

CURRICULUM VITAE ABREVIADO (CVA)

IMPORTANT – The Curriculum Vitae cannot exceed 4 pages. Instructions to fill this document are available in the website.

Part A. PERSONAL INFORMATION

First name	Nicolas		
Family name	Rozès		
Gender (*)	Male	Birth date (dd/mm/yyyy)	
Social Security, Passport, ID number			
e-mail		URL Web	
Open Researcher and Contributor ID (ORCID) (*)		0000-0001-9718-3429	

(*) Mandatory

A.1. Current position

Position	Senior Lecturer		
Initial date	2003		
Institution	University Rovira i Virgili, Tarragona, Spain		
Department/Center	Biochemistry & Biotechnology/ Enology Faculty		
Country	Spain	Teleph. number	+34977558280
Key words	Yeast, Lactic Acid Bacteria, Wine, Enology, Microbial Physiology		

A.2. Previous positions (research activity interruptions, indicate total months)

Period	Position/Institution/Country/Interruption cause
1997-1999	postDoc/URV/Tarragona/Spain
1995-1996	Researcher/IBET-ITQB/Oeiras/Portugal
1993-1995	postdoc/IBET-ITQB/Oeiras/Portugal
From 2024 to the present	Director of the experimental cellar of the Faculty of Oenology

A.3. Education

PhD, Licensed, Graduate	University/Country	Year
Enology PhD	University of Victor Segalen, Bordeaux/France	1992
Enology Master	Institute of Enology/Bordeaux/France	1988
Biochemistry Degree	U. Paul Sabatier/Toulouse/France	1987
National Diplome of Enology	U. Paul Sabatier/Toulouse/France	1987

(Include all the necessary rows)

Part B. CV SUMMARY (max. 5000 characters, including spaces)

- Research group: 2021-SGR-00146, Applied oenology (ENOLAP), IP: Dr. Fernando Zamora
- Full Professor of the Department of Biochemistry and Biotechnology of the Rovira i Virgili University (URV) of Tarragona since 2003.
- Teaching in the degrees of the degree in Enology, Degree in Oenology and the Master of Oenology of the Faculty of Oenology of the URV. The subjects taught are oenological microbiology and biochemistry, sensorial analysis, aging of wines, integrated oenology practices (cellar practices) for the Enology Bachelor and lipid metabolism of *Saccharomyces cerevisiae* and formation of aromas by the wine yeasts for the Master.

- Research activity:
 - o Research Centers.
 - Institute of Enology, Bordeaux, France, Master and Doctorat
 - ITQB and IBET, Oeiras, Portugal Post-doctorate and researcher
 - URV, Tarragona, Post-doctorate and Professor
 - o Projects.
 - 47 R + D + I project funded in competitive call
 - 14 R + D + I project funded in a non-competitive call
 - o Dissemination of results
 - 2 patents
 - 217 articles and scientific documents
 - 150 Works presented in national or international congresses
 - Participation in the scientific committee of the CRECEP, Comité Scientifique et Technique of the Coordination des Recherches Chardonnay et Pinot noir, Bourgogne, France, in 2008.
 - Relations with foreign centers.
 - o Faculté d'Oenologie de Burdeos. Université de Bordeaux II. Dra. Marina Gély, Dr. Gilles du Perron de Revel, Dra. Isabelle Masneuf-Pomarède
 - o Institut de la Vigne Jules Guyot, Dijon France. Dr. Hervé Alexandre, Dra. Sandrine Rousseaux, Dra. Raphaëlle Toudot-Maréchal
 - o Instituto Nacional de Investigação Agrária. Dra. Cidália Peres.
 - o Lallemant S.A.. Dra. Anne Julien; Dra. Nathalie Sieczkowski; J.M Heras.
 - JCR articles, h Index, thesis supervised...
- From 2021 to 2025 (Web of Science).
- Total of publications 34
 - Average citation/item 7.09
 - Sum of times cited: 241
 - Without self-citations 172
 - Citing articles: 184
 - Without self-citations: 156
 - h-index (2016-2021): 10 Total h-index: 32
 - Total publications in the first quartile during this period (2016-2021): 12/17
 - Number of "sexenios": 4
 - Effective date of last granted: 31/12/2020
 - Number of five-year teaching periods: 4
 - Effective date of last granted: 30/08/2019
 - Number of management section: 1
 - Total PhD, Master & Bachelor degree's supervised: 25

Part C. RELEVANT MERITS (sorted by typology)

C.1. Publications (see instructions)

1. Toraño, P., Martín-García, A.; Bordons, A.; **Rozès, N.**, Reguant, C. (2025) Enhancing wine malolactic fermentation: Variable effect of yeast mannoproteins on *Oenococcus oeni* strains. FOOD MICROBIOLOGY. 127. DOI: 10.1016/j.fm.2024.104689
2. Just-Borràs, A., Alday-Hernández, M., García-Roldán, A., ..., Zamora, F. (2025) Assessment of Physicochemical and Sensory Characteristics of Commercial Sparkling Wines Obtained Through Ancestral and Traditional Methods. BEVERAGES. 10(4). DOI: 10.3390/beverages10040103 Position: 7/9
3. de Celis, M., Ruiz, J., Benitez-Dominguez, B., ..., Belda, I. (2024) Multi-omics framework to reveal the molecular determinants of fermentation performance in wine yeast populations. MICROBIOME. 12(1). DOI: 10.1186/s40168-024 01930-w Position: 7/15

4. Balmaseda, A., **Rozès, N.**, Bordons, A., Alexandre, H., Reguant, C. (2024) Evaluating the impact of *Torulaspora delbrueckii* and amino acid concentration on the nitrogen metabolism of *Oenococcus oeni*. LWT-FOOD SCIENCE AND TECHNOLOGY. 210. DOI: 10.1016/j.lwt.2024.116838
- 5 Bedoya, K., Buetas, L., **Rozès, N.**, Mas, A., Portillo, M.C. (2024) Influence of different stress factors during the elaboration of grape must's pied de cuve on the dynamics of yeast populations during alcoholic fermentation. FOOD MICROBIOLOGY. 123. DOI:10.1016/j.fm.2024.104571
- 6 Balmaseda, A., **Rozès, N.**, Bordons, A., Reguant, C. (2024) Characterization of malolactic fermentation by *Lactiplantibacillus plantarum* in red grape must. LWT-FOOD SCIENCE AND TECHNOLOGY. 199. DOI: 10.1016/j.lwt.2024.116070
- 7 Garcia-Viñola, V., Ruiz-de-Villa, C., Gombau, J., Poblet, M., Bordons, A., Reguant, C., **Rozès, N.** (2024) Simultaneous Analysis of Organic Acids, Glycerol and Phenolic Acids in Wines Using Gas Chromatography-Mass Spectrometry. FOODS. 13(2). DOI: 10.3390/foods1302018
- 8 Toraño, P., Gombau, J., Mejías, I., Bordons, A., **Rozès, N.**, Reguant, C. (2024) Evaluation of the Addition of Yeast Mannoprotein to *Oenococcus oeni* Starter Cultures to Improve Wine Malolactic Fermentation. FERMENTATION-BASEL. 10(1). DOI: 10.3390/fermentation10010052
- 9 Ruiz-de-Villa, C., Gombau, J., Poblet, M., Bordons, A., Canals, J.M., Zamora, F., Reguant, C., **Rozès, N.** (2023) *Torulaspora delbrueckii* Improves Organoleptic Properties and Promotes Malolactic Fermentation in Carbonic Maceration Wines. FERMENTATION-BASEL. 9(12). DOI: 10.3390/fermentation9121021 Position: 8/8
- 10 Ruiz-de-Villa, C., Gombau, J., Poblet, M., Bordons, A., Canals, J.M., Zamora, F., Reguant, C., **Rozès, N.** (2023) Sequential inoculation of *Torulaspora delbrueckii* and *Saccharomyces cerevisiae* in rose wines enhances malolactic fermentation and potentially improves colour stability. LWT-FOOD SCIENCE AND TECHNOLOGY. 190. DOI: 10.1016/j.lwt.2023.115540 Position: 8/8

Chapter of book

Pons-Mercadé, P., Giménez, P., Vilomara, G., Conde, M., Cantos, A., **Rozès, N.**, Ferrer, S., Canals, J.M., Zamora, F. (2021) New Insights about the Influence of Yeasts Autolysis on Sparkling Wines Composition and Quality. In Grapes and Wine Edited by Antonio Morata, Iris Loira and Carmen González. Open access peer-reviewed chapter. pp. 1-15. DOI: 10.5772/intechopen.101314

C.2. Congress, indicating the modality of their participation (invited conference, oral presentation, poster)

1. Ruiz-de-Villa, C., Bordons, A., Poblet, M., Reguant, C., **Rozès, N.** (2024) Influencia de *Torulaspora delbrueckii* en las características organolépticas y en el desarrollo de la fermentación maloláctica en vinificaciones especiales. 17ª REUNIÓN DE LA RED ESPAÑOLA DE BACTERIAS LÁCTICAS. Bacterias lácticas en alimentos y microbiota intestinal: aplicaciones biotecnológicas y en la salud. León 6-7/06/2024.
2. Candela Ruiz de Villa; Montse Poblet; Albert Bordons; Cristina Reguant; **Nicolas Rozès**: New insights into the effect of *Torulaspora delbrueckii*/*Saccharomyces cerevisiae* inoculation strategy on malolactic fermentation performance. OenoMacrowine: Bordeaux, Aquitaine, Francia. 09-14/07/2023.
3. Candela Ruiz de Villa; Montse Poblet; Albert Bordons; Cristina Reguant; **Nicolas Rozès** (2023) Effect of sequential fermentation of *Torulaspora delbrueckii*/*Saccharomyces cerevisiae* on the production of Orange wines and the performance of malolactic fermentation 44º Congreso Mundial de la Viña y el Vino (OIV) . Jerez de la Frontera, Andalucía, España, 05-09/06/2023.
4. Candela Ruiz de Villa; Montse Poblet; Albert Bordons; Cristina Reguant; **Nicolas Rozès** (2023) Efecto de *Torulaspora delbrueckii* sobre el perfil organoléptico y la fermentación maloláctica en vinos de maceración carbónica. 16ª Reunión Red Nacional de Bacterias Lácticas. Madrid, Comunidad de Madrid, España. 11-12/05/2023.

C.3. Research projects, indicating your personal contribution. In the case of young researchers, indicate lines of research for which they have been responsible.

1. **PID2021-124943OB-I00**: Lías de levadura como herramienta para promover *Oenococcus oeni* y la fermentación maloláctica en el vino. Researchers: Poblet, M., García-Viñola, V., Balmaseda, A., Rodríguez, J., Toraño, B., Bordons, A., Ruiz-De-villa, C., Reguant, C., Rozès, N. Plan Estatal de Investigación Científica y Técnica y de Innovación 2021-2023. Programa Estatal para Impulsar la Investigación Científico-Técnica y su Transferencia. Subprograma Estatal de Generación de Conocimiento. Ministerio de Ciencia e Innovación.
2. **Group of Enologia Aplicada (2021 SGR 00146)**. Researchers: Just Borràs, A., García-Viñola, V., Poblet, M., Fort, M.F., Cordero-Otero, R., Gombau Roigé, J., Bustamante, M., Zamora, F., (Investigador principal (IP)); Rozès, N., Canals, J.M., Ruiz-De-Villa, C. Activitat científica dels grups de recerca de Catalunya (SGR-Cat 2021). AGENCIA DE GESTIO D'AJUTS UNIVERSITARIS.
3. Efecto del uso de *Torulaspora delbrueckii* sobre *Oenococcus oeni* y la fermentación maloláctica del vino. IF: Candela Ruiz de Villa Sardón. Researchers: ROZÈS, NICOLAS (Investigador principal (IP)); Ruiz De villa sardón, Candela (Investigador/a). Affiliations: URV. Bioquímica i Biotecnologia (Department); URV. Enologia Aplicada (ENOLAP) (2017 SGR 00612) (Group). Ajuts de suport a departaments i unitats de recerca universitaris per a la contractació de personal investigador predoctoral en formació als departaments d'universitats del sistema universitari de Catalunya (FI SDUR) per a l'any 2020. Generalitat de Catalunya.

C.4. Contracts, technological or transfer merits, Include patents and other industrial or intellectual property activities (contracts, licenses, agreements, etc.) in which you have collaborated. Indicate: a) the order of signature of authors; b) reference; c) title; d) priority countries; e) date; f) Entity and companies that exploit the patent or similar information, if any.

Validación industrial y diseño de un protocolo de uso del ácido fumárico en vinos catalanes para prevenir la fermentación maloláctica no deseada.

Entidad de realización: Universitat Rovira i Virgili

Nombres investigadores principales (IP, Co-IP,...): Cristina Reguant Miranda

Nº de investigadores/as: 6

Entidad/es financiadora/s: Generalitat de Catalunya Tipo de entidad: Pública

Fecha de inicio-fin: 28/07/2022 - 24/06/2024

Cuantía total: 50.000€

Technical publication

Fernández-Vázquez, D., **Rozès, N.**, Canals, J.M., Bordons, A., Reguant, C., Zamora, F. (2022) A simple and effective method for the enzymatic analysis of fumaric acid in wine measurements. VES Technical Reviews. <https://doi.org/10.20870/IVES-TR.2022.5550>

Portillo, M.C., Tena-García, E.A., Vila, E., Rigol, J.M., **Rozès, N.** (2023) Sanitisation of wine-ageing barrels using near Ultraviolet radiation. IVES Technical Reviews. DOI: <https://doi.org/10.20870/IVES-TR.2023.7467>

Ruiz-De-Villa, C., Gombau, J., Poblet, M., Bordons, A., Canals, J.M., Zamora, F., Reguant, C., **Rozès, N.** (2024) El uso de *Torulaspora delbrueckii* en vinos de maceración carbónica y rosados modula sus propiedades organolépticas y favorece la fermentación maloláctica. Enovicultura. 86, 14-23.