

Postgraduate Certificate White Wine Production



Postgraduate Certificate White Wine Production

- » Modality: online
- » Duration: 6 weeks
- » Certificate: TECH Global University
- » Credit: 6 ECTS
- » Schedule: at your own pace
- » Exams: online

Website: www.techtute.com/us/engineering/postgraduate-certificate/white-wine-production

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01

Introduction

The processes that white wines undergo until their final elaboration range from destemming, crushing, pressing, alcoholic and malolactic fermentation, as well as maceration, which is optional depending on the wine being produced. The winemaking process is so detailed that any change could spoil the final product or even improve it. This last issue is what engineers working in oenology are working on, by introducing the main winemaking styles. Today's wine companies are betting on technology and Artificial Intelligence to control temperatures, fermentations and aging of white wines. In response to this reality, TECH has developed a program that delves into the processes of white winemaking to increase and update the knowledge of professionals who wish to join this sector. All this, through a 100% online program, which offers all the facilities for its study.



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It covers vatting and the types of tanks and containers for the fermentation of white wines in only 6 academic weeks”

White wine is on the rise among consumers. This reality has promoted the appearance of new whites and better types that satisfy the buyer. In this sense, the white wine variety has not been relegated only to the combination with seafood, as was the case some years ago, but it is already common to consume it in all kinds of meals and social gatherings. Depending on the grape grown, different types of wine will be obtained, however, new technologies are being decisive for the final result.

For this reason, and in response to the strong market demand in general, both from companies that require experts or the increase in consumption of this type of variant, TECH has designed a degree program aimed at graduates in Engineering and other professionals interested in the development of white wines. By taking this program, students will be able to respectfully transfer the expression of a variety or terroir to wine, delve into the differentiating characteristics of the winemaking processes of white wines and establish new trends in the production of this type of wine.

All this will be possible through a 100% online modality that facilitates the adaptation of the study to the personal and work needs of the students. In addition, the Relearning learning method guarantees the assimilation of the contents in a gradual way, to relieve the specialist of long hours of memorization through audiovisual materials in different formats and with additional contents that dynamize the subject. At the same time, having experts in the area to guide students in their studies will be optimal for the practical application of knowledge by the enrolled specialists.

This **Postgraduate Certificate in White Wine Production** contains the most complete and up-to-date program on the market. The most important features include:

- ◆ The development of case studies presented by experts in innovation in Enological Engineering and Viticulture.
- ◆ The graphic, schematic and eminently practical contents with which it is conceived provide Scientific information on those disciplines that are essential for professional practice.
- ◆ Practical exercises where self-assessment can be used to improve learning.
- ◆ Its special emphasis on innovative methodologies
- ◆ Theoretical lessons, questions to the expert, debate forums on controversial topics, and individual reflection assignments
- ◆ Content that is accessible from any fixed or portable device with an Internet connection



Don't wait any longer, differentiate yourself from the rest of the engineers in the labor market by deepening your knowledge in the care of the vineyard for winemaking"

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With this program you will obtain all the necessary knowledge to achieve a winemaking that allows you to make the best decisions in the different phases of the chosen white wine"

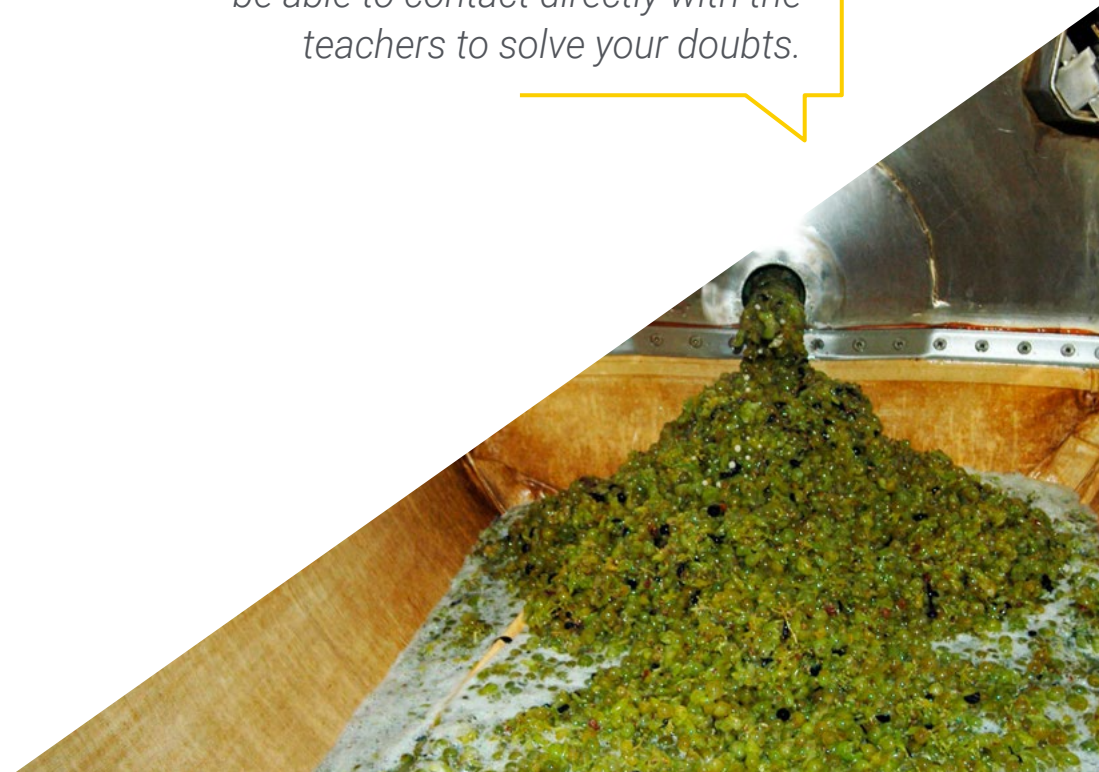
The program's teaching staff includes professionals from the sector who contribute their work experience to this educational program, as well as renowned specialists from leading societies and prestigious universities.

Its multimedia content, developed with the latest educational technology, will provide the professionals with situated and contextual learning, i.e., a simulated environment that will provide an immersive education programmed to learn in real situations.

The design of this program focuses on problem-based learning, through which the professional must try to solve the different professional practice situations that arise during the academic year. For this purpose, the students will be assisted by an innovative interactive video system created by renowned experts.

Have you not yet mastered the processes of white wine cleaning? Take part in wine management, thanks to the theoretical and practical knowledge provided by TECH.

In the Virtual Campus you will have access to 150 hours of additional high quality material and you will be able to contact directly with the teachers to solve your doubts.



02

Objectives

This Postgraduate Certificate in White Wine Production aims to expand and update the knowledge of engineering graduates, among other interested professionals, so that they master the main varieties of white grapes and wine styles from various regions around the world. At the same time, the program explores the reception of white grapes, ripening parameters, pre-fermentation processes and all the key procedures in the development of the product. In this way, students will acquire the necessary concepts to keep up with consumer trends and meet the demands of today's industry.





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TECH's objective is for you to meet yours. Get into the new techniques of white wine aging and project your career towards agricultural sustainability"



General Objectives

- ◆ Provide the widest possible range of viticultural knowledge
- ◆ Show the student the importance of viticulture for the production of great wines
- ◆ Inculcate the need for environmental protection based on sustainability
- ◆ Substantiate the enological importance of these compounds both in the winemaking stages and in the final product
- ◆ Examine the microorganisms associated with the winemaking process, their nutritional requirements, and the beneficial or detrimental properties they can contribute to the wine
- ◆ Provide knowledge for the production of white wines.
- ◆ Determine the wide range of existing possibilities in order to choose the most appropriate processes for a given terroir, grape variety and wine style
- ◆ Develop to the maximum the most advanced enology so that the student can produce top quality white wines
- ◆ Turn the student into an expert in red winemaking
- ◆ Determine the varieties used or with potential in the vinification of sparkling wines
- ◆ Examine the viticultural elements that affect winemaking
- ◆ Generate specialized knowledge about the expedition Preparation of wines for consumption
- ◆ Establish the importance of winemaking for this group of great wines
- ◆ Substantiate the need to protect these heritage treasures as part of our culture
- ◆ Broaden knowledge of fining and elimination of the various components that can depreciate the wine
- ◆ Broaden the knowledge of barrel construction
- ◆ Present the importance of barrel toasting
- ◆ Delve into the sensory analysis of wine Aspects to evaluate and how to carry it out
- ◆ Identify the organoleptic alterations of the wine



Specific Objectives

- ◆ Delve into the differentiating characteristics of white wine vinification processes
- ◆ Develop the winemaking knowledge that will allow the best decisions to be made at the different stages of the chosen white wine
- ◆ Respectfully transfer the expression of a variety or terroir to the wine
- ◆ Emphasize the importance of vineyard care for winemaking
- ◆ Determine the processes for cleaning white wines
- ◆ Establish the new trends in white winemaking

“

Enroll now in this Postgraduate Certificate and learn about the importance of vineyard care for winemaking”

03

Course Management

TECH has called on specialists versed in Viticulture who, in addition, have years of experience in the sector and have promoted their own projects. Thanks to this teaching team, students will not only have theoretical knowledge, but will also be able to acquire tips on how to act professionally in their business development. In addition, the specialists will have a direct communication channel, through which they will be able to solve all their doubts about the subject. All this, through an innovative pedagogical system and all the facilities and flexibility required by the most demanding experts.



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You are just one click away from joining a unique academic experience with the best professionals in Viticulture”

Management



Ms. Clavero Arranz, Ana

- ♦ Chief Executive Officer of Grupo Bodegas Emilio Moro
- ♦ Chief Financial Officer of Grupo Bodegas Emilio Moro
- ♦ Head of Administration at Bodegas Cepa 21
- ♦ Administration Technician at Bodegas Convento San Francisco
- ♦ Professional Master's Degree in Business Administration and Management from the University of Valladolid.
- ♦ Professional Master's Degree in Financial Management from ESIC
- ♦ Executive Coach by ICF
- ♦ Digital Immersion Program for CEOs (ICEX)
- ♦ Executive Development Program by IESE

Professors

Ms. Arranz Núñez, Beatriz

- ♦ Winemaker in Viñas del Jaro
- ♦ Assistant Winemaker at Viña Buena
- ♦ Winemaker at Familia A. De La Cal Winery
- ♦ Attendees Winemaker at Viña Cancura
- ♦ Winery worker at Vitalpe
- ♦ Winemaker trainer at the Business Development Institute
- ♦ Winemaker and guide at the Valladolid Provincial Wine Museum
- ♦ Overseer of the Superior Council of the Ribera del Duero D.O.
- ♦ Degree in Enology from the University of Valladolid.

Mr. Carracedo Esguevillas, Daniel

- ♦ Deputy winemaker at Viñas del Jaro
- ♦ Laboratory Manager at Viñas del Jaro
- ♦ Assistant Winemaker at Bodegas y Viñedos de Cal Grau
- ♦ Graduates in Enology from the University of Valladolid.



04

Structure and Content

The structure of this Postgraduate Certificate in White Wine Production has been designed in collaboration with the team of expert teachers in the wine area. In fact, this feature is added to all the academic facilities offered by TECH, such as the 100% online mode. All of this makes it possible to follow the program from anywhere and at any time, without having to do without other activities. Also, from the first module, students will work with the *Relearning* methodology, which will facilitate the assimilation of the syllabus, without relying on long hours of memorization.





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Analyze the strategies used by experts in the processes of clarification, stabilization and filtration of white wines and propose new, more efficient alternatives”

Module 1. Vinification of White and Rosé Wines

- 1.1. White Grape Varieties and Wine Styles
 - 1.1.1. Main Varieties in the Iberian Peninsula
 - 1.1.2. Main Varieties in France
 - 1.1.3. Main Varieties in Italy
 - 1.1.4. Main Varieties in South America
 - 1.1.5. Main Varieties in North America
 - 1.1.6. Main Varieties in South Africa
 - 1.1.7. Main Varieties in Australia and New Zealand
 - 1.1.8. Introduction to the Main Processing Styles
- 1.2. White Grape Ripening Parameters
 - 1.2.1. Ripeness Indexes
 - 1.2.2. Ripeness and Ideal Time of Harvest
 - 1.2.3. Quality Criteria for Reception of White Grapes
- 1.3. Reception of White Grapes
 - 1.3.1. Harvest and Reception in the Winery
 - 1.3.2. Destemming and Crushing
 - 1.3.3. Maceration and Pressing
- 1.4. Prefermentation Processes
 - 1.4.1. Protection of Must Against Oxidation
 - 1.4.2. Must Racking and Clarification
 - 1.4.3. Must Corrections
- 1.5. Alcoholic Fermentation of White Wines
 - 1.5.1. Vatting and Types of Tanks and Vessels for Fermentation
 - 1.5.2. Inoculation of Wine Yeasts, Vat Feet and Spontaneous Fermentations
 - 1.5.3. Nitrogen Feeding and Must Aeration





- 1.6. Temperature Control
 - 1.6.1. Control of Fermentation Temperature
 - 1.6.2. Control and Analytical Monitoring of Alcoholic Fermentation
 - 1.6.3. Control and Monitoring of the End of Alcoholic Fermentation
- 1.7. Other Fermentations and Aging of White Wines
 - 1.7.1. Malolactic Fermentation
 - 1.7.2. Aging on Lees
 - 1.7.3. Fermentation and/or Barrel Aging
- 1.8. Processes of Clarification, Stabilization and Filtration of White Wines
 - 1.8.1. Clarification Processes
 - 1.8.2. Stabilization Processes
 - 1.8.3. Filtration Processes
- 1.9. Bottling
 - 1.9.1. Control of Pre-Bottling Analytical Parameters
 - 1.9.2. Control of Parameters During Bottling of White Wine
 - 1.9.3. Cork Stoppers and Alternative Closures for White Wine
- 1.10. Special Fermentations
 - 1.10.1. Ice Wines
 - 1.10.2. Fermentation with Skins
 - 1.10.3. Orange Wines

“ *A program that will give you the keys to viticulture so that you can focus your professional career on the production of white wines and orange wines* ”

05

Methodology

This academic program offers students a different way of learning. Our methodology uses a cyclical learning approach: **Relearning**.

This teaching system is used, for example, in the most prestigious medical schools in the world, and major publications such as the **New England Journal of Medicine** have considered it to be one of the most effective.





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Discover Relearning, a system that abandons conventional linear learning, to take you through cyclical teaching systems: a way of learning that has proven to be extremely effective, especially in subjects that require memorization"

Case Study to contextualize all content

Our program offers a revolutionary approach to developing skills and knowledge. Our goal is to strengthen skills in a changing, competitive, and highly demanding environment.

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At TECH, you will experience a learning methodology that is shaking the foundations of traditional universities around the world”



You will have access to a learning system based on repetition, with natural and progressive teaching throughout the entire syllabus.



The student will learn to solve complex situations in real business environments through collaborative activities and real cases.

A learning method that is different and innovative

This TECH program is an intensive educational program, created from scratch, which presents the most demanding challenges and decisions in this field, both nationally and internationally. This methodology promotes personal and professional growth, representing a significant step towards success. The case method, a technique that lays the foundation for this content, ensures that the most current economic, social and professional reality is taken into account.

“*Our program prepares you to face new challenges in uncertain environments and achieve success in your career”*

The case method is the most widely used learning system in the best faculties in the world. The case method was developed in 1912 so that law students would not only learn the law based on theoretical content. It consisted of presenting students with real-life, complex situations for them to make informed decisions and value judgments on how to resolve them. In 1924, Harvard adopted it as a standard teaching method.

What should a professional do in a given situation? This is the question that you are presented with in the case method, an action-oriented learning method. Throughout the program, the studies will be presented with multiple real cases. They will have to combine all their knowledge and research, and argue and defend their ideas and decisions.

Relearning Methodology

TECH effectively combines the Case Study methodology with a 100% online learning system based on repetition, which combines 8 different teaching elements in each lesson.

We enhance the Case Study with the best 100% online teaching method: Relearning.

In 2019, we obtained the best learning results of all online universities in the world.

At TECH, you will learn using a cutting-edge methodology designed to train the executives of the future. This method, at the forefront of international teaching, is called Relearning.

Our university is the only one in the world authorized to employ this successful method. In 2019, we managed to improve our students' overall satisfaction levels (teaching quality, quality of materials, course structure, objectives...) based on the best online university indicators.



In our program, learning is not a linear process, but rather a spiral (learn, unlearn, forget, and re-learn). Therefore, we combine each of these elements concentrically.

This methodology has trained more than 650,000 university graduates with unprecedented success in fields as diverse as biochemistry, genetics, surgery, international law, management skills, sports science, philosophy, law, engineering, journalism, history, and financial markets and instruments. All this in a highly demanding environment, where the students have a strong socio-economic profile and an average age of 43.5 years.

Relearning will allow you to learn with less effort and better performance, involving you more in your training, developing a critical mindset, defending arguments, and contrasting opinions: a direct equation for success.

From the latest scientific evidence in the field of neuroscience, not only do we know how to organize information, ideas, images and memories, but we know that the place and context where we have learned something is fundamental for us to be able to remember it and store it in the hippocampus, to retain it in our long-term memory.

In this way, and in what is called neurocognitive context-dependent e-learning, the different elements in our program are connected to the context where the individual carries out their professional activity.



This program offers the best educational material, prepared with professionals in mind:



Study Material

All teaching material is produced by the specialists who teach the course, specifically for the course, so that the teaching content is highly specific and precise.

These contents are then applied to the audiovisual format, to create the TECH online working method. All this, with the latest techniques that offer high quality pieces in each and every one of the materials that are made available to the student.



Classes

There is scientific evidence suggesting that observing third-party experts can be useful.

Learning from an Expert strengthens knowledge and memory, and generates confidence in future difficult decisions.



Practising Skills and Abilities

They will carry out activities to develop specific skills and abilities in each subject area. Exercises and activities to acquire and develop the skills and abilities that a specialist needs to develop in the context of the globalization that we are experiencing.



Additional Reading

Recent articles, consensus documents and international guidelines, among others. In TECH's virtual library, students will have access to everything they need to complete their course.





Case Studies

Students will complete a selection of the best case studies chosen specifically for this program. Cases that are presented, analyzed, and supervised by the best specialists in the world.



Interactive Summaries

The TECH team presents the contents attractively and dynamically in multimedia lessons that include audio, videos, images, diagrams, and concept maps in order to reinforce knowledge.

This exclusive educational system for presenting multimedia content was awarded by Microsoft as a "European Success Story".



Testing & Retesting

We periodically evaluate and re-evaluate students' knowledge throughout the program, through assessment and self-assessment activities and exercises, so that they can see how they are achieving their goals.



06

Certificate

The Postgraduate Certificate in White Wine Production guarantees students, in addition to the most rigorous and up-to-date education, access to a Postgraduate Certificate issued by TECH Global University,



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Successfully complete this program and receive your university qualification without having to travel or fill out laborious paperwork”

This private qualification will allow you to obtain a **Postgraduate Certificate in White Wine Production** endorsed by **TECH Global University**, the world's largest online university.

TECH Global University, is an official European University publicly recognized by the Government of Andorra ([official bulletin](#)). Andorra is part of the European Higher Education Area (EHEA) since 2003. The EHEA is an initiative promoted by the European Union that aims to organize the international training framework and harmonize the higher education systems of the member countries of this space. The project promotes common values, the implementation of collaborative tools and strengthening its quality assurance mechanisms to enhance collaboration and mobility among students, researchers and academics.

This **TECH Global University** private qualification, is a European program of continuing education and professional updating that guarantees the acquisition of competencies in its area of knowledge, providing a high curricular value to the student who completes the program.

Title: **Postgraduate Certificate in White Wine Production**

Modality: **online**

Duration: **6 weeks**

Accreditation: **6 ECTS**



future
health confidence people
education information tutors
guarantee accreditation teaching
institutions technology learning
community commitment
personalized service innovation
knowledge present
development language
virtual classroom



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