



I Jornadas de Bioquímica

as faces da bioquímica na Universidade do Minho

24 e 25 de Maio de 2010

Better yeast for better wine – *Saccharomyces cerevisiae* strains for winemaking



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1996

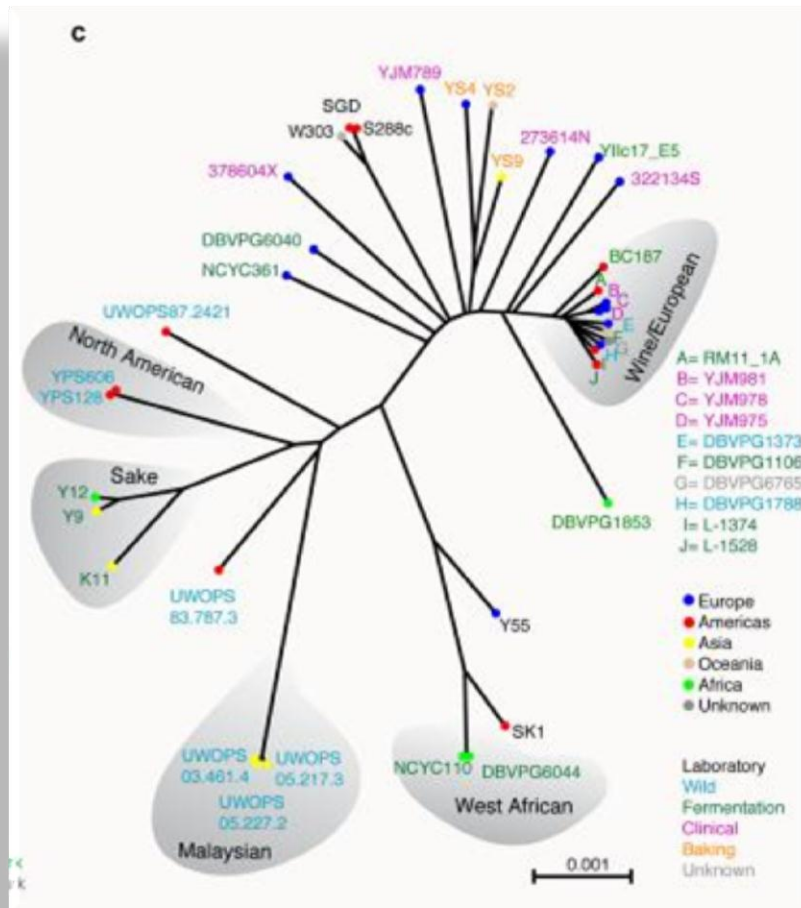


...*Saccharomyces cerevisiae*!

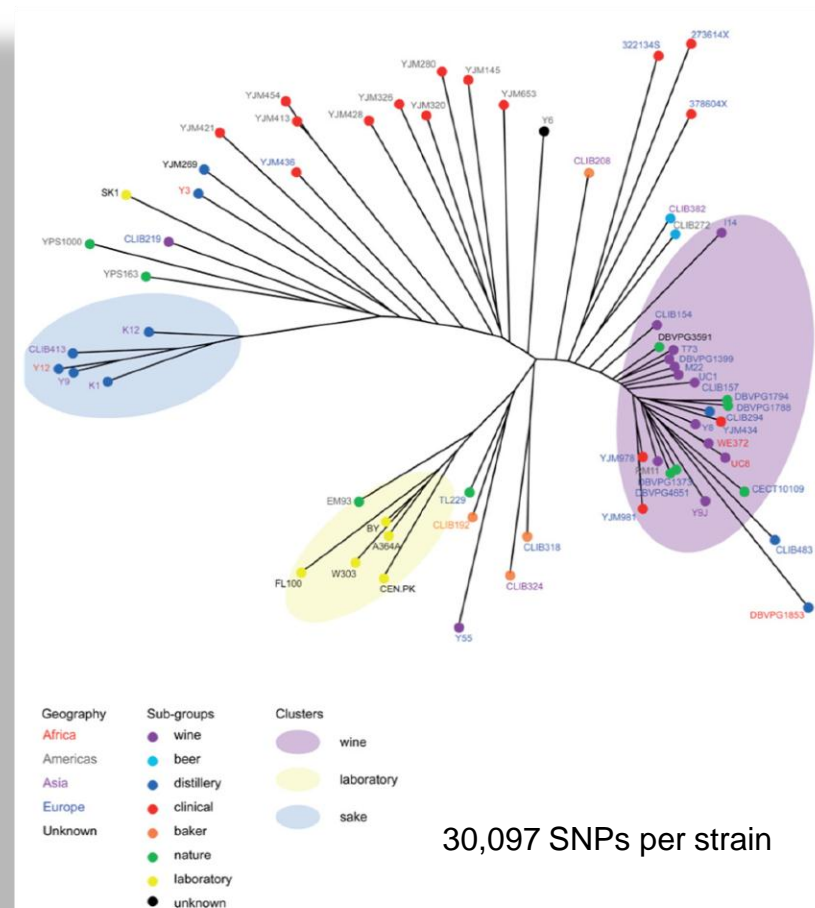
Behold the Awesome Power of Yeast. SGD

Identification of polymorphisms among individuals within a species

To study the genetic basis of phenotypic differences elucidate
To evaluate the evolutionary history of the species



Liti et al., Nature, 2009



Schacherer et al., Nature, 2009

Fermentation technologies are deeply rooted in the history of most societies

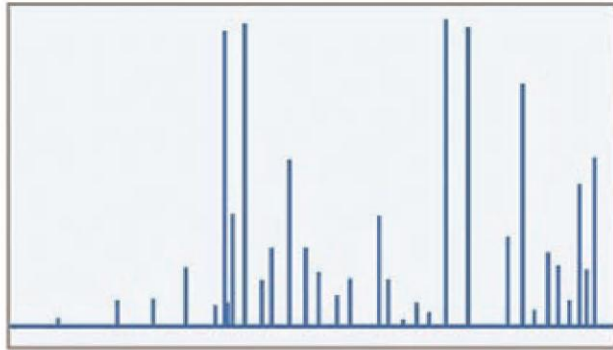


Saccharomyces cerevisiae strains from winemaking environments

- high ethanol production and tolerance
- growth at high sugar concentrations
- high fermentative activity (complete sugar consumption)
- growth at low temperatures
- glycerol production
- low sulphur dioxide production
- hydrogen sulphide production
- **production of flavouring compounds**

Today: Winemakers use commercial winemaking strains

Fermentation technologies are deeply rooted in the history of most societies



Volatile compounds in grape juice



Fermentation

Saccharomyces cerevisiae



Oenococcus oeni



Which of these are the impact aroma and flavour compounds ?



Volatile compounds in wine

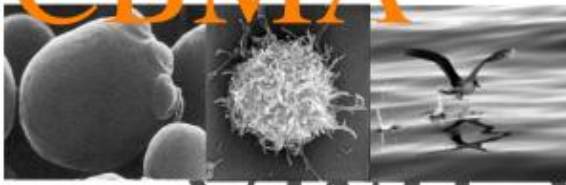
Adapted from

Swiegers et al, Australian Journal of Grape and Wine Research, 2005



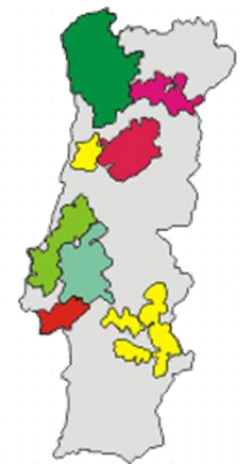
Main topics

- Biogeography and populational analysis of indigenous *S. cerevisiae* strains from winemaking environments
- Constitution of a *S. cerevisiae* bio-databank comprising ca. 700 strains from distinct winemaking regions
- Selection of novel *S. cerevisiae* winemaking strains
- Selection of novel *S. cerevisiae* winemaking strains - Linking genetic profiles and phenotypic information
- Genomic approaches to unravel the genetic characteristics of *S. cerevisiae* winemaking strains

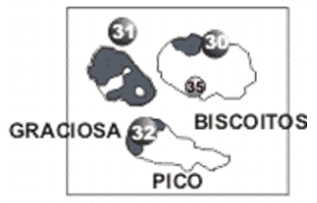


Biogeography and populational analysis of indigenous *S. cerevisiae* strains from winemaking environments

- sampling sites -

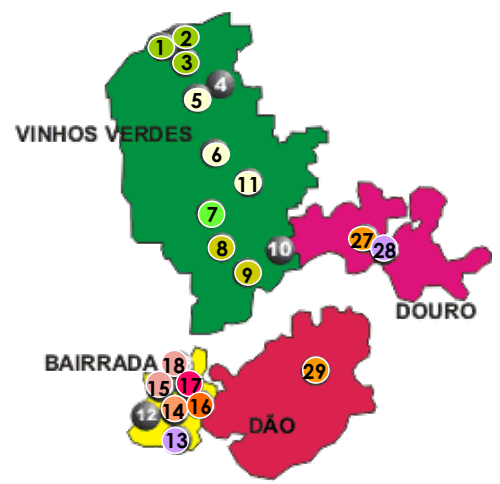


AÇORES



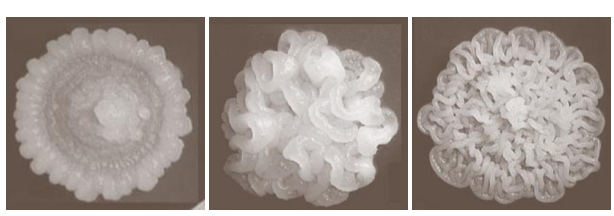
AÇORES

ZONAS NÃO DEMARCADAS



- Arinto
- Aragonês
- Avesso
- Alvarinho
- Baga
- Castelão
- Terrantez
- M. Gomes
- Verdelho
- Loureiro
- Touriga Nacional
- Bical

- Summary of *S. cerevisiae* strains from Portuguese winemaking regions-



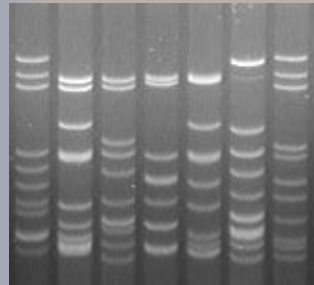
	Nº of grape samples	Spontaneous fermentations	Nº of isolates	Nº of different <i>Saccharomyces cerevisiae</i> strains
Vinhos Verdes	282	115	3450	516
Bairrada	126	22	630	137 (*)
Estremadura	38	34	1020	9
Alentejo	53	34	1020	(*)
Palmela	6	5	150	0
Ribatejo	12	7	210	(*)
Douro	12	6	180	(*)
Dão	6	6	180	(*)
Açores	88	55	1650	(*)
Total	623	285	8520	662

(*) underway

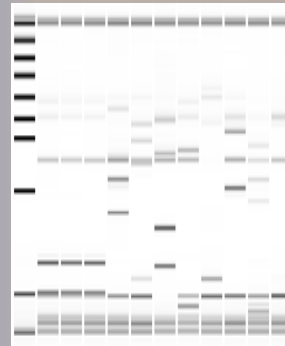
- molecular typing methods -



Mitochondrial DNA restriction analysis (mtDNA RFLP)



Interdelta sequence amplification



Preliminary screening

Microsatellite analysis

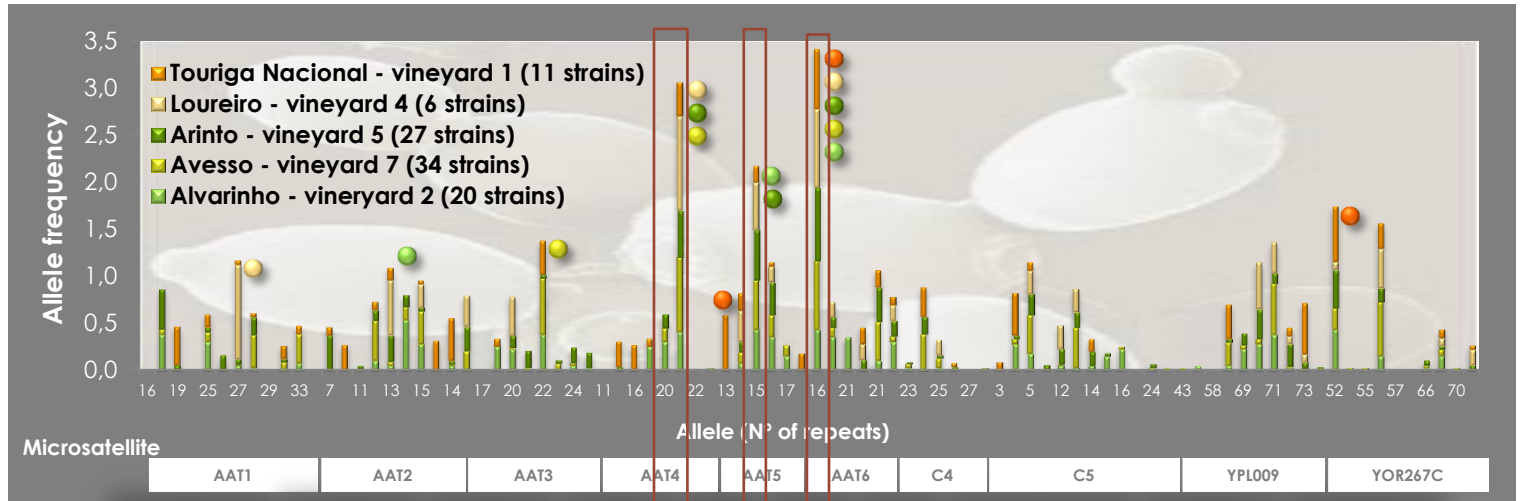


In depth characterization

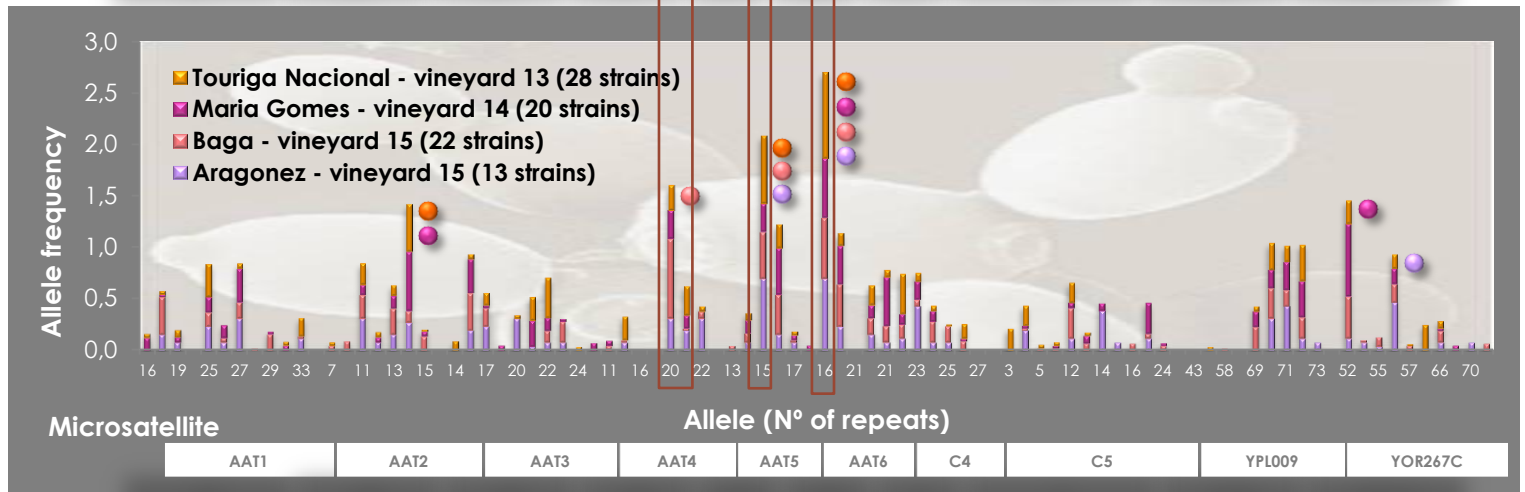
Microsatellite	Chrom.	Position/ORF	Repeat	Ref.
ScaAT 1	XIII	86 901 – 87 129	ATT	Gallego, 2001
ScaAT 2	II	YBL084c	ATT	
ScaAT 3	IV	YDR160w	ATT	
ScaAT 4	VII	431 334 – 431 637	ATT	
ScaAT 5	XVI	897 028 - 897 259	TAA	
ScaAT 6	IX	105 661 – 105 926	TAA	
YPL009	XV	YOR156c	TAA	Legras et al., 2005
ScYOR267C	XV	YOR267c	TGT	
C4	XV	110 701-110 935	TAA+TAG	
C5	VI	210 250-210 414	GT	

- Populational analysis of *S. cerevisiae* populations from distinct winemaking regions and grape varieties -

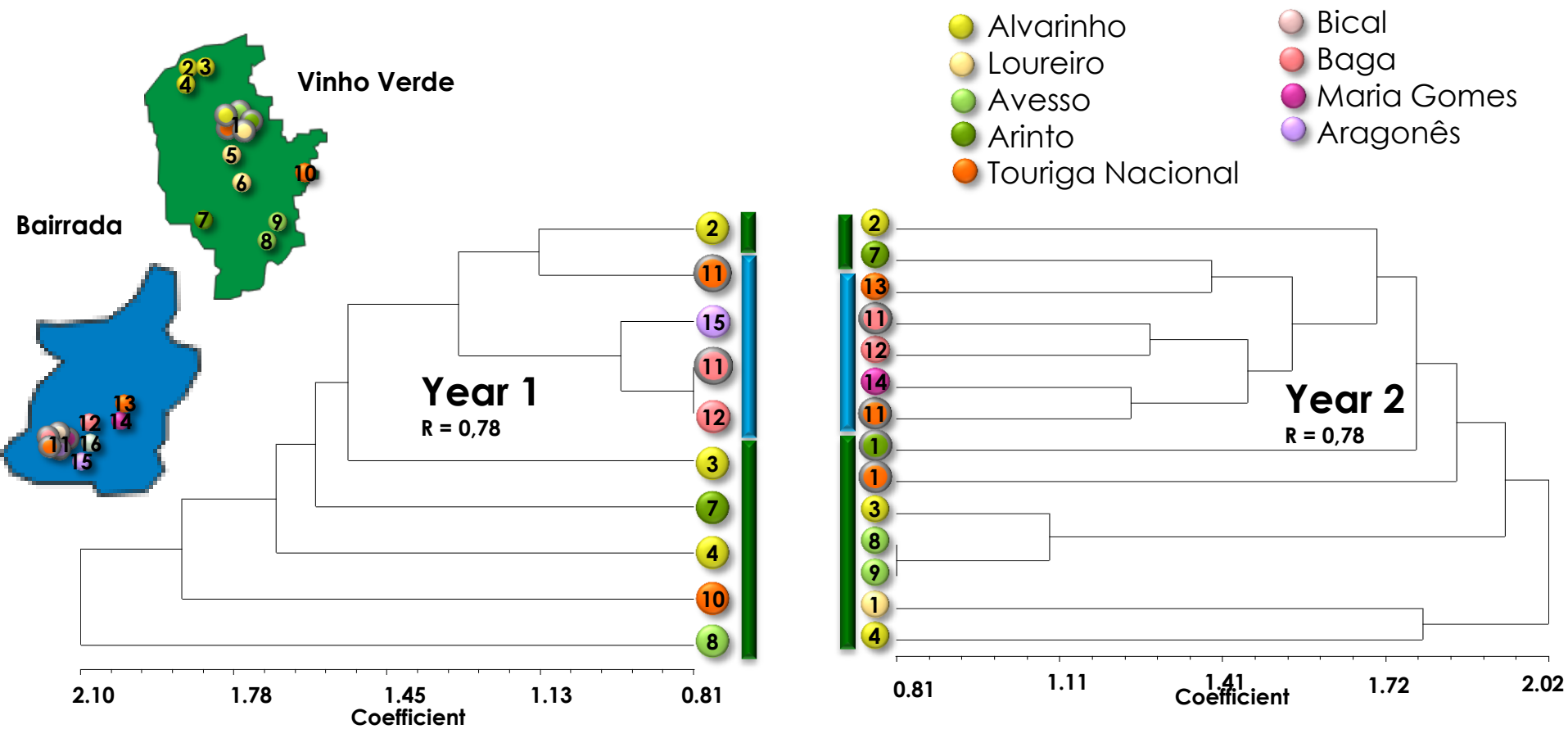
Vinho Verde



Bairrada



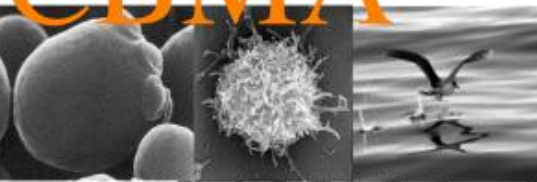
- Populational analysis of *S. cerevisiae* populations from distinct winemaking regions and grape varieties -



- Cluster analysis (UPGMA) based on a Euclidean distance dissimilarity matrix of allelic frequencies.
- Genetic proximity is correlated with geographic distance between wine regions
- Within wine regions, *S. cerevisiae* populations are associated with the grape variety

Schuller et al., 2005

Schuller et al., 2007



Constitution of a *S. cerevisiae* bio-databank comprising ca. 600 strains from distinct winemaking regions

CBMA

Queries

- Isolate
- Grape varieties
- Vineyard
- Wine Region
- Sampling year

<http://scwsc.bio.uminho.pt>

Allelic combinations for each strain

Schuller et al., 2005
 Schuller et al., 2007
 Valero et al., 2007
 Schuller and Casal, 2007



Saccharomyces cerevisiae
wine strain collection

Home Database Yeast Strain Isolation Molecular analysis Methods Wine Regions Vineyards Grapes Our Publications Acknowledgements

SCWSC Search

Go to Collection Number:

Search Parameters:

Country: Wine Region:

Vineyard: Grape Variety:

Collection Number contains:

Number of search results: 501

Collection Number	Country	Wine Region	Vineyard	Grape Variety	Location
GMV002	Portugal	Vinho Verde Wine Region (Info)	Quinta de Covela	Avesso (Info)	41° 07' N 7° 58' W (Go)
GMV005	Portugal	Vinho Verde Wine Region (Info)	Quinta de Covela	Avesso (Info)	41° 07' N 7° 58' W (Go)
GMV008	Portugal	Vinho Verde Wine Region (Info)	Quinta de Covela	Avesso (Info)	41° 07' N 7° 58' W (Go)

Home Database Yeast Strain Isolation Molecular analysis Methods Wine Regions Vineyards Grapes Our Publications Acknowledgements

SCWSC Strain Detail

Collection Number: GMV002

Country: Portugal (Search)

Wine Region: Vinho Verde Wine Region (Search | Info)

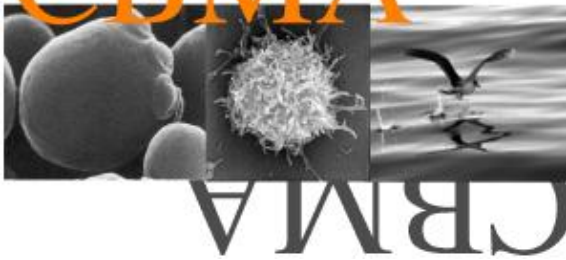
Vineyard: Quinta de Covela (Search | Website)

Grape Variety: Avesso (Search | Info)

Location: 41° 07' N 7° 58' W (Go)

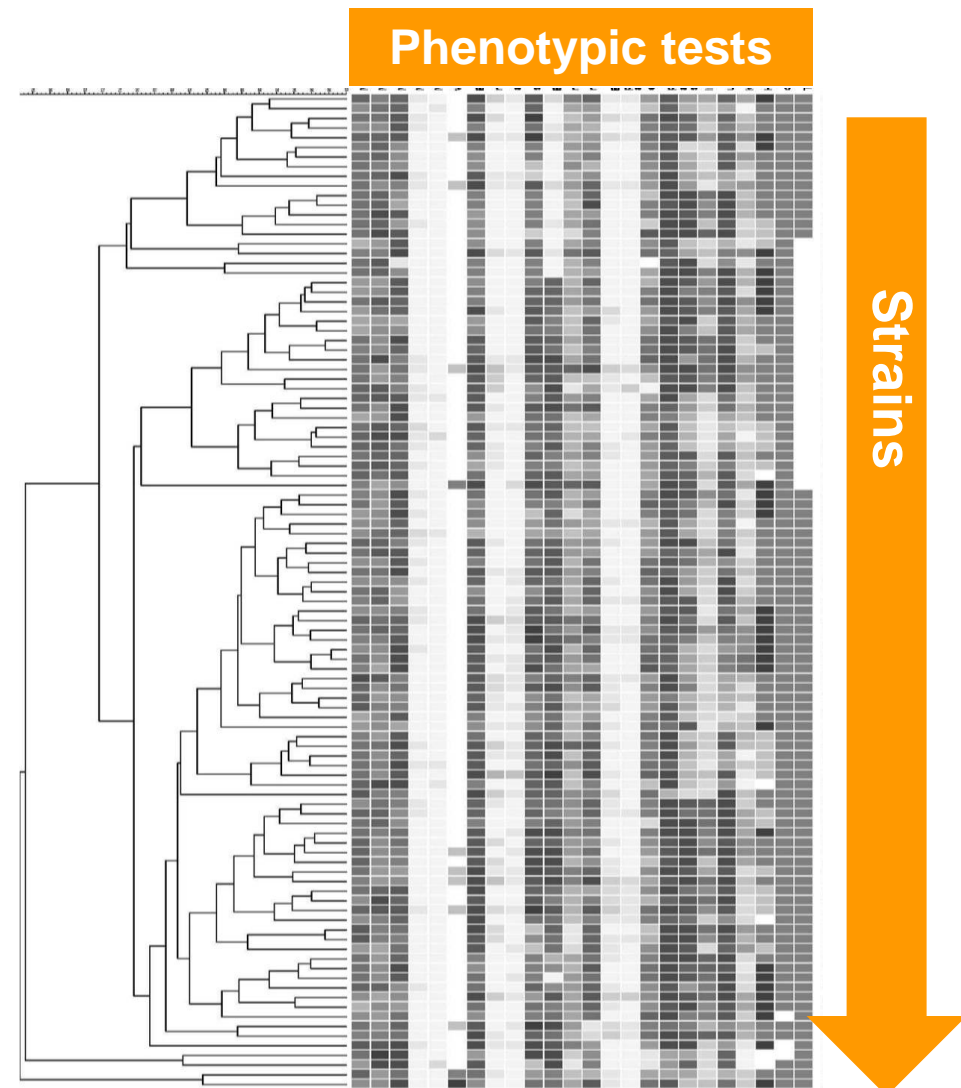
Microsatellite Details:

ScAAT1-1	ScAAT1-2	ScAAT2-1	ScAAT2-2	ScAAT3-1	ScAAT3-2	ScAAT4-1	ScAAT4-2
216	0	372	378	247	265	329	0
ScAAT5-1	ScAAT5-2	ScAAT6-1	ScAAT6-2	C4-1	C4-2	C5-1	C5-2
216	219	256	259	0	0	0	0
C11-1	C11-2	YPL099c-1	YPL099c-2	YOR267c-1	YOR267c-2		



Linking genetic profiles and phenotypic information by computational approaches

- | | |
|-------------------|-----------------------------|
| Glucose | Peptone |
| Ribose | Ammonium sulphate |
| Arabinose | Imidazole |
| Sucrose | Urea |
| Galactose | Ethanol tolerance |
| Raffinose | Temperature |
| Maltose | Osmotic stress |
| Glycerol | H ₂ S production |
| Potassium acetate | Cerulenin resistance |
| | TFL resistance |



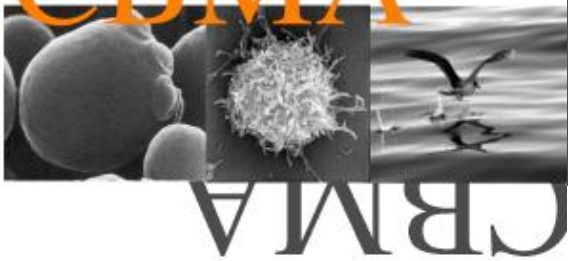
Cells in the heatmap represent values of O.D.

Modelling the relation between individual phenotypes and genotype information

Phenotypic tests (sub-groups)																	
$A_{640}=0.1$	4 °C	linear	0.83	8.2				$A_{640}=0.1$	YNB + galactose	linear	0.77	100					
$A_{640}=0.1$	4 °C	linear	0.77	8.2				$A_{640}=1.1$	YNB + galactose	linear	0.76	30.0					
$A_{640}=1.4$	18°C	kNN	0.80	30.0				$A_{640}=0.8$	YNB + maltose	linear	0.90	50.0					
$A_{640} < 1.0$	30°C	tree	0.77	100				$A_{640} \geq 1.2$	YNB + maltose	tree	0.77	61.8					
$A_{640} \geq 1.0$	30°C	kNN	0.76	22.3				$0.5 \leq A_{640} \leq 0.6$	YNB + raffinose	kNN	0.75	23.1					
$A_{640} \leq 0.2$	45°C	linear	0.77	6.9				$A_{640}=1.0$	YNB + raffinose	linear	0.77	100					
$A_{640}=0.1$	45°C	linear	0.75	7.3				$A_{640}=1.3$	YNB + ammonium sulphate	linear	0.85	90.9					
								$A_{640}=1.1$	YNB + urea	linear	0.80	100					
								$A_{640}=1.4$	YNB + urea	linear	0.79	79.3					
								$A_{640} \leq 0.6$	ethanol 6%	linear	0.77	100					
								classes 1, 2 and 3	H_2S production	tree	0.83	21.4					

AUC = area under receiver operation score

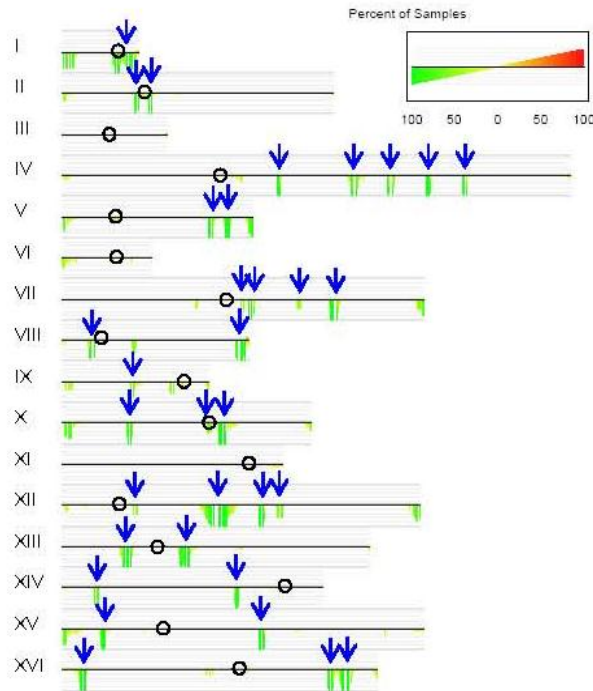




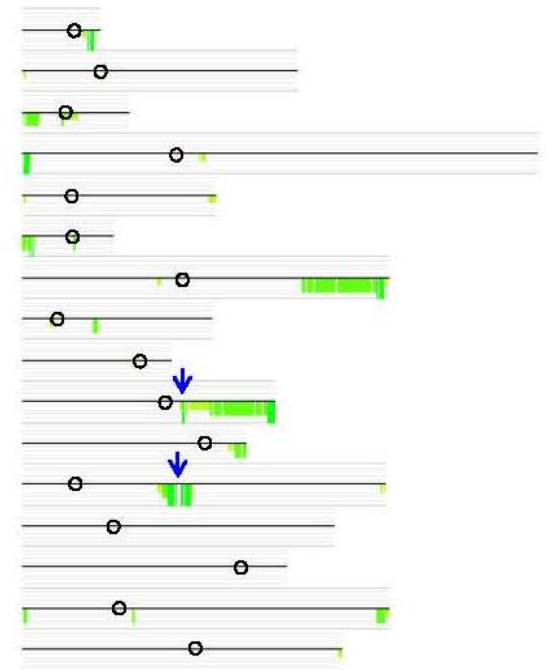
Comparative genomics of yeast strains isolated from diverse ecological niches unveils important genome diversity

- unravel intraspecific natural genome diversity -

S. cerevisiae winemaking strains



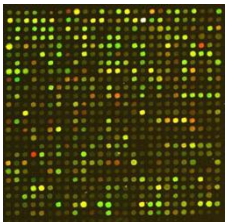
S. cerevisiae clinical strains



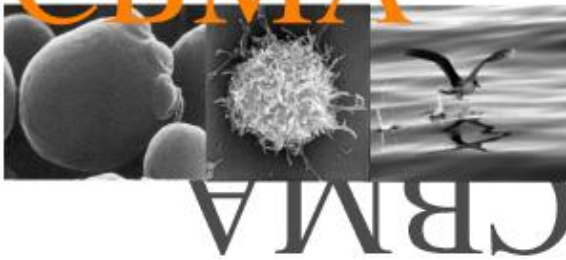
Variability is associated with the sub-telomeric regions of some chromosomes

Wine strains : reduced number of Ty elements and the flanking genes

Nacional Facility
for DNA Microarrays

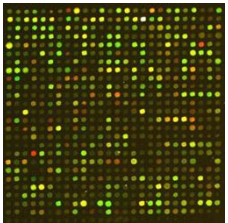


CBMA

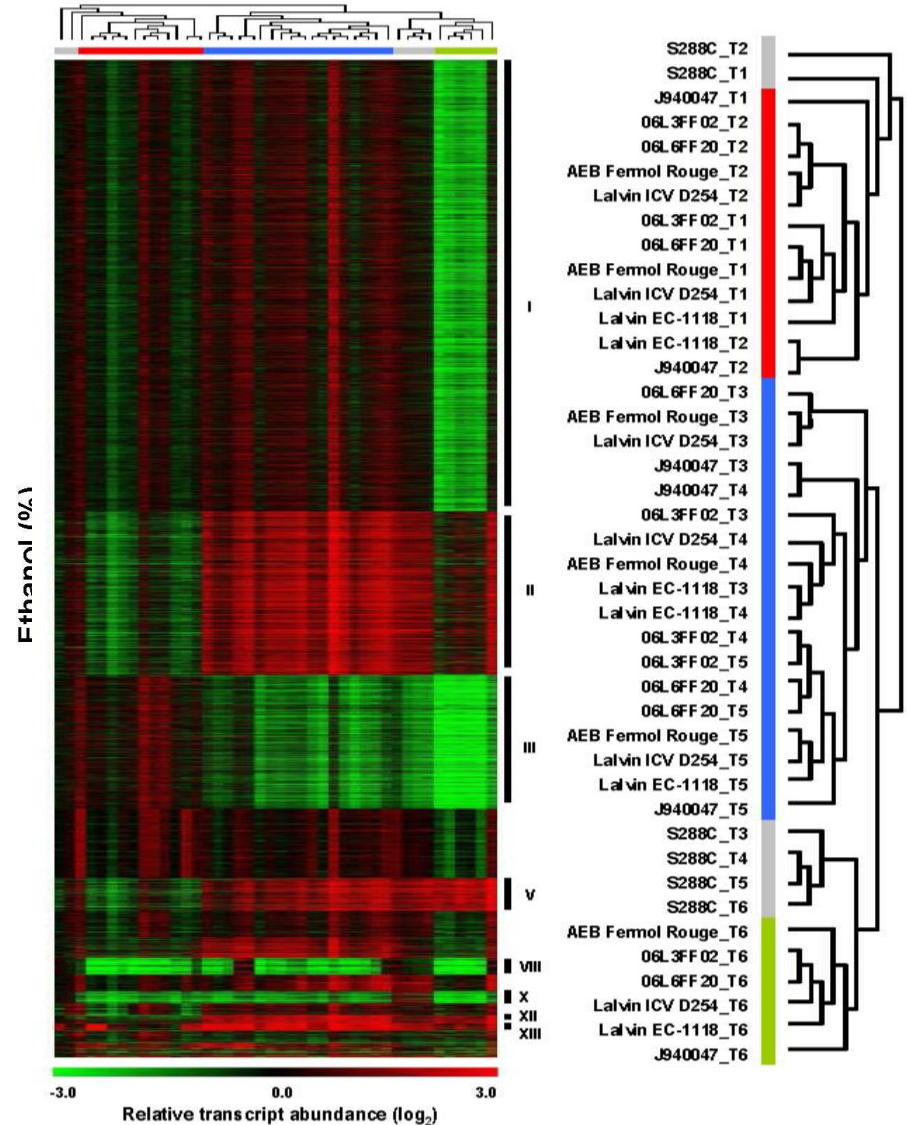
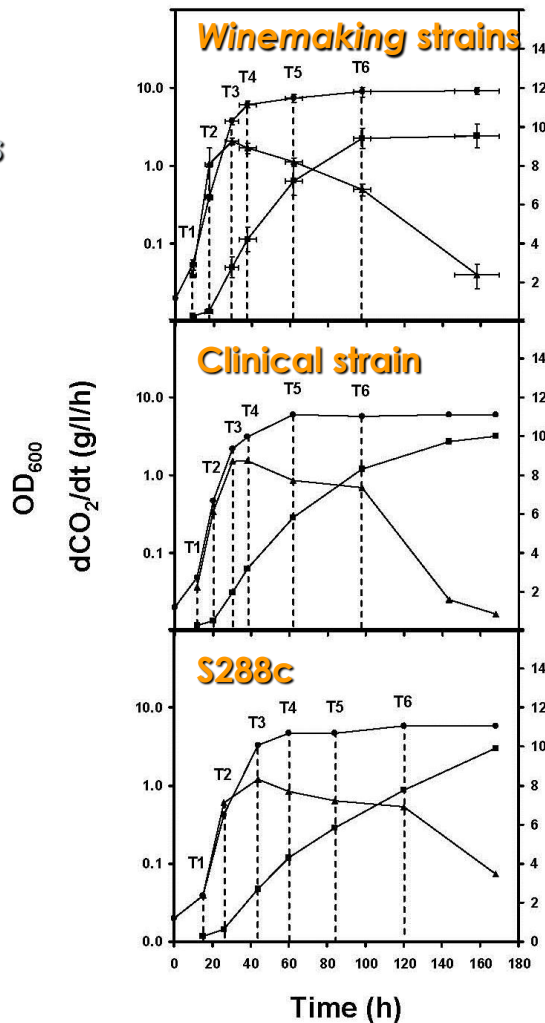


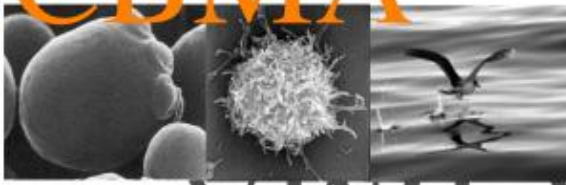
Differential expression of co-regulated genes distinguishes *Saccharomyces cerevisiae* strains during fermentation

Nacional Facility for DNA Microarrays



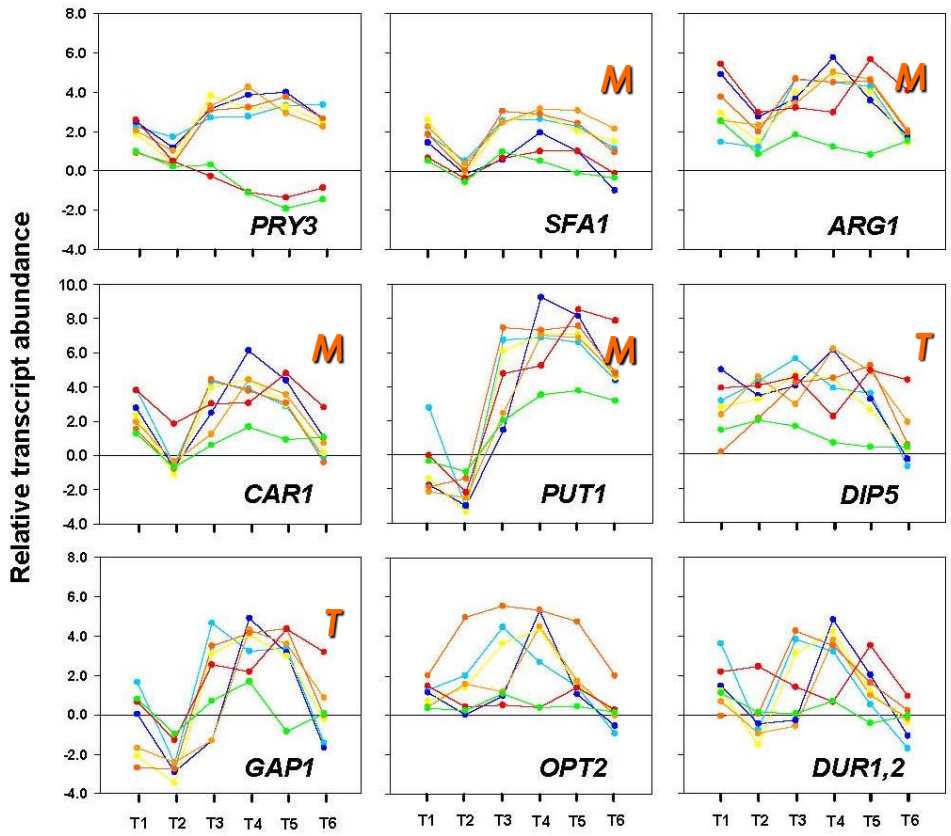
Carreto et al., in prep.





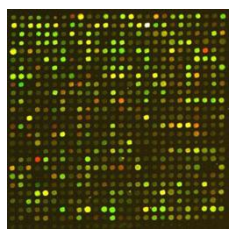
Differential expression of co-regulated genes distinguishes *Saccharomyces cerevisiae* strains during fermentation

Legend:



M Amino acid metabolism
T Amino acid transport

Nacional Facility
for DNA Microarrays

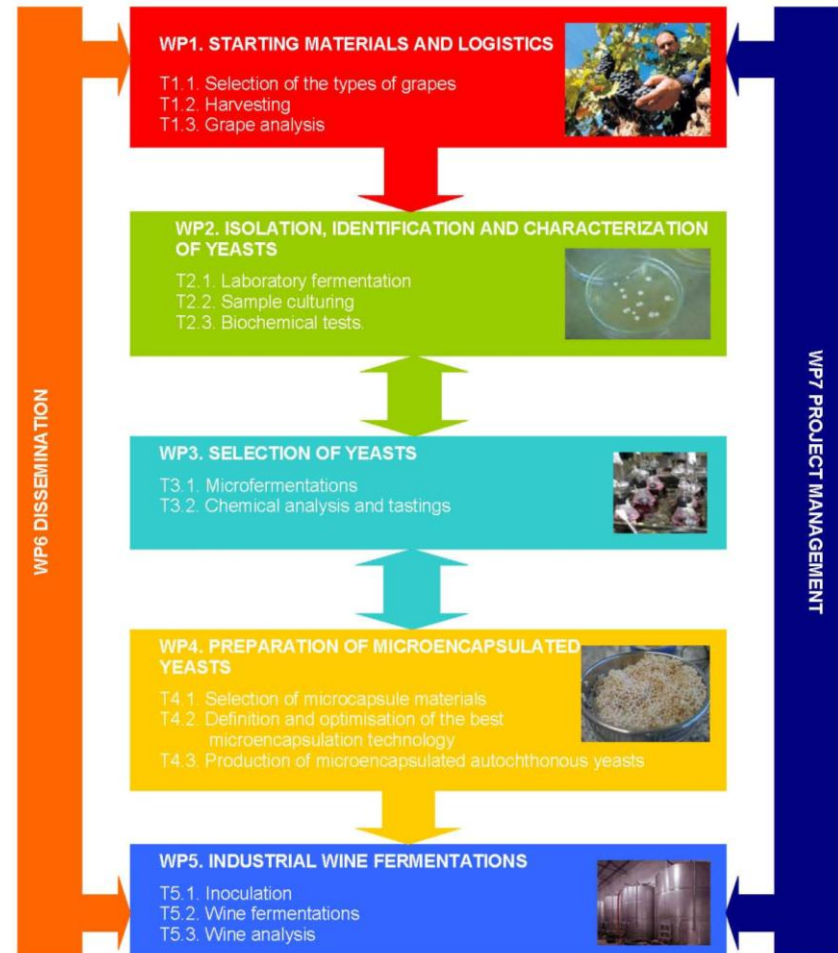


Carreto et al., in prep.

INNOYEAST - Innovation and improvement of European wine industry competitiveness by the research and development of native microencapsulated wine yeasts to produce quality wines



www.innoyeast.eu

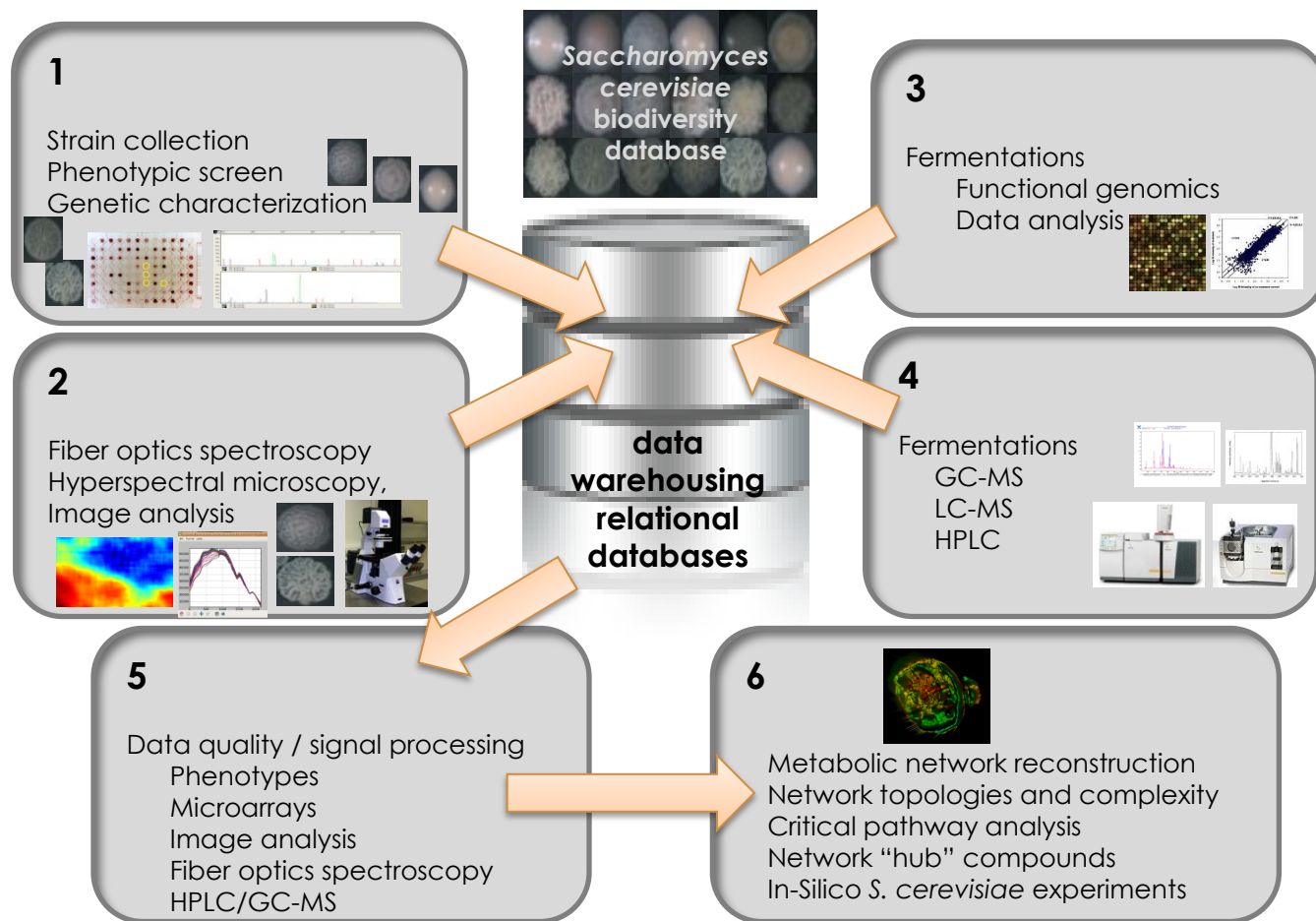




PhenoMet - Integrative pheno-metabolomic and genomic approaches for *Saccharomyces cerevisiae* winemaking yeasts

PTDC/AGR-ALI/103392/2008

Project diagram



CBMA

Centro de Biologia
Molecular e Ambiental



CBQF

Centro de Biotecnologia
e Química Fina



IBB

Institute for Biotechnology
and Bioengineering



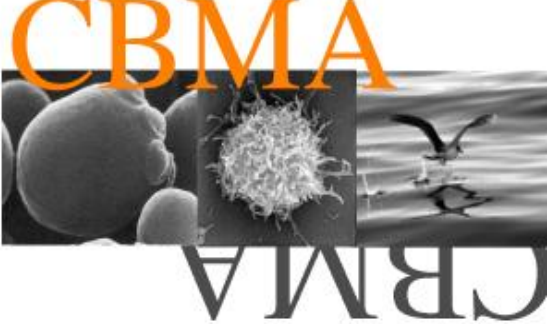
INETI

Instituto Nacional de
Engenharia
Tecnologia e Inovação

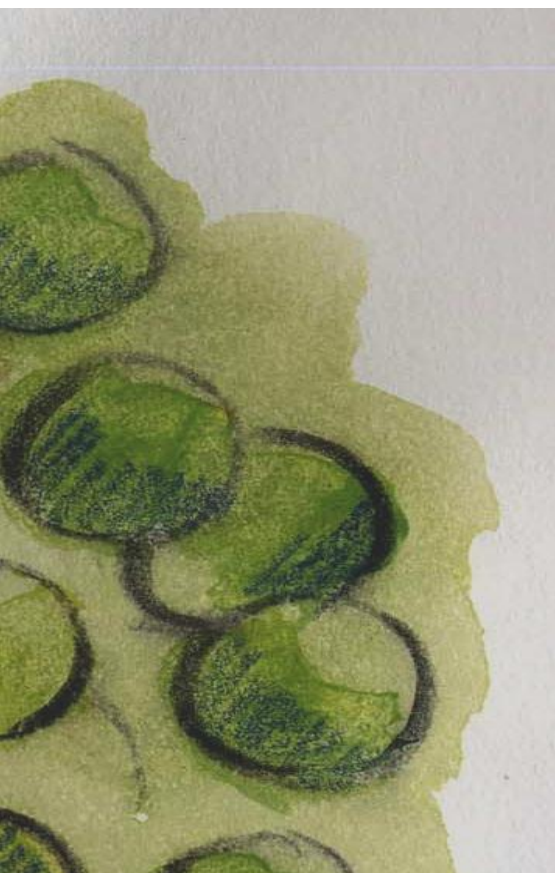


CESAM

Centre for Environmental
and Marine Studies



Acknowledgements



- Ana Magalhães
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EVN
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João Melícias
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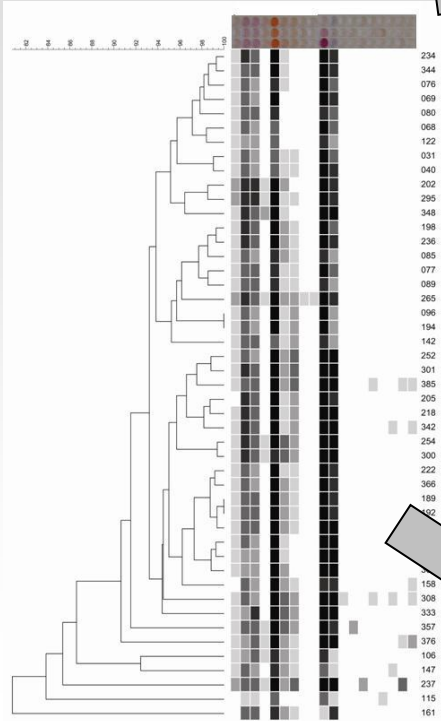
Magda Silva Graça
Sofia Machado
Barbara Dellinger

Adega Cooperativa de Cantanhede
Comissão de Viticultura
da Região dos Vinhos Verdes
Companhia das Quintas
Estação Vitivinícola Amândio Galhano
PROVAM – Produtores de
Vinhos Alvarinho de Monção
Quinta de Ameal
Quinta da Cancela
Quinta de Covela
Quinta de Lourosa
Quinta da Pedra
Quinta da Soalheira
Sociedade Agrícola Gabriel Francisco Dias & Irmãs
Solar de Bouças

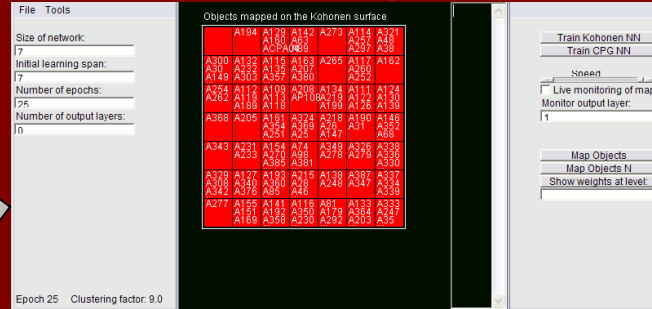
Phenotypic characterization of a *S. cerevisiae* strain collection

Current research and future perspectives

Enzymatic activities (API)



Neural networks (SOM)



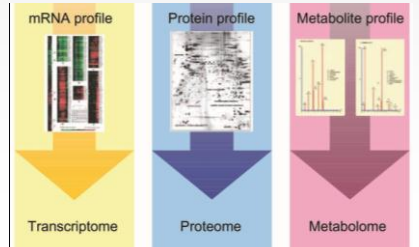
Selection of a genetically most diverse set of strains

Fermentative and aromatic profiling



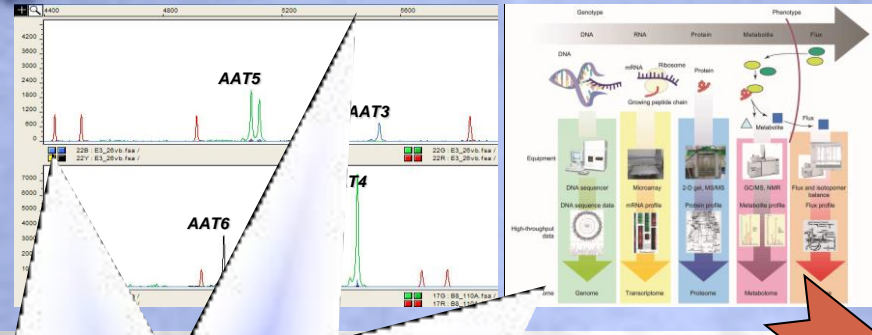
Genetic profiles

Molecular markers that correlate with specific phenotypes / traits

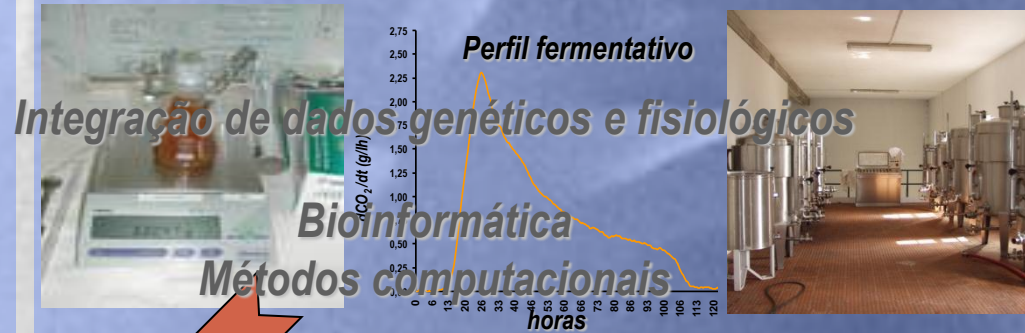


Abordagens a desenvolver

Genética



Comportamento fermentativo



Previsão de características desejáveis a partir de dados genéticos

Analítica



Conclusions

→ The finding of 501 *S. cerevisiae* strains reveals a fascinating genetic diversity in vineyard environments.

→ Microsatellite analysis permitted a high resolution populational screen, showing that

genetic differences among *S. cerevisiae* populations derived from both “diagnostic” vineyard-, specific alleles and the accumulation of small allele-frequency differences across ten microsatellite loci;

each vineyard contains differentiated *S. cerevisiae* populations, hypothesizing the occurrence of specific native strains that can be associated with a *terroir*.

Acknowledgements

*Magda Silva Graça
Hugo Alves
Sofia Machado
Barbara Dellinger*

*Jean-Luc Legras
INRA Colmar, France*

*Adega Cooperativa de Cantanhede
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Solar de Bouças*

*Rui Cunha
Anselmo Mendes
Euclides Rodrigues
José Domingues
João Melícias
Frederico Gomes
Leonor Novais*

Santa Maria



São Miguel



Terceira



Graciosa



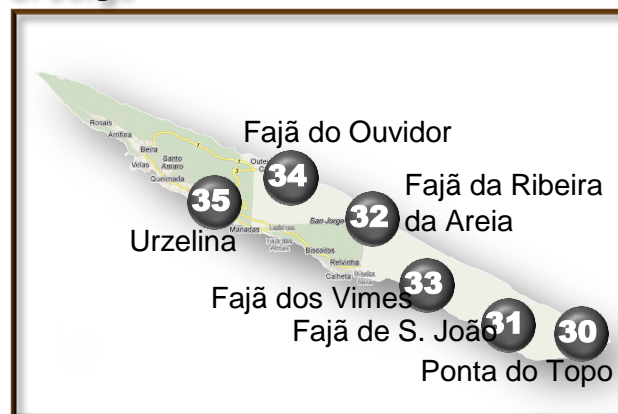
Pico



Faial

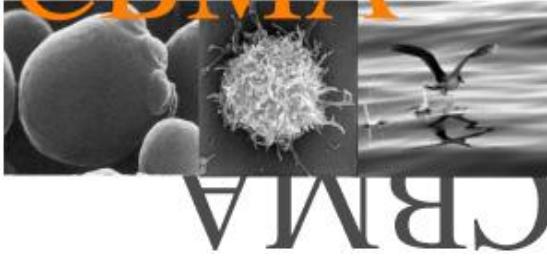


S. Jorge



Flores





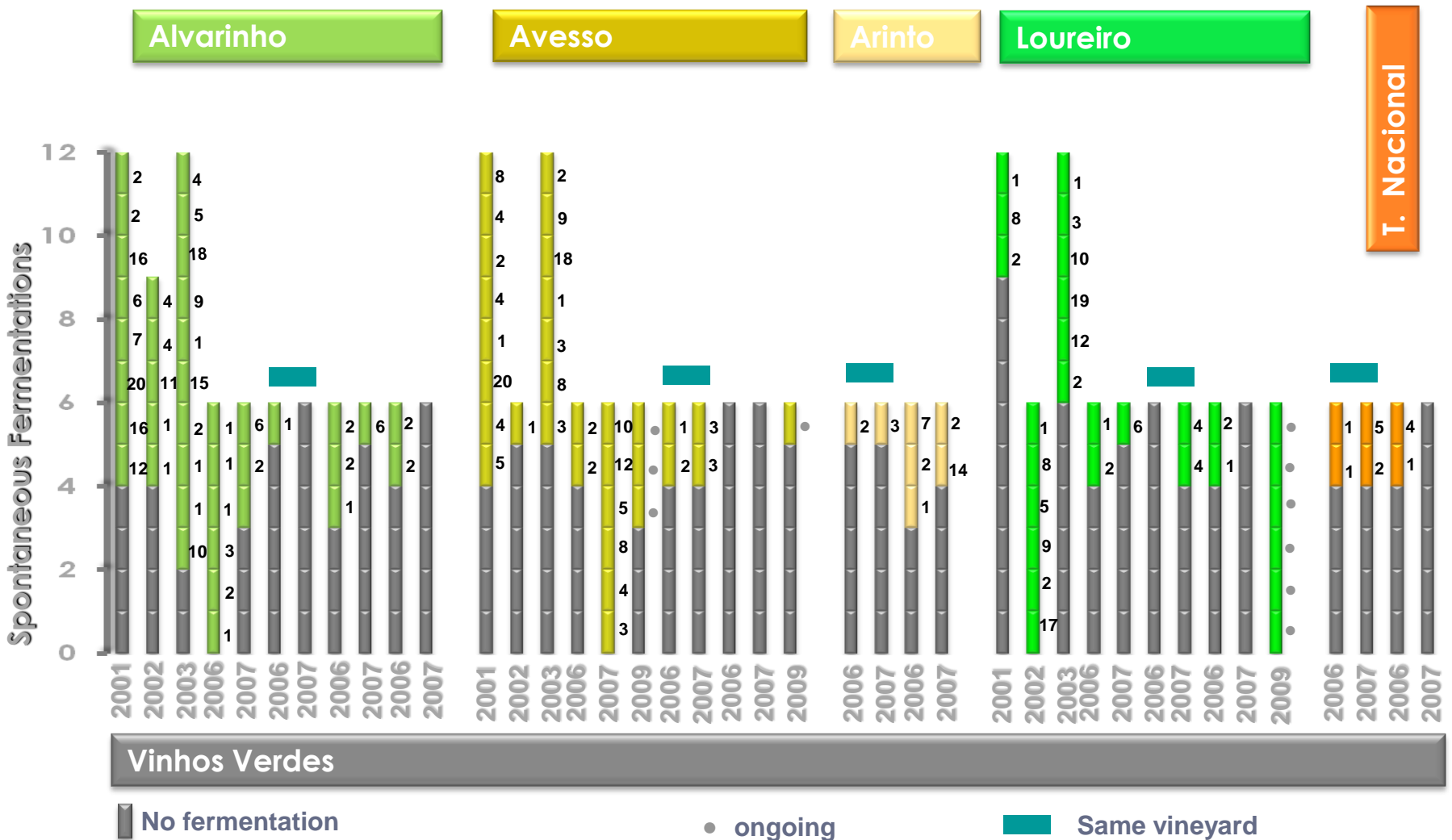
- Fermentation technology:

- Ongoing projects:

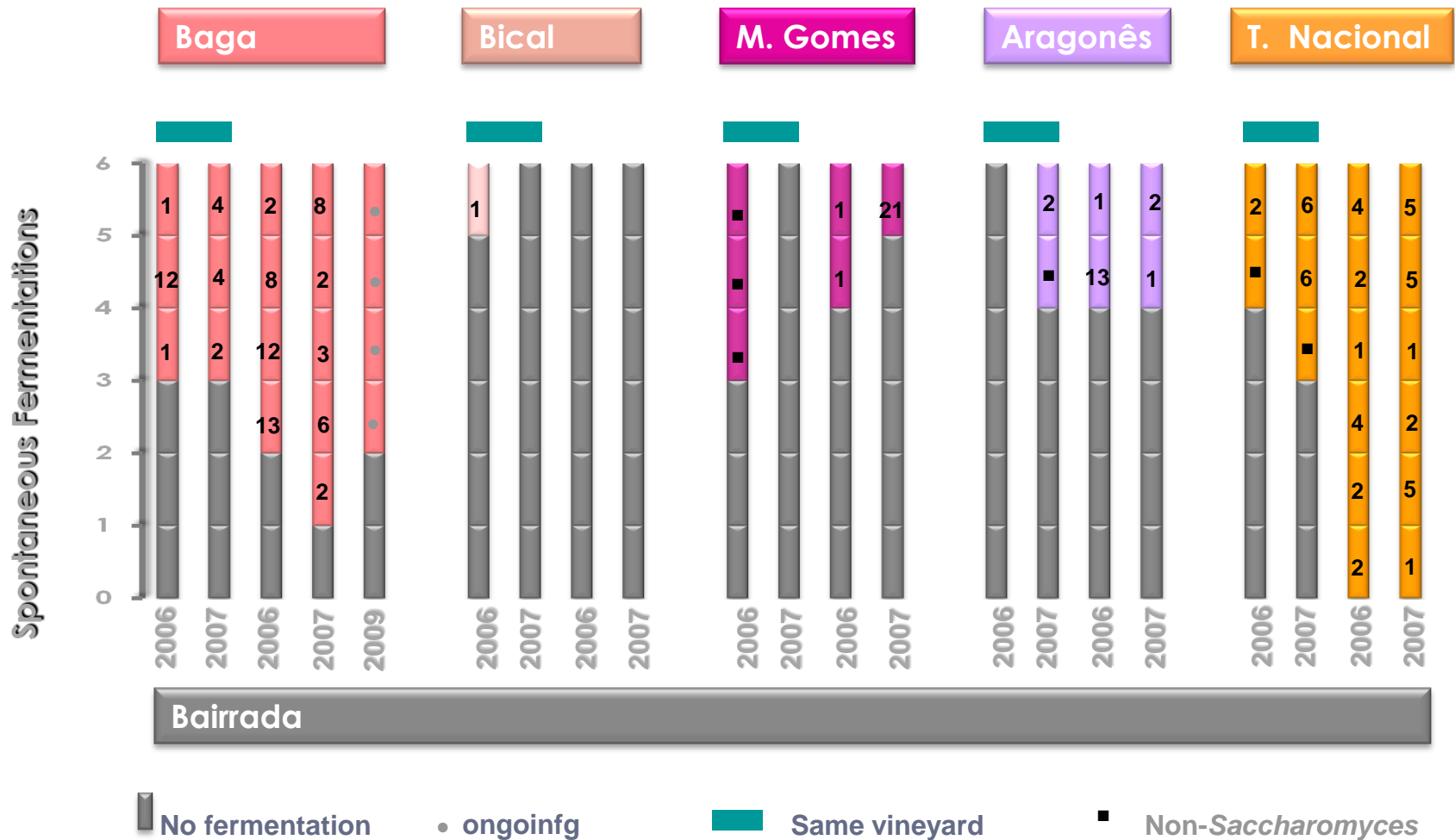
- Integrative Pheno-Metabolomic and genomic approaches for *Saccharomyces cerevisiae* winemaking yeasts
- The indigenous microbiome of Portuguese wine fermentations
- Implementation of a National Facility for DNA Microarrays



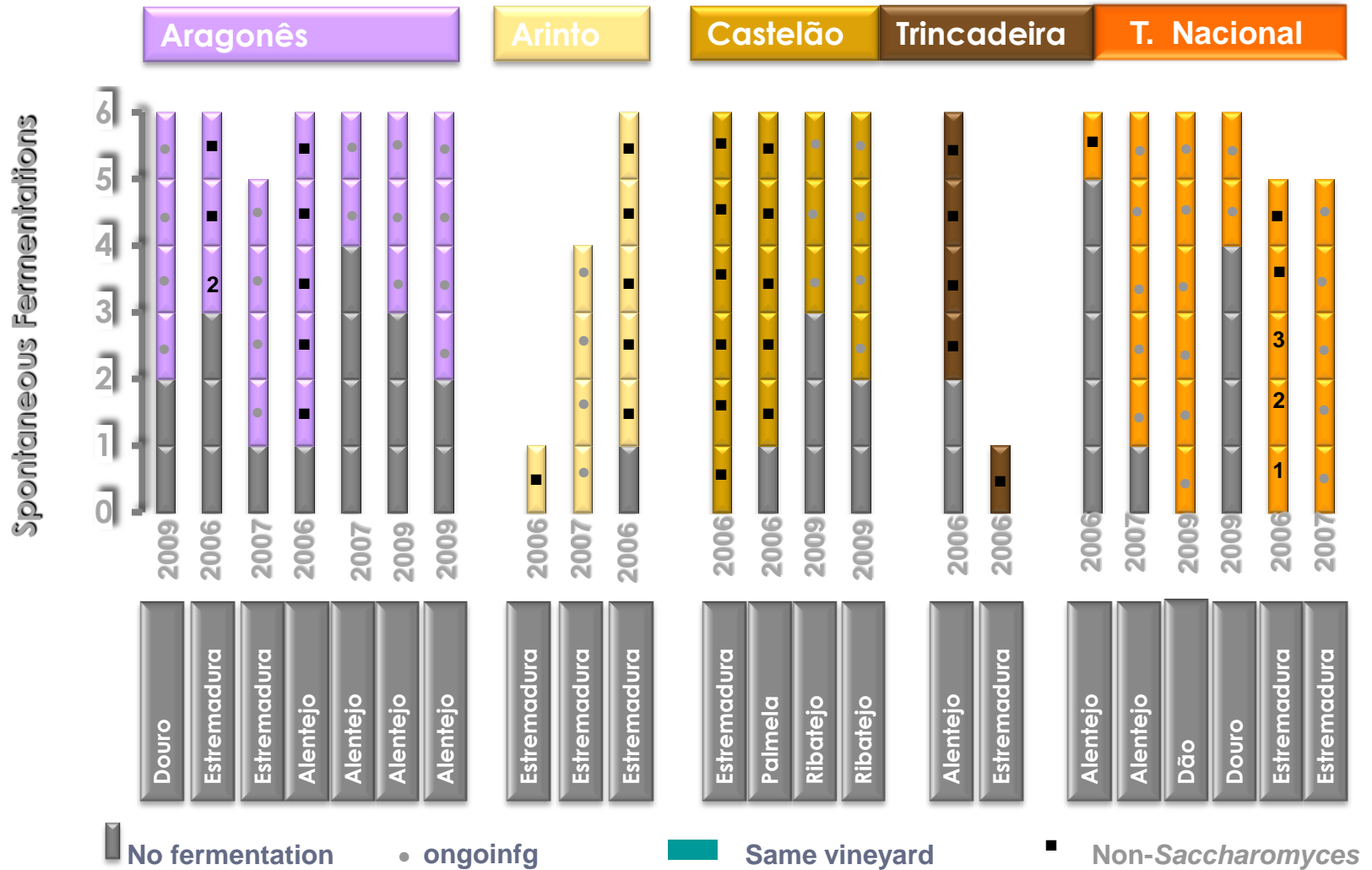
S. cerevisiae strains involved in spontaneous fermentations



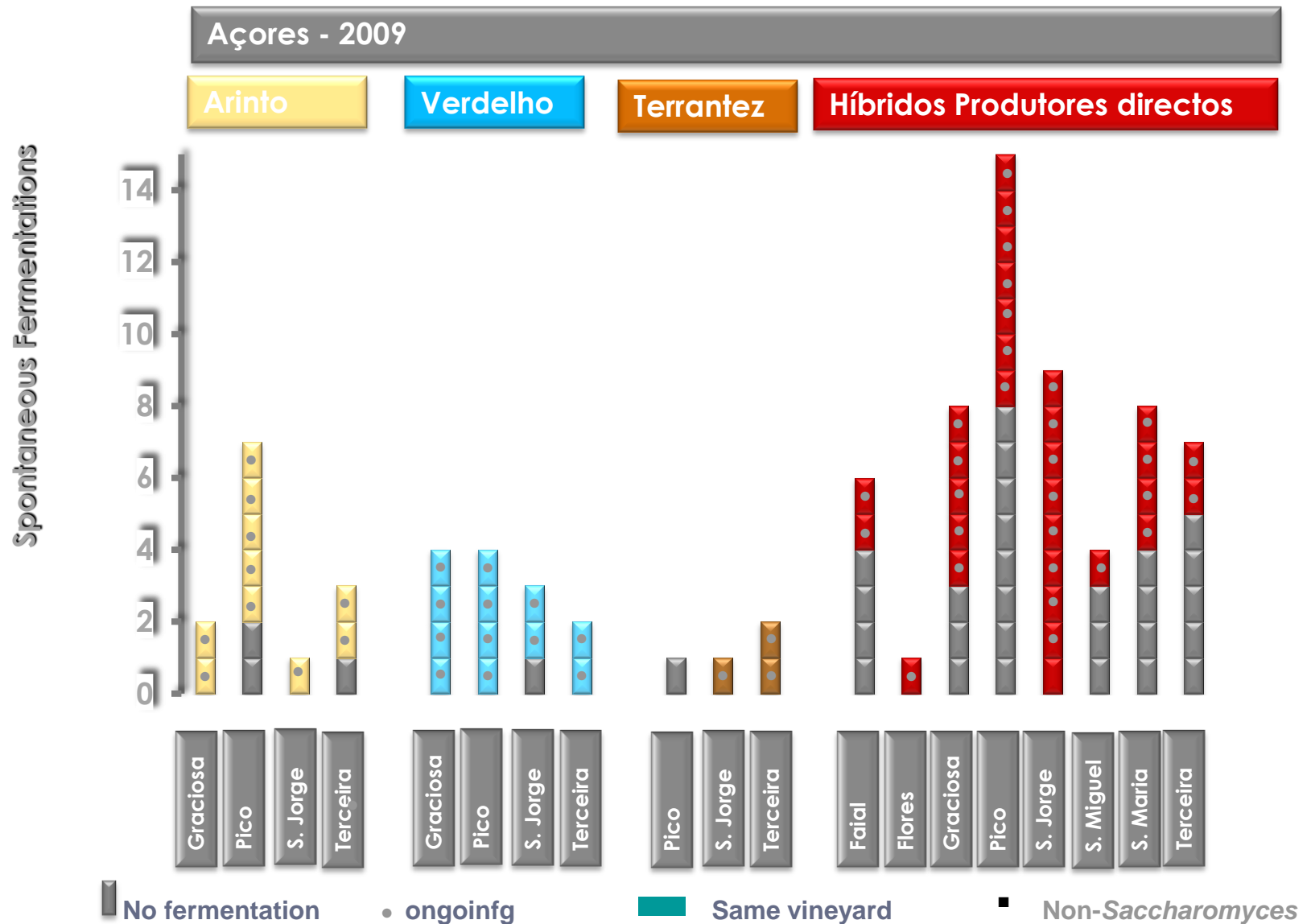
S. cerevisiae strains involved in spontaneous fermentations

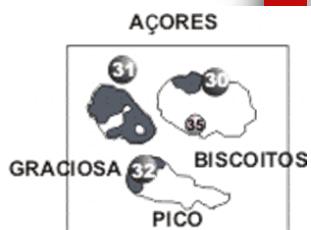


S. cerevisiae strains involved in spontaneous fermentations



S. cerevisiae strains involved in spontaneous fermentations



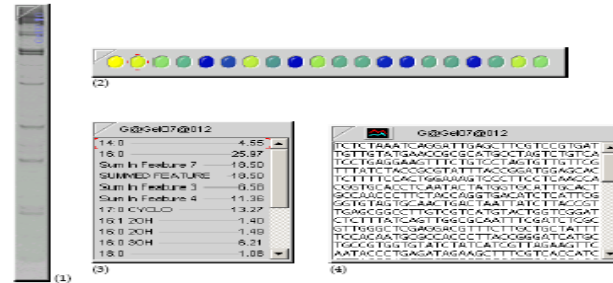
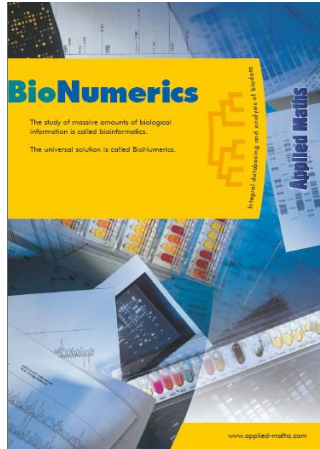


AÇORES
ZONAS NÃO DEMARCADAS

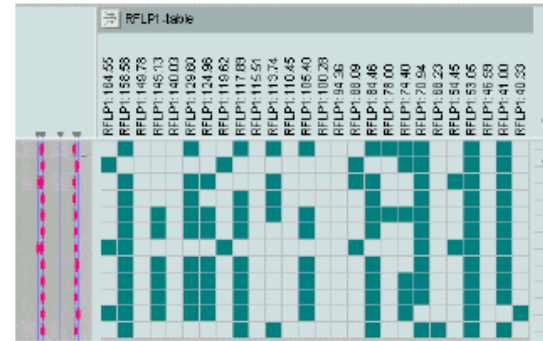


Traditional grape varieties	Hybrid varieties from non-abandoned vineyards	Hybrid varieties from abandoned vineyards	
Number of samples	24	34	30
Number of fermentations	8	16	25
Day of the beginning of the fermentation (average)	2,0	2,4	2,3
Duration of the fermentations (average)	25,9	29,3	18,6
Finished fermentations (%)	33,3	47,1	83,3
Fermentations completed by <i>S. cerevisiae</i> (%)	75,0	56,3	56,0
Fermentations completed by <i>non-Saccharomyces</i> species (%)	25,0	43,7	44,0
Total number of <i>S. cerevisiae</i> strains	36	53	80
Minimum number of <i>S. cerevisiae</i> strains / sample	1	1	1
Maximum number of <i>S. cerevisiae</i> strains / sample	11	21	23

The BIONUMERICS software for databasing and cluster analysis

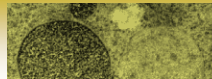
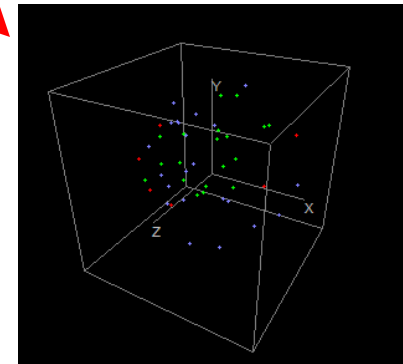
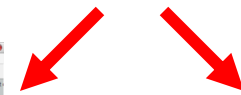
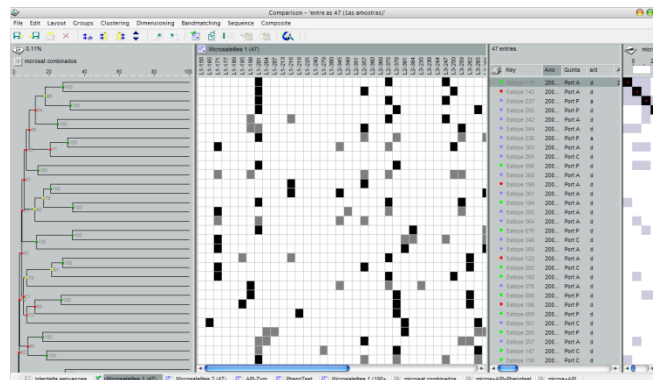


Entries from multiple fingerprint and character types



Binary/numerical value experiment file(s)

Approaches with single/multiple (polyphasic) fingerprint and character types

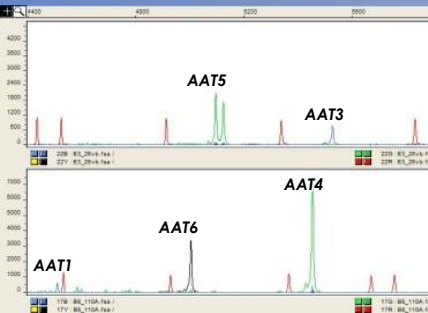


XV JORNADAS DE
BIOLOGIA DE LEVEDURAS
"PROFESSOR NICOLAU VAN UDEN"

Porto, 15/16 Junho 2007

- distribution of the most frequent microsatellite alleles -

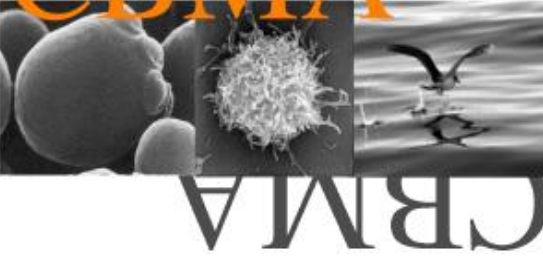
Most frequent alleles



Locus	N° of alleles	Allele (n° of repeats)
ScAAT 1	43	12 13 15 16 17 18 19 20 22 23 24 25 26 27 28 29 30 31 32 33 34 35 36 39 40 41 43 47 49 51 53 54 59
ScAAT 2	13	3 4 5 6 7 8 10 11 12 13 14 15 16
ScAAT 3	21	9 10 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 34 49 55
ScAAT 4	19	6 8 9 10 11 12 13 14 15 16 18 19 20 21 22 23 24 26 27
ScAAT 5	5	13 14 15 16 17
ScAAT 6	11	13 14 15 16 17 18 19 20 21 23 28
C4	11	20 21 22 23 24 25 26 27 36 37 41
C5	26	3 4 5 6 8 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 28 30 31 34
YPL009	24	43 51 53 55 57 58 60 61 62 63 65 66 69 70 71 72 73 76 77 79 80 81 82 89
ScYOR267	26	19 22 25 30 31 32 33 35 36 37 39 41 42 43 44 46 47 48 49 50 51 52 53 54 55 58

Total: 192 alleles





- Fermentation technology: wine

Main topics

- Biogeography and populational analysis of indigenous *S. cerevisiae* strains from winemaking environments
- Constitution of a *S. cerevisiae* bio-databank comprising ca. 700 strains from distinct winemaking regions
- Selection of novel *S. cerevisiae* winemaking strains
- Linking genetic profiles and phenotypic information by computational approaches
- Genomic approaches to unravel the genetic characteristics that are responsible for distinct fermentative behavior (*S. cerevisiae* winemaking strains *versus* other *S. cerevisiae* strains)