

## CALL FOR APPLICATIONS TO PARTICIPATE IN A SUMMER COURSE

**Five European Union countries are organising a joint summer course in Eger, Hungary**

**Students' travel, accommodation and living expenses will be supported!**

**Date:** 28 August– 02 September, 2023

**Title:** Cool climate viticulture and climate change. Traditions and future challenges.

**Participants:** Students (Viticulture and Enology), teachers and academics of the following institutions:

1. University of Padova – Italy
2. University of Cadiz – Spain
3. Polytechnic Institute of Braganca - Portugal
4. EPLEFPA de Bordeaux-Gironde - France
5. Eszterházy Károly Catholic University - Hungary

### **Course description:**

Climate change is having an increasing impact on the world's grape and wine production. Rising average temperatures, spatial and temporal variations in precipitation and the increasing frequency of unexpected extreme weather events are challenging grape and wine producers. Europe's traditional wine regions are no exception to the effects of climate change. The products of traditional wine regions, with their unique style, are the result of local, specific, unique characteristics - terroir, variety, local knowledge. The specificities are closely linked to the local environment, so climate change can have a significant impact on the specific products of these wine regions.

The summer course in Eger, Hungary, is the first joint cooperation between educational institutions from five countries. The event will be attended by academics and students from the organising countries. The

one-week course will focus on climate change issues in the cool climate growing areas. During the summer course, the characteristics of climate change, its general impact on viticulture, short and long-term adaptation strategies will be discussed. The course will cover different wine regions, their environmental conditions, varieties, viticultural and oenological technologies, winemaking philosophy, their specific wines and culture behind the unique products. Finally, good practices will be visited and they will give students an insight into how local producers are trying to adapt to climate change.

*Proposed topics and activities:* - About climate change in general; - Climate change and viticulture in cool climate growing areas; - Local varieties. Variety assortment and climate change. -Emblematic and traditional wines, grapegrowing and winemaking technologies; - Wine sensorial evaluation - local wines and varieties; - Vineyard and cellar visit in Eger and Tokaj wine regions; - Climate change mitigation technologies in the vineyard; - Good practices

### **Application requirements:**

- Student and academics from University of Cádiz, preference (but not limited) aimed to students of oenology and viticulture (Grade, TFG, TFM, PhD)
- a letter of motivation in English
- good English language skills
- good academic/study achievement

The course is open to a maximum of 8 students per country.

**Participation in the course is free of charge.**

**Deadline for applications: 30/06/2023.** Applications should be sent electronically to:

franciscojavier.fernandez@uca.es

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