WHAT IS UBAVIDA?

UBAVIDA is a Supra-Regional Operational Group that aims to develop a new range of wines with lower alcohol content —while preserving organoleptic properties comparable to their alcoholic counterparts— through innovation and sustainability, from the grape to the dealcoholization process.

The project will evaluate practices that mitigate the effects of climate change, as rising temperatures increase stress conditions in vineyards and impact grape ripening, affecting the ratio between sugar content, aromatic precursors, and polyphenolic composition. Both, conventional and organic winemaking processes for the production of wine from low-sugar grapes will be investigated. Additionally, **UBAVIDA** will evaluate the application of novel dealcoholization techniques and the use of oenological additives to enhance the harmonization of dealcoholized wines. The project will also monitor phenolic, aromatic, and bioactive compounds, along with physicochemical parameters throughout the process, from grape to dealcoholized wine.

UBAVIDA's outcomes will significantly impact the wine industry. Moreover, the project will contribute to the modernization of agriculture, mitigation of climate change, and enhance the competitiveness of the wine industry by producing an innovative and sustainable product.

WHAT ARE SUPRA-REGIONAL OPERATIONAL GROUPS?

Operational Groups, are the main actors in the implementation of the EIP-Agri (European Innovation Partnership for Agricultural productivity and sustainability), are one of the key tools for the execution of the Strategic Plan of the Common Agricultural Policy (CAP) 2023–2027. Their objective is to promote innovation in the agri-food and forestry sectors across Europe. These groups bring together stakeholders from various backgrounds that share common interests, including farmers, livestock producers, companies, research centres, training and outreach institutions. They work together to launch an innovation project with the aim of providing a joint and multisectoral response to a specific problem or need.



Do you want to know more about UBAVIDA?

You can send an email to **feuga@feuga.es** or call **+34 981 534 180**.

More information about the project is available on its website: www.ubavida.es







The **UBAVIDA** Operational Group is responsible for this content.







Sustainable Strategies from the Vineyard to the Winery to obtain low-sugar grapes and dealcoholized wine.

Total project budget: 607,342.27 € Total grant: 599,741.95 €

Innovation project within the framework of the 2023–2027 Common Agricultural Policy (CAP) Strategic Plan, 2023–2027, funded 80% by the European Agricultural Fund for Rural Development (EAFRD) of the European Union, and 20% by the Ministry of Agriculture, Fisheries, and Food (MAPA). The General Directorate for Rural Development, Innovation, and Agri-food Training (DGDRIFA) is the authority responsible for the administration of these funds.





WHAT ARE THE SPECIFIC OBJECTIVES OF UBAVIDA?

UBAVIDA aims to develop a new range of dealcoholized wines through a comprehensive approach that combines novel agronomic/agricultural practices, with improvements in winery technological processes, and innovative, sustainable dealcoholization processes. To this end, UBAVIDA contemplates the following specific objectives:

- . Selection of grapes, agricultural practices, and microorganisms to reduce the alcohol content of wines.
- 2. Improve dealcoholization processes to preserve the properties of wines.
- 3. Compare the sensory profiles of grapes, wine, and dealcoholized wine.
- 4. Implement tools to maintain biological, sensory and chemical stability of wines.
- 5. Characterize dealcoholized wines globally.
- 6. Evaluate the bioactivity of dealcoholized wines compared to their alcoholic counterparts.
- 7. Simulate gastrointestinal digestion as well as identify and quantify bioactive phenolic metabolites.
- 8. Study of the sensory quality and consumer acceptability of produced wines.

WHAT RESULTS ARE EXPECTED FROM UBAVIDA?

UBAVIDA aims to achieve the following results:

- Obtain grapes with lower sugar content and determine their optimal ripening period.
- Define winemaking conditions for grapes with low sugar content.
- Obtain dealcoholized wines with sensory and bioactive profiles comparable to conventional wines.
- Optimize dealcoholization process to preserve the properties of conventional wines.
- · Monitor the profile of polyphenolic and aromatic components from grapes to dealcoholized wine.
- Define tools that ensure the chemical, biological, and sensory stability of wines.
- Determine the bioactive compounds in dealcoholized wines vs. alcoholic wines.
- Define legal barriers in the production of dealcoholized wines.
- Sensory analysis of the new wines developed in the project vs. commercial wines.





ACTIVITIES'



Evaluation of agronomic practices to obtain grapes with low-sugar concentration.

Study of its chemical, organoleptic and

microbiological stability.

Bioactivity analysis.

5



Evaluation of oenological practices for the production of wines with lower alcohol content (conventional and organic).



dealcoholization processes.





and dissemination.

WHO ARE THE TARGET GROUPS?

UBAVIDA addresses its results to all stakeholders in the agri-food sector, as well as the general public:



Farmers, wineries, cooperatives and wine farms.



Business associations in the sector.



Regulatory councils and Designations of Origin of the sector.



Technology centres, research centres and universities.



Administrations related to agriculture, the environment and/or rural development.



Consumers and general public.

Seeking to maximize the impact of the results and the transfer of the knowledge generated, **UBAVIDA** will carry out intense dissemination work at the regional, national and European level through articles, press releases, webinars, informative days, and talks, among other actions.

WHO ARE THE MEMBERS?

Beneficiaries: The Supra-regional Operational Group **UBAVIDA** spans the regions of Castilla y León, Catalonia, Valencia, Galicia, and Madrid, The consortium is coordinated by Fundación Empresa-Universidad Gallega (FEUGA) and Bodega Matarromera. It also includes three other wineries: Bodega Win Sinalcohol, Bodegas Enguera, and Bodega Paco&Lola. The research centres involved are Centro Tecnológico del Vino (VITEC) and Instituto de Investigación en Ciencias de la Alimentación (CIAL) CSIC-UAM.

Subcontracted members include Plataforma Tecnológica del Vino (PTV) and Federación Española del Vino (FEV).































Optimization of





Preparation of reports, market studies