



BIOME
MAKERS



BIOME MAKERS PARTICIPATES IN "INNOMICROVIN" PROJECT OF MICINN

Development of advanced microbiology with differentiating properties for the optimization and improvement of oenological processes-INNOMICROVIN

Ref: RTC-2017-6163-2 Duration: 01/09 / 2018-31 / 12/2021 Budget: € 550,093.01

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The INNOMICROVIN project arises from the need to solve specific problems and strategic disadvantages identified by Matarromera winery that compromise the quality and definition of its wines and which are also problems that concern the wine sector as a whole. The project focuses on three fundamental aspects that contribute to defining the quality and originality of a wine-fermentation, bio-control and aging on lees, which share the one that takes place in the winery during the winemaking process, and which are protagonized by microorganisms (Yeasts, fungi, and bacteria). In this way, it is intended to address each of the aspects and processes with specific solutions, but simultaneously and sequentially throughout the different stages of the winemaking process.

Objective: Obtaining wines of great quality and differentiated, by means of the biotechnological solutions that provide diverse microorganisms involved in three bioprocesses: fermentation, bio-control, and lye of fermentation lees.

Specific objectives:

SO1. Optimizing fermentation processes to obtain wines with differentiating characteristics through the development of new non-GMO yeast hybrids of oenological and technological interest.

SO2. Rapid and specific detection of yeasts and bacteria altering wines, and their elimination, through the development of alternative analytical procedures and the use of biotechnological tools based on the biological activity of bio-controlling microorganisms.

SO3. Wine enrichment through the release of mannoproteins and polysaccharides from wine lees through the development of new tools and biotechnological strategies.

SO4. Implementation of technological innovations developed in the winemaking process on an industrial scale.

SO5. Technology transfer to the sector.

