Projects and Products Portal for Leonardo da Vinci

Multi-Actor-Cooperation training at all level for integrated sustainable development of the European viti- vini- sector from the vineyard to the glass

2008-1-GR1-LEO05-00635

http://www.adam-europe.eu/adam/project/view.htm?prj=7381

Project Information

Title: Multi-Actor-Cooperation training at all level for integrated sustainable development of the European viti- vini- sector from the vineyard to the glass

Project Number: 2008-1-GR1-LEO05-00635

Year: 2008

Project Type: Transfer of Innovation

Status: completed

Country: EL-Greece

Marketing Text: A bottle of wine contains elements of different cultures, civilizations, techniques, experience, business and health.
From the scientific / technological parameters that affect the “quality wine” the Project apply innovative methods to:
• Vine cultivation (e.g. minimal pruning, new varieties, red cultivars without seeds)
• Wine production (e.g. transfer of flavor/ aroma from wood flakes/ fermentation tanks)
• Bottling (e.g. choice of corks, new materials, regulations)
• Health and Safety (e.g. resveratrol, flavonoids & antioxidants, organic wines, elimination techniques for
mycotoxins/ ochratoxin, non-alcoholic beverages)
• Business development (eg. Agro tourism & marketing, entrepreneurship)

Summary: Oeno-MAC aims at transferring innovative techniques and tools to the integrated wine sector “from the grapes to the
glass” based on a Multi–Actor–Cooperation approach.The educational/ training dimension of the project (related to EQF and ECVET) will be supported by an ongoing
evaluation and decision making tool; it will be adapted and developed as a parallel training method in collaboration
with the internet site www.oeno.eu , also used for internal communication and dissemination of the results.
The role of each Partner has been selected according to its scientific/ innovative background, although the European
Qualifications Framework approach, to be followed in the project does not exclude any additional or external input.
Techniques and tools will be shared by all Partners and transferred in two dimensions:
a) educational/training, & b) scientific/technological. The objective of this sharing and integration of innovations is to
assist entrepreneurship and provide the necessary methods/ practices to all wine actors (wine producers, professional
bodies universities, research & training institutions, enterprises, consultants) in order to produce and sell a European
Quality Wine.

Description: Oeno - MAC aims at developing (design, development, test, validation, dissemination, promotion, guidance) innovative
vocational training approaches, materials and tools to the integrated agro-food Sector "from the grapes to the glass"
based on the MAC environment. (Multi-Actor-Cooperation. involving all actors at all levels.)

Themes:
*** Utilization and distribution of results
*** Labor market
*** Quality
*** Intercultural learning
*** ICT
*** Lifelong learning
*** Vocational guidance
*** Enterprise, SME
** Sustainability
** Recognition, transparency, certification
** Open and distance learning

Project Information

** Equal opportunities
** Continuous training
* Higher education
* Ecology
* Initial training

Sectors: *** Professional, Scientific and Technical Activities
*** Education
** Agriculture, Forestry and Fishing

Product Types: audio or video cassettes
website
teaching material
program or curricula
open and distance learning
procedure for the analysis and prognosis of the vocational training requirement
material for open learning
modules
distribution methods
evaluation methods
CD-ROM
description of new occupation profiles

Product information: - Training materials (eLearning platform) in national languages for training of trainers;
- Web tools (public website, collaborative website, web conferences, intranet) with information in different languages
including a central repository for valorisation of exchanges of good practices at various levels;
- Transnational conferences and seminars;
- Publication of promotion and dissemination brochures in national languages;

Projecthomepage: www.oeno-mac.eu

Project Contractor

Name:	ATExcelixi S.A Training & Conference Center ATEbank Group of Companies
City:	N. Erythraia
Country/Region:	Sterea Ellada
Country:	EL-Greece
Organization Type:	continuing training institution
Homepage:	http://www.atexcelixi.gr

Contact Person

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Coordinator

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Country:	EL-Greece
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Partner

Partner 1

Name: FUNDACIÓN UNIVERSIDAD Full legal name DE LA RIOJA
City:
Country/Region: La Rioja
Country: ES-Spain
Organization Type: continuing training institution
Homepage:

Partner 2

Name: Fachhochschule Trier, Hochschule für Technik, Wirtschaft Full legal name und Gestaltung
City:
Country/Region: Trier
Country: DE-Germany
Organization Type: research institution
Homepage:

Partner 3

Name: University de Vin
City:
Country/Region: Rhône-Alpes
Country: FR-France
Organization Type: continuing training institution
Homepage: http://www.universite-du-vin.com

Partner 4

Name: BCE Soós István Borászati és Üzleti Szakközépiskola Full legal name és Szakiskola
City:
Country/Region: Közép-Magyarország
Country: HU-Hungary
Organization Type: continuing training institution
Homepage: http://www.soos-bp.sulinet.hu

Partner

Partner 5

Name: Mac TEAM aisbl
City:
Country/Region: Bruxelles Cap, Brussel Hof
Country: BE-Belgium
Organization Type: association/non-governmental organisation
Homepage:

Partner 6

Name: NHRF
City: Athens
Country/Region: Sterea Ellada
Country: EL-Greece
Organization Type: research institution
Homepage: http://www.eie.gr

Partner 7

Name: NATIONAL ORGANIZATION OF VINE AND WINE OF GREECE
City:
Country/Region: Sterea Ellada
Country: EL-Greece
Organization Type: association/non-governmental organisation
Homepage:

Partner 8

Name: Enterprizer Technologies Full legal name Limited
City: London
Country/Region: North West (UK)
Country: UK-United Kingdom
Organization Type: SME - small and medium-sized enterprise (up to 250 employees)
Homepage:

Partner

Partner 9

Name:	Magyar Élelmezésipari Tudományos Full legal name Egyesület (MÉTE)
City:	
Country/Region:	Közép-Magyarország
Country:	HU-Hungary
Organization Type:	National Agency
Homepage:	http://www.mete.mtesz.hu

Partner 10

Name:	POINT Project Construction & Engineering Trading LLC [POINT]
City:	Ankara
Country/Region:	Ankara
Country:	TR-Turkey
Organization Type:	SME - small and medium-sized enterprise (up to 250 employees)
Homepage:	

Project Files

Case Studies.rar

http://www.adam-europe.eu/prj/7381/prj/Case%20Studies.rar

The follwing case studies were developped:
-Argo Winery
- Kayra Wines
- Irradiation of white wines
- Dealcoholized Wine Case Study
- Mercury Estate
Wine and Cheese
- Tokaji Wines
- Effect of Brunch prunning
these examples present the latest findings and state -of -art of success stories/ activities of the vine and wine sector

Pilot Seminars Evaluation.rar

http://www.adam-europe.eu/prj/7381/prj/Pilot%20Seminars%20Evaluation.rar

The WP2 (Vine Cultivation), WP3 (Wine Production), WP5 (Health and Safety), WP6 (Business Developmnet)have been evaluated throughout the Project during pilot seminars implemented by the WP leaders in the participating countries. Furthermore, some of the project outputs were evaluated by interviewing selected 3rd level partners Landwirtshaftskammer of Rheinland-Pfalz (sensory analysis of wine, Federal research Institute on Agricultural product evaluation

WP02_TCG_Vine Cultivation.DOC

http://www.adam-europe.eu/prj/7381/prj/WP02_TCG_Vine%20Cultivation.DOC

A training tool was developed dealing with contemporary approaches of wine production and maturation

WP04_TCG_[en]_bottling.doc

http://www.adam-europe.eu/prj/7381/prj/WP04_TCG_%5Ben%5D_bottling.doc

Based on the Fench Paradox in the relevant WP, various issues dealing with the impact of wine on Health are presented. At the same time several negative effects dealing with elevated amonts of alcohol entering the human body are presented. Since some negative effects of alcohol consumption appear in certain target groups of consumers, the idea of the study and production of alcohol free wines was developed as a key issue of the Project.

WP05_TCG_[en]_health and safety.doc

http://www.adam-europe.eu/prj/7381/prj/WP05_TCG_%5Ben%5D_health%20and%20safety.doc

Based on the Fench Paradox in the relevant WP, various issues dealing with the impact of wine on Health are presented. At the same time several negative effects dealing with elevated amonts of alcohol entering the human body are presented. Since some negative effects of alcohol consumption appear in certain target groups of consumers, the idea of the study and production of alcohol free wines was developed as a key issue of the Project.

WP3_TCG_[en]_wine production.doc

http://www.adam-europe.eu/prj/7381/prj/WP3_TCG_%5Ben%5D_wine%20production.doc

A training tool was developed dealing with contemporary approaches of wine production and maturation. Since a key factor in the production of wine is the addition of sulphite salts, a new method has been examined with the participation of new 3rd level partners. This method deals with the use electromagnetic rays as a substitute of metabisulphite