xinyi Zhang and Geoff Scollary. 2021. **An efficient method for the rapid assessment of free copper in white wine.** *Wine & Viticulture Journal,* 36 (1), 34-38. ISSN: 1838-6547.

2016

- ✓ Maria Navarro, Nikolaos Kontoudakis, Thomas Giordanengo,Sergio Gomez-Alonso, Esteban Garcia-Romero, Fransnsca Fort, Joan Miquel Canals, Isidro Hermosin-Gutierrez and Fernando F. Zamora. 2016. **Wine maturation: Influence of the botanical origin, toast level and ellagitannin content on the oxygen consumption by oak chips in a model wine solution.** *Wine & Viticulture Journal,* 31 (4), 39-42. ISSN: 1838-6547.

- ✓ Mariona Gil, Nikolaos Kontoudakis, Joan Miquel Canals and Fernando F. Zamora. 2016. **Estrategias no microbiológicas para reducir el grado alcohólico de los vinos.** *La Semana vitivinícola,* 3467, 390-398. ISSN: ISSN 0037-184X.

2014

- ✓ Mariona Gil, Nikolaos Kontoudakis, Jot Camps, Fransesca Fort, Joan-Miquel Canals and Fernando F. Zamora. 2014. **Determinación de azúcares residuales en vinos mediante el empleo de un biosensor amperométrico. Comparación con los métodos más usuales: método de Fehling y método enzimático.** *Enologos /Investigación y Ciencia,* 90, 44-53.

2013

- ✓ Elena González–Royo, Andoni Urtasun, Mariona Gil, Nikolaos Kontoudakis, Mireia Esteruelas, Fransesca Fort, Joan-Miquel Canals and Fernando F. Zamora. 2013. **Efecto de la cepa de levadura y la suplementación con levaduras inactivas durante la fermentación alcohólica sobre la concentración en polisacáridos del vino tinto.** *Enoviticultura,* nº 24, 14-21. *http://quatrebcn.es/efecto-de-la-cepa-de-levadura-y-la-suplementacion-con-levaduras-inactivas-durante-la-fermentacion-alcoholica-sobre-la-concentracion-en-polisacaridos-del-vino-tinto/.* ISSN: 2013-6099.

- ✓ Elena González–Royo, Andoni Urtasun, Mariona Gil, Nikolaos Kontoudakis, Mireia Esteruelas, Fransesca Fort, Joan-Miquel Canals and Fernando F. Zamora. 2013. **Effetto del ceppo e dell'aggiunta di derivati di lievito sui polisaccaridi di un vino rosso.** *L'Enologo,* 49, 65-69.

2012

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- ✓ Nikolaos Kontoudakis. 2009. **Maturità fenolica delle uve e l'astringenza del vino.** *www.qualitywine.it-Vino e Tecnica*, 1, 20-21. *http://www.qualitywine.it/scarica.aspx?id=108.*

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4.3. Book Chapters-Conferences and Congresses.

2019

- ✓ Dimitrios Evangelos Miliordos, Nikolaos Kontoudakis, Yorgos Kotseridis and Stamatina Kallithraka. 2019. Vineyard practices to face warm climate conditions and their impact to wine quality. In **"8th International Symposium - Oenoviti international network".** Ed. Vigne et vin publications internationales 2019, pp. 1-5. ISBN: 978-2-9509403-2-2.

- ✓ Nikolaos Kontoudakis, Mark Smith, Paul Smith, Neil Scrimgeour, Paul Bowyer, Eric N. Wilkes and Andrew C. Clark. 2019. Simplifying the measurement of different forms of Cu in wines and strategies for efficient removal. *OenoIVAS 2019*. Bordeaux, France. In **"Book of abstracts – OENOIVAS2019".** pp. 75.

2018

- ✓ Nikolaos Kontoudakis, Agnieszka Mierczynska-Vasilev, Anque Guo, Paul A. Smith, Geoffrey Scollary, Eric N. Wilkes and Andrew C. Clark. 2018. Impact of red and white wine macromolecules on the removal of copper(I) sulfide by membrane filtration. In **"Book of abstracts – Macrowine2018".** pp. 212.

- ✓ Nikolaos Kontoudakis, Agnieszka Mierczynska-Vasilev, Anque Guo, Paul A. Smith, Geoffrey Scollary, Eric N. Wilkes and Andrew C. Clark. 2018. Impact of red and white wine macromolecules on the removal of copper(I) sulfide by membrane filtration. In **"Book of abstracts – Macrowine2018".** pp. 212.

- ✓ Xinyi Zhang, Nikolaos Kontoudakis and Andrew C. Clark. 2018. A novel one-step measurement of total volatile aldehyde compounds in wine by LCQQQMS. In **"Book of abstracts – Macrowine2018".** pp. 60.

2017

- ✓ Nikolaos Kontoudakis, Anque Guo and Andrew C. Clark. 2017. Electrochemical and SPE ICP-OES techniques for assessing the catalytic efficiency of metal species during wine oxidation. In **"Book of abstracts IVAS2017- Xth Symposium in Vino Analytica Scientia".**Ed. Fundación General Universidad Salamaca, pp. 228. ISBN: 978-84-697-4579-3.

- ✓ Nikolaos Kontoudakis, Anque Guo, Geoffrey. R. Scollary and Andrew C. Clark. 2017. The Impact of Metals on the Production and Isomeric Profile of Wine Phenolic Oxidation Products: LC-HRMS, Electrochemistry and SPE ICP-OES. In **"Book of**

abstracts IVAS2017- Xth Symposium in Vino Analytica Scientia". Ed. Fundación General Universidad Salamaca, pp. 242. ISBN: 978-84-697-4579-3.

2016

- ✓ María Navarro, Nikolaos Kontoudakis, Sergio Gómez-Alonso, Esteban García-Romero, Joan Miquel Canals, Isidro Hermosín-Gutíerrez and Fernando F. Zamora. 2016. Comparison between the contribution of ellagitannins of new oak barrels and one-year-used barrels. In **"BIO Web of Conferences 7-39th World Congress of Vine and Wine".** Ed. EDP Sciences. *https://doi.org/10.1051/bioconf/20160702016*

2015

- ✓ Mireia Esteruelas, Elena González-Royo, Mariona Gil, Nikolaos Kontoudakis, Joan Miquel Canals and Fernando F. Zamora. 2015. Climate change and Cava. In **"3rd International Symposium - 33rd International CAVA Congress. Oenoviti international network".** Ed. Vigne et vin publications internationales 2015, pp. 10-13. ISBN: 2-915883-15-07.

- ✓ Mireia Esteruelas, Elena González-Royo, Mariona Gil, Nikolaos Kontoudakis, Antonio Orte, Antonio Cantos, Francesca Fort, Joan Miquel Canals and Fernando F. Zamora. 2015. Influence of temperature during the second fermentation and aging of sparkling wine (Cava) on the properties of the foam. In **"BIO Web of Conferences-38th World Congress of Vine and Wine (Part 1)".** Ed. EDP Sciences, pp. 02011-p.1-p.3. *http://dx.doi.org/10.1051/bioconf/20150502011.*

2014

- ✓ Fernando F. Zamora, Elena González-Royo, Olga Pascual, Nikolaos Kontoudakis, Mireia Esteruelas, Braulio Esteve-Zarzoso, Albert Mas and Joan Miquel Canals. 2014. Influence of sequential inoculation with torulaspora delbrueckii and saccharomyces cerevisiae in foaming properties of base wine. In **"Book of abstracts- 37th World Congress of Vine and Wine".** Ed. OIV, pp. 159-161. ISBN: 979-10-91799-31-7.

- ✓ Fernando F. Zamora, María Navarro, Nikolaos Kontoudakis, Sergio Gómez-Alonso, Esteban García- Romero, Joan Miquel Canals and Isidro Hermosín-Gutiérrez. 2014. Oxygen consumption by oak chips; influence of the botanical origin, toast level and content in ellagitannins. In **"Book of abstracts- 37th World Congress of Vine and Wine".** Ed. OIV, pp. 189-191. ISBN: 979-10-91799-31-7.

- ✓ Fernando F. Zamora, Olga Pascual, Jeanette Ortiz, Maruxa Roel, Nikolaos Kontoudakis, Mariona Gil, Sergio Gómez-Alonso, Esteban García- Romero, Joan Miquel Canals and Isidro Hermosín-Gutiérrez. 2014. Influence of grape maturity and cluster treatment of grenache cultivar on wine composition and quality. In

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- ✓ Olga Pascual, Jeanette Ortiz, Maruxa Roel, Nikolaos Kontoudakis, Mariona Gil, Sergio Gómez-Alonso, Esteban García-Romero, Joan Miquel Canals, Isidro Hermosín-Guitíerrez and Fernando F. Zamora. 2014. Influence of grape maturity and cluster treatment of Grenache cultivar on wine composition and quality. In **"2ª Jornada de Recerca en Enologia i Viticultura a Catalunya".** Ed. Servei de publicaciones de la Universitat Rovira i Virgili, pp. 27. ISBN: 978-84-8424-351-9.

- ✓ Mariona Gil, Laura Medina, Nikolaos Kontoudakis, Fransesca Fort, Joan Miquel Canals and Fernando Zamoro. 2014. Comparison of methods for quantification of gluconic acid in grape juice and wine. In **"2ª Jornada de Recerca en Enologia i Viticultura a Catalunya".** Ed. Servei de publicaciones de la Universitat Rovira i Virgili, pp. 29. ISBN: 978-84-8424-351-9.

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- ✓ Elena González-Royo, Olga Pascual, Nikolaos Kontoudakis, Mireia Esteruelas, Braulio Esteve-Zarzoso, Albert Mas, Joan Miquel Canals Fernando F. Zamora. 2014. Influence of sequential inoculation with T*orulaspora delbrueckii* and *Saccharomyces cerevisiae* in foaming properties of base wine. In **"2ª Jornada de Recerca en Enologia i Viticultura a Catalunya".** Ed. Servei de publicaciones de la Universitat Rovira i Virgili, pp. 47. ISBN: 978-84-8424-351-9.

2013

- ✓ Mariona Gil, Nikolaos Kontoudakis, Sandra Estévez, Elena González-Royo, Mireia Esteruelas, Francesca Fort, Joan M. Canals and Fernando F. Zamora. 2013. Non microbiological strategies to reduce alcohol in wines. In **"1st International Symposium, Alcohol level reduction in wine-Oenoviti International network".** Ed. ©Vigne et vin publications internationales 2013, pp. 25-28. ISBN: 2-915883-11-4.

- ✓ Olga Pascual, Jot Camps, Mariona Gil, Nikolaos Kontoudakis, Joan Miquel Canals and Fernando F. Zamora. 2013. Aplicación de un biosensor de glucosa para la determinación de sacarosa en vinos base para Cava previa incubación con

invertasa. In **"Nuevas perspectivas en Investigación viticola".** Ed. AMV Ediciones, pp. 471-474. ISBN: 978-84-96709-13-3.

2012

- ✓ Mariona Gil, Elena González, Nikolaos Kontoudakis, Mireia Esteruelas, Fransesca Fort, Joan Miquel Canals and Fernando F. Zamora. 2012. Influence of grape maturity and maceration lenght on wine color and polyphenolic composition of red wine. In **"Oeno 2011. Actes de colloques du 9e symposium international d'oenologie de Bordeaux".** Ed. University of Segalen Bordeaux. Published by Dunod France, pp. 681-685. ISBN: 978-2-10-057596-1.

2011

- ✓ Mariona Gil, Jenifer Tomé, Elena González, Nikolaos Kontoudakis, Mireia Esteruelas, Fransesca Fort, Joan Miquel Canals and Fernando F. Zamora. 2011. Influence of grape maturity and maceration length on wine polysaccharide composition of red wine. In **"Wine Active Compounds 2011. Proceedings of the second edition of the international conference series on wine active compounds".** Ed. University of Burgundy, France. Published by Oeno Pluri Media, Dijon, France, pp. 107-109. ISBN: 2-90542-843-0.

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- ✓ Mariona Gil, Elena González, Nikolaos Kontoudakis, Mireia Esteruelas, Fransesca Fort, Joan Miquel Canals and Fernando F. Zamora. 2011. Comparación de métodos para la cuantificación de ácido glucónico en mosto y vino. In **"Actualizaciones en investigación vitivinícola´´.** Ed. GIENOL, Cadiz, Spain, pp. 423-426. ISBN: 978-84-938945-6-6; Legal deposit: CA -255-2011.

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- ✓ Elena González, Andoni Urtasun, Mariona Gil, Nikolaos Kontoudakis, Mireia Esteruelas, Fransesca Fort, Joan Miquel Canals and Fernando F. Zamora. 2011. Influencia de la cepa de levadura y de la suplementación con levaduras inactivas durante la fermentación alcohólica en la composición en polisacáridos del vino. In

"Actualizaciones en investigación vitivinícola´´. Ed. GIENOL, Cadiz, Spain, pp. 533-536. ISBN: 978-84-938945-6-6; Legal Deposit: CA -255-2011.

2010

- ✓ José Contreras, Jennifer Tomé, Nikolaos Kontoudakis, Mireia Esteruelas, Fransesca Fort, Joan Miquel Canals and Fernando F. Zamora. 2010. Effectiveness of carboxymethyl cellulose (CMC) on tartaric stabilization of cava base wine. In **"Quaderni di scienze viticole ed enologiche 2009-2010 (Proceedings Macrowine 2010)´´.** Ed. University of Turin, Turin, Italy, pp. 153-156. ISNN: 1970-6545. http://my.unito.it/unitoWAR/page/dipartimenti5/D046/QSVE311. http://my.unito.it/unitoWAR/ShowBinary/FSRepo/D046/Allegati/QSVE31/CONTRERAS.pdf.

- ✓ Mireia Esteruelas, Nikolaos Kontoudakis, Elena González, Mariona Gil, Fransesca Fort, Joan Miquel Canals and Fernando F. Zamora. 2010. Phenolic compounds presents in natural haze protein of sauvignon white wine. In **"Quaderni di scienze viticole ed enologiche 2009-2010 (Proceedings Macrowine 2010)´´.** Ed. University of Turin, Turin, Italy, pp. 157-160. ISNN: 1970-6545. http://my.unito.it/unitoWAR/page/dipartimenti5/D046/QSVE311.

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- ✓ Nikolaos Kontoudakis, Mireia Esteruelas, Mariona Gil, María Francesca Fort, Joan Miquel Canals and Fernando F. Zamora. 2009. Análisis de la heterogeneidad en el grado de madurez fenólica de la uva en el momento de la vendimia. In **"Nuevos horizontes en la Viticultura y Enología**". Ed. University of Vigo, Spain, pp. 571-574. ISBN: 978-84-8158-438-7; Legal Deposit: OU-99-2009.

- ✓ Mireia Esteruelas, Nikolaos Kontoudakis, Mariona Gil, María Francesca Fort, Joan Miquel Canals and Fernando F. Zamora. 2009. Comparación de la eficacia de los diferentes métodos para la determinación de la estabilidad proteica de los vinos blancos. In **"Nuevos horizontes en la Viticultura y Enología**". Ed. University of Vigo, Spain, pp. 387-390. ISBN: 978-84-8158-438-7; Legal Deposit: OU-99-2009.

2008

- ✓ Roser Canals, Mireia Esteruelas, Nikolaos Kontoudakis, Maria Fransesca Fort, Joan Miquel Canals, Isidro Hermosín and Fernando F. Zamora. 2008. Influence of the oxygen dose and oak contact during microoxygenation on colour, phenolic composition and astringency of red wine. In **"XXIVth Interantional Conference on Polyphenols. Polyphenols Communications 2008´´.** Ed. University of Salamanca, Spain, pp. 653-654, vol. 2. ISBN: 978-84-691-4334-6.

- ✓ Nikolaos Kontoudakis, Pere Biosca, Mireia Esteruelas, Roser Canals , Fransesca Fort, Joan Miquel Canals and Fernando F. Zamora. 2008. Impact of the stopper type on the oxygen entrance during the wine bottling process. In ``**Wine Active Compounds.**

Proceedings of the WAC2008 International conference´´. Ed. University of Burgundy, France. Published by Oeno Pluri Media, Dijon, France, pp. 225-226. ISBN: 2-905428-31-7; Legal Deposit: March 2008.

- ✓ Nikolaos Kontoudakis, Roser Canals, Carmen Llaudy, Fransesca Fort, Joan Miquel Canals and Fernando F. Zamora. 2008. Influence of phenolic maturity of grapes on wine astringency. In ``**Wine Active Compounds. Proceedings of the WAC2008 International conference**´´. Ed. University of Burgundy, France. Published by Oeno Pluri Media, Dijon, France, pp. 183-185. ISBN: 2-905428-31-7; Legal Deposit: March 2008.

2007

- ✓ Roser Canals, María del Carmen Llaudy, Nikoloas Kontoudakis, E. Gálvez, M. Magriñá, J. Santed, Fransesca Fort, Joan Miquel Canals and Fernando F. Zamora. 2007. Influencia de la Microoxigenación sobre el color, la composición en compuestos fenólicos y la astringencia del vino tinto. In **"Avances en Ciencias y Técnicas Enológicas"**. Ed. Junta de Extremadura, Badajoz, pp. 344-346. ISBN: 978-84-690-6060-5; Depósito Legal: BA-202-2007.

- ✓ Roser Canals, María del Carmen Llaudy, Nikolaos Kontoudakis, Pedro Cabanillas, Fransesca Fort, Joan Miquel Canals and Fernando F. Zamora. 2007. Influencia del grado de maduración sobre el color, la composición fenólica y la astringencia del vino; Diferencias entre hombros y puntas del racimo. In **"Avances en Ciencias y Técnicas Enológicas".** Ed. Junta de Extremadura, Badajoz, pp. 440-442. ISBN: 978-84-690-6060-5; Depósito Legal: BA-202-2007.

5. Grants and others fellowships received.

Type A-EPiD-scholarship from the Rovira i Virgili University for the Master in Health Mental (2010).

6. Research states abroad.

Investigation Center of Chemistry, Department of Chemistry, Faculty of Science, University of Porto, Porto, Portugal. March-June 2009.
Subject: **The Polyphenol Composition of Wine.**

7. Attendances to congresses and conferences.

- ✓ **Poster |** Χριστίνα Καραδήμου, Νικόλαος Κοντουδάκης, Παναγιώτης Κοτζαμπάσης, Νατάσα Π. Καλογιούρη και Στέφανος Κουνδουράς. 2025. Ανάπτυξη και επικύρωση

μεθόδου HS-SPME-GC-IT/MS για το χαρακτηρισμό του αρώματος ελληνικών ερυθρών οίνων (Vitis Vinifera L.) σε συνδυασμό με περιγραφική αισθητηριακή ανάλυση και προηγμένα χημειομετρικά εργαλεία: η επίδραση του ξεφυλλίσματος. 32ο Συνέδριο Ελληνικής Εταιρείας της Επιστήμης των Οπωροκηπευτικών. Volos, Greece. (20-23 October).

- ✓ **Oral presentation|** Η επίδραση του ζεόλιθου στη βιώσιμη αμπελουργία. 1ο Masterclass για τον Ζεόλιθο. Thessaloniki, Greece. (27 February).

- ✓ **Oral presentation|** ΣΤΡΟΓΥΛΗ ΤΡΑΠΕΖΑ: «Η Οινολογία ως Πολιτιστική Εμπειρία Αναψυχής». 6ο Συνέδριο Αθλητικού Τουρισμού, Χορού και Αναψυχής, Η Οινολογία ως Πολιτιστική Εμπειρία Αναψυχής: Συνδυάζοντας Αθλητισμό, Χορό και Τοπικές Παραδόσεις. Komotini, Greece. (14-15 February).

- ✓ **Oral presentation|** Innovation in the field of Viticulture-Oenology. Workshop: Innovation and Entrepreneurship in the Agrifood Ecosystem. Alexandroupolis, Greece. (18 December).

- ✓ **Poster|** Athanassios Karathanos, Nikolaos Kontoudakis, Georgia Soultani and Yorgos Kotseridis. 2024. Effect of wood alternatives origin and size on the chemical composition and aging of tsipouro. ACAC2024. Athens, Greece. (6-8 November).

- ✓ **Poster|** Sotirios Karavoltsos, Nikolaos Kontoudakis, Aikaterini Sakellari, Georgios Belegris, Dimitrios Giomenis, Emmanouil Kapelonis, Sofia Kyriakopoulou, Grigorios Mavros, Eleni Paganopoulou, Efstathia Simou, Konstantina Zervakou. 2024. Preliminary evaluation of trace elements content and sulfur speciation of wines produced in Greece. ACAC2024. Athens, Greece. (6-8 November).

- ✓ **Oral presentation|** Σύγχρονες τάσεις στην οινολογία για την αντιμετώπιση των επιπτώσεων της κλιματικής αλλαγής. Ημερίδα ΒΟΡΟΙΝΑ Κλιματική κρίση-Σύγχρονες προσεγγίσεις στην καλλιέργεια της αμπέλου και στην οινοποίηση. Thessaloniki, Greece. (7 October).

- ✓ **Poster|** Αθανάσιος Καραθάνος, Νικόλαος Κοντουδάκης, Γεωργία Σουλτάνη και Γεώργιος Κοτσερίδης. 2024. Περιγραφική αισθητηριακή ανάλυση παλαιωμένου τσίπουρου από Μαύρο Μοσχάτο σε επαφή με ξύλο καστανιάς (Castanea sativa Mill.). SenSo2024. Limnos, Greece. (25-28 June). https://www.sensorysociety.gr/senso-conference-2024/programme

- ✓ **Poster|** Χριστίνα Καραδήμου, Νικόλαος Κοντουδάκης, Νατάσα Π. Καλογιούρη και Στέφανος Κουνδουράς. 2024. Χαρακτηρισμός του αρώματος ελληνικών ερυθρών οίνων (*VitisVinifera* L.) χρησιμοποιώντας περιγραφική αισθητηριακή ανάλυση: επίδραση του ξεφυλλίσματος. SenSo2024. Limnos, Greece. (25-28 June). https://www.sensorysociety.gr/senso-conference-2024/programme

- ✓ **Oral presentation|** Μελέτη φυσικοχημικών και οργανοληπτικών χαρακτηριστικών οίνων από διαφορετικά αμπελοτόπια της περιοχής Δράμας. Σύγκριση αυθόρμητης και συμβατικής ζύμωσης. Ημερίδα Terroir Drama. Drama, Greece. (14 May).

- ✓ **Poster|** Dimitrios-Evangelos Miliordos, Elli Gouloti, Nikolaos Kontoudakis and Yorgos Kotseridis. 2023. Influence of Chitosan. Absiscic Acid and Benzothiadiazole treatments on Savvatiano (Vitis vinifera L.) wines volatile composition profile. OenoMacrowine2023. Bordeaux, France. (10-13 July). https://ives-openscience.eu/40916/

- ✓ **Poster |** Dimitrios-Evangelos Miliordos, Nikolaos Kontoudakis, Aggeliki Kouki, Nikolaos Zacharias, Anastasios Alatzas, Polydefkis Hatzopoulos, Marianne Unlubayir, Arnaud Lanoue and Yorgos Kotseridis. 2021. From vineyard to a glass of wine: The effect of Abscisic acid applications on Mouhtaro, a rare autochthonus variety of Greece. Macrowine2021. Verona, Italy. (23-30 June).

- ✓ **Poster |** Myrto Tsiknia, Dimitrios-Evangelos Miliordos, Nikolaos Kontoudakis, Maria Dimopoulou and Yorgos Kotseridis. 2021. Application of Plant Growth Regulators on *Vitis vinifera* L var. Mouhtaro effect berry quality characteristics & berry associated microbial communities. Macrowine2021. Verona, Italy. (23-30 June).

- ✓ **Poster |** Maria Ioanna Xenia, Elli Goulioti, Nikolaos Kontoudakis, John W. Blackman and Andrew Clark. 2021. Inhibition of reductive characters in wine by cu-organic acids: predicting the duration of protection. Macrowine2021. Verona, Italy. (23-30 June).

- ✓ **Poster |** Maria Ioanna Xenia, Elli Goulioti, Nikolaos Kontoudakis and Yorgos Kotseridis. 2021. Volatile and phenolic composition of Agiorgitiko wines from eight different areas of PDO Nemea zone. Macrowine2021. Verona, Italy. (23-30 June).

- ✓ **Poster |** Elli Goulioti, Vicky Troianou, Chrisavgi Toumpeki, Yves Gosselin, Etienne Dorignac, Nikolaos Kontoudakis and Yorgos Kotseridis. 2021. Effect of Saccharomyces species interaction on alcoholic fermentation behaviour and aromatic profile of Sauvignon blanc wine. Macrowine2021. Verona, Italy. (23-30 June).

- ✓ **Poster |** Xinyi Zhang, Nikolaos Kontoudakis, Katja Šuklje, Guillaume Antalick, John W. Blackman, Leigh M. Schmidtke and Andrew C. Clark. 2019. Changes in red wine composition during bottle aging: impacts of viticultural conditions and oxygen availability. 17th AWITC. Adelaide, Australia. (21-24 July).

- ✓ **Poster |** Nikolaos Kontoudakis and Andrew C. Clark. 2019. The colorimetric measurement of free and bound forms of Cu in white wine. 17th AWITC. Adelaide, Australia. (21-24 July).

- ✓ **Poster |** Nikolaos Kontoudakis, , Mark Smith, Paul Smith, Eric Wilkes and Andrew C. Clark. 2019. The colorimetric measurement of total Cu concentration in wine. 17th AWITC. Adelaide, Australia. (21-24 July).

- ✓ **Poster |** Dimitrios Miliordos, Nikolaos Kontoudakis, Evangelia Nanou and Yorgos Kotseridis. 2019. Effects abscisic acid on Vitis vinifera L. Savvatiano and Mouhtaro grapes and wine characteristics. 21st GiESCO International Meeting. Thessaloniki, Greece. (23-28 June).

- ✓ **Poster |** Xinyi Zhang, Nikolaos Kontoudakis, Katja Šuklje, Guillaume Antalick, John Blackman, Andrew Clark. 2019. Changes in red wine composition during bottle aging: impacts of viticultural conditions and oxygen availability. OenoIVAS 2019. Bordeaux, France. (25 – 28 June).

- ✓ **Oral presentation |** Simplifying the measurement of different forms of Cu in wines and strategies for efficient removal. OenoIVAS 2019. Bordeaux, France. (25 – 28 June).

- ✓ **Poster|** Dimitrios Miliordos, Nikolaos Kontoudakis, Evangelia Nanou and Yorgos Kotseridis. 2019. Effects abscisic acid on vitis vinifera l. savvatiano and mouhtaro grapes and wine characteristics. 21st GiESCO International Meeting. Thessaloniki, Greece. (23-28 June).

- ✓ **Oral presentation|** A simple colorimetric method to measure copper in white wines. Crush 2018. Adelaide, Australia. (25-26 September).

- ✓ **Poster|** Nikolaos Kontoudakis, Agnieszka Mierczynska-Vasilev, Anque Guo, Paul A. Smith, Geoffrey Scollary, Eric N. Wilkes and Andrew C. Clark. 2018. Impact of red and white wine macromolecules on the removal of copper(I) sulfide by membrane filtration. Macrowine2018. Zaragosa, Spain. (28-31 May).

- ✓ **Oral presentation |** Filterability of copper sulfide in white, red and model wines. Crush 2017. Adelaide, Australia. (13-14 November).

- ✓ **Poster|** Nikolaos Kontoudakis, Anque Guo and Andrew C. Clark. 2017. Electrochemical and SPE ICP-OES techniques for assessing the catalytic efficiency of metal species during wine oxidation. Xth Symposium in Vino Analytica Scientia 2017. Salamanca, Spain. (17-20 July).

- ✓ **Poster** | Nikolaos Kontoudakis, Anque Guo, Geoffrey. R. Scollary and Andrew C. Clark. 2017. The Impact of Metals on the Production and Isomeric Profile of Wine Phenolic Oxidation Products: LC-HRMS, Electrochemistry and SPE ICP-OES. Xth Symposium in Vino Analytica Scientia 2017. Salamanca, Spain. (17-20 July).

- ✓ Ελεύθερη Ανακοίνωση| Fractionation of copper and iron in wine: Assessment of potential macromolecule and sulfur binding agents. Macrowine 2016. Changins, Switzerland. (27-30 June).

- ✓ **Oral presentation |** Fractionation of copper and iron in wine: Assessment of potential macromolecule and sulfur binding agents. Macrowine 2016. Changins, Switzerland. (27 – 30 June).

- ✓ **Oral presentation |** The SPE fractionation of Cu and Fe in Chardonnay wine: impact of wine production and the influence on oxygen consumption. Crush 2015. Adelaide, Australia. (20 November).

- ✓ **Poster |** María Navarro, Nikolaos Kontoudakis, Joan Miquel Canals, Esteban García-Romero, Sergio Gómez-Alonso, Fernando Zamora and Isidro Hermosín-Gutíerrez. 2015. **Improved extraction and chromatographic analysis of wine's ellagitannins.** *IXth Symposium in Vino Analytica Scientia 2015.* Trento, Italy. (14-17 July).

- ✓ **Poster |** María Navarro, Nikolaos Kontoudakis, Sergio Gómez-Alonso, Esteban García-Romero, Joan Miquel Canals, Isidro Hermosín-Gutíerrez and Fernando Zamora. 2015. **Influence of botanical origin, toasting level and age of barrel on the release of ellagitannins.** *IXth Symposium in Vino Analytica Scientia 2015.* Trento, Italy. (14-17 July).

- ✓ **Poster |** Mariona Gil, Olga Pascual, Nikolaos Kontoudakis, Gomez-Alonso Sergio, Joan Miquel Canals, Isidro Hermosín-Gutiérrez and Fernando Zamora. 2013.

Influence of berry size on the composition and the quality of red wine. *VIIIth Symposium in Vino Analytica Scientia 2013.* Reims, France. (2-5 July).

- ✓ **Poster |** Olga Pascual, Jot Camps, Mariona Gil, Nikolaos Kontoudakis, Joan Miquel Canals and Fernando Zamora. 2013. **Aplicación de un biosensor de glucosa para la determinación de sacarosa en vinos base para Cava previa incubación con invertasa.** *XII Congreso Nacional de Investigación Enológica (GIENOL)*. Madrid, Spain. (18-21June).

- ✓ **Poster |** Elena González-Royo, Mireia Esteruelas, Nikolaos Kontoudakis, Fransesca Fort, Joan Miquel Canals and Fernando Zamora. 2012. **Influence of supplementation with inactive yeasts during oak ageing on wine polysaccharide composition.** *Macrowine 2012*. Bordeaux, France. (18-21 June).

- ✓ **Poster |** Mireia Esteruelas, Elena González-Royo, Leiva B., Nikolaos Kontoudakis, Fransesca Fort, Joan Miquel Canals and Fernando Zamora. 2012**. Influence of grape maturity on foam characteristics of sparkling base wine (Cava).** *Macrowine 2012*. Bordeaux, France. (18-21 June).

- ✓ **Attendance |** Mechanisms of neurotoxicity and implications for neurological disorders. A satellite event of the FENS Forum 2012. Barcelona, Spain. (13 July).

- ✓ **Poster |**Mariona Gil, Elena González, Nikolaos Kontoudakis, Mireia Esteruelas, Fransesca Fort, Joan Miquel Canals and Fernando Zamora. 2011. **Comparison of methods for quantification of gluconic acid in grape juice and wine.** *VIIth Symposium in Vino Analytica Scientia 2011.* Graz, Austria. (21-23 June).

- ✓ **Poster |**Elena González, Andoni Urtasun, Mariona Gil, Nikolaos Kontoudakis, Mireia Esteruelas, Fransesca Fort, Joan Miquel Canals and Fernando Zamora. 2011. **Influence of yeast strain and supplementation with inactive yeast during alcoholic fermentation of wine polysaccharide composition.** *VIIth Symposium in Vino Analytica Scientia 2011.* Graz, Austria. (21-23 June).

- ✓ **Poster |**Mariona Gil, Jennifer Tomé, Elena González, Nikolaos Kontoudakis, Mireia Esteruelas, Francesca Fort, Joan Miquel Canals and Fernando Zamora. 2011. **Influence of grape maturity and maceration length on wine polysaccharide composition of red wine.** *Wine Active Compounds 2011.* Beaune, France. (24-26 March).

- ✓ **Poster |**Jennifer Tomé, Mariona Gil, Elena González, Nikolaos Kontoudakis, Mireia Esteruelas, Francesca Fort, Joan Miquel Canals and Fernando Zamora. 2011. **Changes in polysaccharide composition of sparkling wine (cava) during ageing with lees.** *Wine Active Compounds 2011*. Beaune, France. (24-26 March).

- ✓ **Poster |**Mariona Gil, Elena González, Nikolaos Kontoudakis, Mireia Esteruelas, Fransesca Fort, Joan Miquel Canals and Fernando Zamora. 2011. **Comparación de métodos para la cuantificación de ácido glucónico en mosto y vino.** *XI Congreso Nacional de Investigación Enológica (GIENOL)*. Cadiz, Spain. (1-3 June).

- ✓ **Poster |**Sandra Estevez, Mariona Gil, Elena González, Nikolaos Kontoudakis, Mireia Esteruelas, Fransesca Fort, Joan Miquel Canals and Fernando Zamora. 2011. **Aplicación de la Osmosis inversa para la desalcoholización parcial de vinos tintos.** *XI Congreso Nacional de Investigación Enológica (GIENOL)*. Cadiz, Spain. (1-3 June).

- ✓ **Poster |**Elena González, Andoni Urtasun, Mariona Gil, Nikolaos Kontoudakis, Mireia Esteruelas, Fransesca Fort, Joan Miquel Canals and Fernando Zamora. 2011. **Influencia de la cepa de levadura y de la suplementación con levaduras inactivas durante la fermentación alcohólica en la composición en polisacáridos del vino.** *XI Congreso Nacional de Investigación Enológica (GIENOL)*. Cadiz, Spain. (1-3 June).

- ✓ **Oral presentation |** Etereogenità nella maturità fenolica e ph del vino durante la micro-ossigenazione. Enoforum 2011. Arezzo, Italy. (3-5 May).

- ✓ **Oral presentation |** Neurotoxicity evaluation of chlorpyrifos exposure in a *Caenorhabditis elegans* Alzheimer´s disease model. Jornadas de neurotoxicologia i psicofarmacologia. Facultat de ciéncias de l´éducació i psicologia. 2011. Tarragona. Spain. (17 June).

- ✓ **Attendance |** 3rd Spanish worm meeting. 2011. Logroño, Spain. (7-8 April).

- ✓ **Poster |**José Contreras, Jennifer Tomé, Nikolaos Kontoudakis, Mireia Esteruelas, Fransesca Fort, Joan Miquel Canals and Fernando Zamora. 2010. **Effectiveness of carboxymethyl cellulose (CMC) on tartaric stabilization of cava base wine.** *Macrowine 2010*. Turin, Italy. (16 June).

- ✓ **Poster |**Mireia Esteruelas, Nikolaos Kontoudakis, Elena González, Mariona Gil, Fransesca Fort, Joan Miquel Canals and Fernando Zamora. 2010. **Phenolic compounds presents in natural haze protein of sauvignon white wine.** *Macrowine 2010*. Turin, Italy. (16 June).

- ✓ **Poster |**Nikolaos Kontoudakis, Mireia Esteruelas, Mariona Gil, Maria Francesca Fort, Joan Miquel Canals and Fernando Zamora. 2009. **Análisis de la heterogeneidad en el grado de madurez fenólica de la uva en el momento de la vendimia.** *X Congreso Nacional de Investigación Enológica (GIENOL)*. Ourense, Spain. (3-5 June).

- ✓ **Poster |**Mireia Esteruelas, Nikolaos Kontoudakis, Mariona Gil, Maria Francesca Fort, Joan Miquel Canals and Fernando Zamora. 2009. **Comparación de la eficacia de los diferentes métodos para la determinación de la estabilidad proteica de los vinos blancos.** *X Congreso Nacional de Investigación Enológica (GIENOL)*. Ourense, Spain. (3-5 June).

- ✓ **Poster |**Nikolaos Kontoudakis, Mireia Esteruelas, Francesca Fort, Joan Miquel Canals and Fernando Zamora. 2009. **Comparison of methods for estimating phenolic maturity in grapes; Correlation between predicted and obtained parameters.** *VIth Symposium in Vino Analytica Scientia 2009*. Angers, France. (2-4 July).

- ✓ **Poster |**Mireia Esteruelas, Nikolaos Kontoudakis, Francesca Fort, Joan Miquel Canals and Fernando Zamora. 2009. **Characterization of phenolic compounds**

presents in natural protein haze of Sauvignon White Wine. *VIth Symposium in Vino Analytica Scientia 2009*. Angers, France. (2-4 July).

- ✓ **Poster |**Roser Canals, Mireia Esteruelas, Nikolaos Kontoudakis, Fransesca Fort, Joan Miquel Canals, Isidro Hermosin and Fernando Zamora. 2008. **Influence of the oxygen dose and oak contact during microoxygenation on colour, phenolic compounds and astringency of red wine.** *XXIV International Conference on Polyphenols 2008*. Salamanca. Spain. (8-11 July).

- ✓ **Poster |**Nikolaos Kontoudakis, Pere Biosca, Mireia Esteruelas, Roser Canals , Fransesca Fort, Joan Miquel Canals and Fernando Zamora. 2008. **Impact of the Stopper Type on the Oxygen Entrance During the Wine Bottling Process.** *Wine Active Compounds 2008*. Beaune, France. (27-29 March).

- ✓ **Poster |**Nikolaos Kontoudakis, Roser Canals, Carmen Llaudy, Fransesca Fort, Joan Miquel Canals and Fernando Zamora. 2008. **Influence of phenolic maturity of grapes on wine astringency.** *Wine Active Compounds 2008*. Beaune, France. (27-29 March).

- ✓ **Attendance |**First International O2 in Wine Conference 'Oxygen Management in Wines'. 2008. Montpellier, France. (3 June).

- ✓ **Poster |**R. Canals, M.C. Llaudy, N. Kontoudakis, E. Gálvez, M. Magriñá, J. Santed, F. Fort, J.M. Canals and F. Zamora. 2007. **Influencia de la microoxigenación sobre el color, la composición en compuestos fenólicos y la astringencia del vino tinto.** *IX Congreso Nacional de Investigación Enológica (GIENOL)*. Badajoz, Spain. (29 May-1 June).

- ✓ **Poster |**Roser Canals, Maria del Carmen Llaudy, Nikolaos Kontoudakis, Pedro Cabanillas, Fransesca Fort, Joan Miquel Canals and Fernando Zamora. 2007. **Influencia del grado de maduración sobre el color, la composición fenólica y la astrigencia del vino; Diferencia entre hombros y puntas del racimo.** *IX Congreso Nacional de Investigación Enológica (GIENOL)*. Badajoz, Spain. (29 May-1 June).

8. Other academic and/or professional credits/recognitions.

8.1. Accreditation:

Accreditation for being able to work as a Lecturer at the public university of Spain by the National Assessment and Accreditation Agency of Spain.

8.2. Languages:

Greek: Native language.

Spanish: High level. Certificate of `Aptitude Cycle´-of Spanish language of `Escuela Oficial de Idiomas´, Spain.

English: High level. 'Certificate of Competency in English' of the University of Michigan, USA.

`First Certificate in English´ of the University of Cambridge, United Kingdom.

Catalan: Medium level.