

Postgraduate Diploma Viticulture





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- » Modality: online
- » Duration: 6 months
- » Certificate: TECH Technological University
- » Dedication: 16h/week
- » Schedule: at your own pace
- » Exams: online

Website: www.techtitute.com/in/engineering/postgraduate-diploma/postgraduate-diploma-viticulture

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01

Introduction

In the struggle to preserve crops that are part of the world's culture and play a key role in the global economy, public and private companies are demanding agronomists who know how to provide solutions to new changes in the vineyard environment. In response to this need, TECH has developed a 100% online program aimed at professionals interested in the search for alternatives that allow the adaptation of new grape varieties and techniques that promote large-scale production in smaller spaces and that make it possible to deal with soil scarcity. All this, through an academic program that allows students to combine their personal and professional life with an exhaustive 6-month study.





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With this Postgraduate Diploma you will master the compounds of grapes and wine so that you can identify failures in the winemaking process and propose new sustainable options in your own company"

Wine is a product that is a worldwide passion. However, its slow production and the scarcity of natural resources is shaking the foundations of this sector. It is a very powerful industry economically, so organizations are already looking for alternatives to traditional plantations to maximize profits with less impact on the environment. Mastering winemaking processes and the new technologies that will accompany production in future years are some of the skills to be acquired by wine professionals.

The adaptation of grapes to drier environments can occur naturally. However, there are technological tools that have already proven to be key in this regard. One of them is *AgroMapping*, this technology is already being applied by many companies and allows them to interpret, through drones, the crop maps and detect, in turn, needs in fertilizer, pruning or irrigation. In addition, AI is fundamental in this scientific revolution, because thanks to it, research has been obtained, such as the collaboration project between the ERDF and the CDTI. A study that demonstrated the combination of data with cadastral and climatological information for real-time crop monitoring on farms.

These are just a few of the advances that agricultural engineers must be up to date with in order to be part of the vanguard in this sector. For this reason, TECH has developed a comprehensive 6-month program, which delves into the state of the world's wine regions; the winemaking processes, its components from the agricultural phase, as well as the varieties in the product itself, white, rosé and red wines. All this, through a 100% online mode that provides ease and flexibility for students to study from anywhere and at any time, having only an electronic device and Internet connection.

This **Postgraduate Diploma in Viticulture** contains the most complete and up-to-date program on the market. The most important features include:

- ◆ Case studies presented by experts in Enological Engineering and Viticulture.
- ◆ The graphic, schematic, and practical contents with which they are created, provide practical information on the disciplines that are essential for professional practice
- ◆ Practical exercises where the self-assessment process can be carried out 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



Enroll now in a program that will not only teach you to understand grape varieties and wine styles, but will turn you into a multidisciplinary professional capable of providing agricultural solutions"

“

Thanks to the knowledge that TECH will offer you, you will learn about the environmental status of wine-growing territories worldwide and you will deal with comparative information"

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, by means of which the professionals must try to solve the different professional practice situations that are presented throughout the academic course. For this purpose, the students will be assisted by an innovative interactive video system created by renowned experts.

Farm monitoring is already a reality, do you want to join the technological change? Get it with TECH.

Still don't know the keys to fermentation technology? Join this Postgraduate Diploma to foresee the possible risk factors of wine.



02

Objectives

This Postgraduate Diploma in Viticulture aims to provide intensive training for graduates in Engineering and other professionals interested in grapevines, in order to broaden their competences in the agricultural scenario and in the winemaking processes. In order to create an effective learning process, TECH has developed a didactic content that will bring the specialist closer to the knowledge in the management of vineyards. Thanks to the audiovisual content and the possibility of downloading the reference guide, students will have all the tools at their disposal to study this Postgraduate Diploma with guaranteed success. In this way, the program will enable students to intervene in the agri-food industry and develop safely in this field.





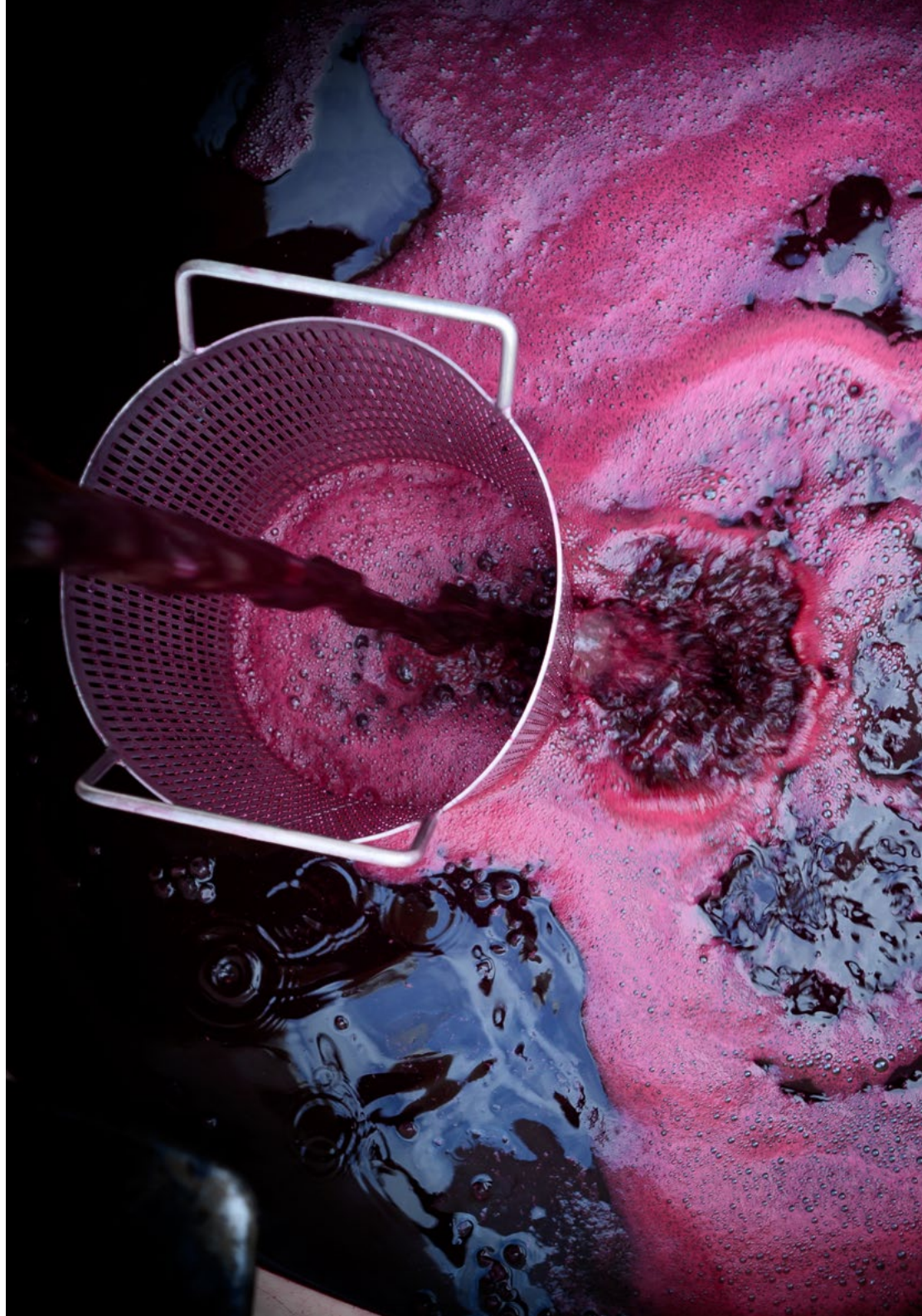
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A program designed for you to become one of the leading experts at the forefront of biological studies in the wine sector"



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
- ◆ Deepen in the sensory analysis of wine Aspects to evaluate and how to carry it out
- ◆ Identify the organoleptic alterations of the wine





Specific Objectives

Module 1. Viticulture

- ◆ Broaden knowledge in the management of vineyards
- ◆ Develop knowledge of terroir as a fundamental element of wine expressiveness
- ◆ Treat the health of the vine in a respectful manner
- ◆ Convey the importance of vine health care
- ◆ Avoid crop management malpractices
- ◆ Encourage the student's interest in the use of organic products
- ◆ Correctly manage the costs and income of a vineyard

Module 2. Grape and Wine Compounds. Analytical Techniques

- ◆ Examine the basics of general, inorganic and organic chemistry and their applications in the winemaking process
- ◆ Be able to organize and control the transformation of grapes into wine according to the type of product to be elaborated
- ◆ Be able to use the knowledge acquired on the composition of grapes and wine and their evolution in making decisions on oenological practices and treatments
- ◆ Be able to choose and carry out the necessary analyses for the control of raw materials, oenological products, intermediate products of the winemaking process and final products
- ◆ Discover new analytical possibilities to know in depth the chemical composition of grapes and wine

Module 3. Vinification of White and Rosé Wines

- ◆ Deepen in 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

Module 4. Vinification of Red Wines

- ◆ Expand knowledge about the peculiarity of the different red grape varieties
- ◆ Develop knowledge on the management of a winery producing red wines
- ◆ Deepen knowledge of the biological processes of red wine fermentation
- ◆ Analyze each stage of winemaking in detail
- ◆ Avoid bad winemaking practices
- ◆ Thoroughly develop the importance of aging in oak barrels
- ◆ Correctly manage the use of enological products

03

Course Management

Given the extensive specialization of the vine paradigm and the continuous technological changes that are occurring around this production, TECH has resorted to a professional team working in laboratories and corresponding to doctors in Agricultural Engineering with years of experience in the sector. Thanks to their contribution, students will not only have theoretical knowledge, but will also be able to acquire the keys to the actions of professionals in the real world of winemaking. This makes the Postgraduate Diploma a qualification that has all the guarantees and has been designed for those graduates in Engineering who wish to be educated under the best quality and the latest digital tools.



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Avoid malpractice, the TECH teaching team will help you understand the importance of vine health care so that you do not remain with superficial knowledge of this industry"

Management



Ms. Clavero Arranz, Ana

- ♦ General Manager of Bodegas Cepa 21
- ♦ 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. Molina González, Silvia

- ◆ Operations Manager of Cepa 21 Winery
- ◆ Technical Manager at Bodegas Cepa 21
- ◆ Winemaker at Emilio Moro Winery
- ◆ Hostess for events and commercial promotions for New Line Events
- ◆ Event hostess and commercial promotions for Prodereg Agency
- ◆ Graduate in Enology and Agricultural and Food Industries Engineering from the University of Valladolid
- ◆ Specialization in Leadership and Teamwork by the Technical School of Agricultural Engineering of Palencia

Mr. Sáez Carretero, Jorge

- ◆ Viticulture Manager at Cepa 21 Winery
- ◆ Viticulture Technician at Fontana Winery
- ◆ Viticulture Manager at GIVITI
- ◆ Graduate in and Science Engineering from the Polytechnic University of Madrid
- ◆ Professional Master's Degree in Viticulture and Enology from the Polytechnic University of Madrid
- ◆ Accredited as Integrated Pest Management Advisor
- ◆ Accredited as Advisors to the Official Register of Producers and Operators of phytosanitary defense means

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

Ms. Masa Guerra, Rocío

- ◆ Winemaker at Bodegas Protos
- ◆ Assistant winemaker at Matarromera Winery
- ◆ Responsible for incoming grapes at Bodega Emilio Moro
- ◆ Responsible for quality at BRC and winemaker at Viñedos Real Rubio
- ◆ Winemaking Assistant at Bodega Solar Viejo
- ◆ Winery and vineyard manager at Ébano Viñedos y Bodegas
- ◆ Assistant winemaker and laboratory technician at Bodega El Soto
- ◆ Degree in Enology from the Escuela Técnica Superior de Ingenierías Agrarias de Palencia (Palencia School of Agricultural Engineering)
- ◆ MBA in Wine Business Management from the Business School of the Chamber of Commerce of Valladolid

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

04

Structure and Content

The syllabus of this Postgraduate Diploma in Viticulture has been designed by experts in the area who will transmit their knowledge through audiovisual content that is easy to assimilate and that will prepare them for real performance in the work environment through the simulation of cases. In addition, TECH applies the innovative Relearning methodology, which exempts students from cumbersome hours of study, so that they become experts in a simple and gradual way. In this way, the 100% online study is adapted to the work and personal needs of the specialists.





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Delve into the correct management of oenological products and propose new alternatives to soil exploitation to mitigate the effect of drought on your own production”

Module 1. Viticulture

- 1.1. Preparation of the Plantation
 - 1.1.1. Viticultural Soil Science
 - 1.1.2. Interpretation of Soil Analyses
 - 1.1.3. Correct Preparation of the Planting Bed
 - 1.1.3.1. Types of Implements and Work Performed
 - 1.1.4. Analysis of the Different Planting Systems
- 1.2. Correct Choice of Vine Rootstocks
 - 1.2.1. Types of Vine Rootstocks
 - 1.2.2. Characteristics and Functions of Vine Rootstocks
 - 1.2.3. Vine Nurseries
- 1.3. Pruning
 - 1.3.1. Pruning Seasons
 - 1.3.2. Execution of Cuts
 - 1.3.3. Control and Disinfection of Wounds
- 1.4. Soil Maintenance
 - 1.4.1. Plowing
 - 1.4.1.1. Advantages and Disadvantages.
 - 1.4.1.2. Types of Tools
 - 1.4.1.2.1. Cultivator
 - 1.4.1.2.2. Inter-Vine Cultivator
 - 1.4.1.2.3. Subsoiler
 - 1.4.1.2.4. Chisel
 - 1.4.1.3. Plowing Seasons
 - 1.4.2. Plant Covers
 - 1.4.2.1. Recommended Species for Cover Crops
 - 1.4.2.2. Planting Systems
 - 1.4.2.3. Maintenance of Green Covers
 - 1.4.3. Inconveniences of Invasive Flora
 - 1.4.4. Control of Invasive Flora
- 1.5. Rational Control of Pests and Diseases
 - 1.5.1. Main Pests and Diseases of Grapevine
 - 1.5.2. Phytosanitary
 - 1.5.2.1. Contact
 - 1.5.2.2. Penetrants
 - 1.5.2.3. Systemic
 - 1.5.3. Forms of Action of Phytosanitary Products
 - 1.5.4. Ecological Preparations
 - 1.5.5. Biological Control
 - 1.5.6. Correct Application of Phytosanitary Products
- 1.6. Risk Management
 - 1.6.1. Advantages and Disadvantages of the Different Irrigation Systems
 - 1.6.1.1. Sprinkling
 - 1.6.1.2. Drip
 - 1.6.1.3. Exudation Bands
 - 1.6.2. Water Requirements of Grapevines
 - 1.6.2.1. Irrigation Periods
 - 1.6.2.2. Calculation of Irrigation Requirements
 - 1.6.3. Water Stress
- 1.7. Green Operation
 - 1.7.1. The Importance of Green Pruning
 - 1.7.1.1. Green Pruning Seasons
 - 1.7.2. Green Pruning
 - 1.7.3. Thinning
 - 1.7.4. Cluster Thinning
- 1.8. Ripening and Harvesting
 - 1.8.1. Grape Ripening
 - 1.8.2. Advantages and Disadvantages of Grape Harvesting Systems
 - 1.8.3. Harvesting Costs

- 1.9. Notions of grapevine physiology
 - 1.9.1. Botanical Framework of the Grapevine
 - 1.9.2. Basic Organography of the Grapevine
 - 1.9.2.1. Fruits of the Vineyard
 - 1.9.3. Vineyard Physiology
 - 1.9.4. Phenological States of the Vine
 - 1.9.5. Critical Stages of the Vineyard
- 1.10. Wine Regions of the World
 - 1.10.1. France
 - 1.10.2. Italy
 - 1.10.3. Greece:
 - 1.10.4. Australia and New Zealand
 - 1.10.5. South Africa
 - 1.10.6. USA
 - 1.10.7. South America

Module 2. Grape and Wine Compounds. Analytical Techniques

- 2.1. Components of the Grape and their Distribution in the Grape Bunch
 - 2.1.1. Vegetative and Reproductive Cycle of the Grapevine
 - 2.1.2. Morphological Description and Composition of the Bunch
 - 2.1.3. Chemical Composition of the Fruit
- 2.2. Chemical Composition of Must and Wine
 - 2.2.1. Sugars
 - 2.2.2. Organic acids
 - 2.2.3. Nitrogen Compounds
 - 2.2.4. Minerals
 - 2.2.5. Polyphenols
 - 2.2.6. Vitamins
 - 2.2.7. Volatile Compounds
- 2.3. Organic Acids
 - 2.3.1. Organic Acids
 - 2.3.2. Main Acids in Grapes
 - 2.3.3. Main Acids in Fermentation
- 2.4. Polyphenols
 - 2.4.1. Non-Flavonoid Compounds
 - 2.4.2. Flavonoids
 - 2.4.3. Modifications of Phenolic Compounds During Ripening
- 2.5. Sugars
 - 2.5.1. Structure and Classification
 - 2.5.2. Glucose and Fructose
 - 2.5.3. Other Sugars
 - 2.5.4. Chemical Properties
 - 2.5.5. Pectins
- 2.6. Nitrogen Compounds
 - 2.6.1. Total Nitrogen and Assimilable Nitrogen
 - 2.6.2. Amino Acids
 - 2.6.3. Proteins
 - 2.6.4. Other Forms of Nitrogen
- 2.7. Aromas and Other Volatile Compounds
 - 2.7.1. Varietal Aroma
 - 2.7.2. Volatile Components of the Pre-Fermentative Stage
 - 2.7.3. Volatile Components of the Fermentative Stage
 - 2.7.4. Volatile Constituents of Wine During Storage
- 2.8. Enzymes
 - 2.8.1. Polyphenoloxidases
 - 2.8.2. Aldehyde and C6 Alcohol Forming Enzymes
 - 2.8.3. Glycohydrolase Enzymes
 - 2.8.4. Proteolytic Enzymes
- 2.9. Classical Enological Analysis
 - 2.9.1. Acid Analysis Methods
 - 2.9.2. Sugar Analysis Methods
 - 2.9.3. Methods of Alcohol Analysis
 - 2.9.4. Methods of Polyphenol Analysis
 - 2.9.5. Methods of Wine Additive Analysis
- 2.10. Advanced Enological Analysis
 - 2.10.1. Liquid Chromatography: Enological Applications
 - 2.10.2. Gas Chromatography: Enological Applications
 - 2.10.3. Electronic Organoleptic Analysis

Module 3. Vinification of White and Rosé Wines

- 3.1. White Grape Varieties and Wine Styles
 - 3.1.1. Main Varieties in the Iberian Peninsula
 - 3.1.2. Main Varieties in France
 - 3.1.3. Main Varieties in Italy
 - 3.1.4. Main Varieties in South America
 - 3.1.5. Main Varieties in North America
 - 3.1.6. Main Varieties in South Africa
 - 3.1.7. Main Varieties in Australia and New Zealand
 - 3.1.8. Introduction to the Main Processing Styles
- 3.2. White Grape Ripening Parameters
 - 3.2.1. Ripeness Indexes
 - 3.2.2. Ripeness and Ideal Time of Harvest
 - 3.2.3. Quality Criteria for Reception of White Grapes
- 3.3. Reception of White Grapes
 - 3.3.1. Harvest and Reception in the Winery
 - 3.3.2. Destemming and Crushing
 - 3.3.3. Maceration and Pressing
- 3.4. Pre-Fermentation Actions
 - 3.4.1. Protection of Must Against Oxidation
 - 3.4.2. Must Racking and Clarification
 - 3.4.3. Must Corrections
- 3.5. Alcoholic Fermentation of White Wines
 - 3.5.1. Vatting and Types of Tanks and Vessels for Fermentation
 - 3.5.2. Inoculation of Wine Yeasts, Vat Feet and Spontaneous Fermentations
 - 3.5.3. Nitrogen Feeding and Must Aeration
- 3.6. Temperature Control
 - 3.6.1. Control of Fermentation Temperature
 - 3.6.2. Control and Analytical Monitoring of Alcoholic Fermentation
 - 3.6.3. Control and Monitoring of the End of Alcoholic Fermentation

- 3.7. Other Fermentations and Aging of White Wines
 - 3.7.1. Malolactic Fermentation
 - 3.7.2. Aging on Lees
 - 3.7.3. Fermentation and/or Barrel Aging
- 3.8. Processes of Clarification, Stabilization and Filtration of White Wines
 - 3.8.1. Clarification Processes
 - 3.8.2. Stabilization Processes
 - 3.8.3. Filtration Processes
- 3.9. Bottling
 - 3.9.1. Control of Pre-Bottling Analytical Parameters
 - 3.9.2. Control of Parameters During Bottling of White Wine
 - 3.9.3. Cork Stoppers and Alternative Closures for White Wine
- 3.10. Special Fermentations
 - 3.10.1. Ice Wines
 - 3.10.2. Fermentation with Skins
 - 3.10.3. Orange Wines

Module 4. Vinification of Red Wines

- 4.1. Red Grape Varieties
 - 4.1.1. Main Varieties in the Iberian Peninsula
 - 4.1.2. Main Varieties in France
 - 4.1.3. Main Varieties in Italy
 - 4.1.4. Main Varieties in South America
 - 4.1.5. Main Varieties in North America
 - 4.1.6. Main Varieties in South Africa
 - 4.1.7. Main Varieties in Australia and New Zealand
- 4.2. Red Grape Ripening Parameters
 - 4.2.1. Ripeness Indexes
 - 4.2.2. The Time of Harvest
 - 4.2.3. Controls on Entry into the Winery

- 4.3. Reception of Red Grapes
 - 4.3.1. Reception at the Winery
 - 4.3.2. Destemming and Crushing
 - 4.3.3. The Casing Processes
 - 4.3.4. Types of Tanks for the Fermentation of Red Wines
- 4.4. Alcoholic Fermentation of Red Wines
 - 4.4.1. Pumping-Over and Maceration Processes
 - 4.4.2. Analytical Controls During Alcoholic Fermentation
 - 4.4.3. Fermentative Thermodynamic Controls
 - 4.4.4. Inoculation of Wine Yeasts
 - 4.4.5. Fermentation Kinetics
- 4.5. End of Alcoholic Fermentation
 - 4.5.1. The Discovery Processes
 - 4.5.2. The Pressing Process
 - 4.5.3. Treatment of Red Wines after Alcoholic Fermentation
- 4.6. Malolactic Fermentation
 - 4.6.1. Chemical Transformations of Wine
 - 4.6.2. Thermodynamic Processes of MLF
 - 4.6.3. Lactic Bacteria and Inoculation
 - 4.6.4. Co-Inoculation of Bacteria Prior to Alcoholic Fermentation
 - 4.6.5. Analytical Controls during MLF
- 4.7. The Aging of Red Wines
 - 4.7.1. Preparation before Barrel Aging
 - 4.7.2. Legal Aspects of Red Wine Aging
 - 4.7.3. Analytical Controls During Aging
 - 4.7.4. Analytical Controls During Aging
- 4.8. Bottling of Red Wines
 - 4.8.1. Clarification Processes
 - 4.8.2. Filtration Processes
 - 4.8.3. Filtering Processes
 - 4.8.4. Control of Pre-Bottling Analytical Parameters
- 4.9. Bottle Aging Processes
 - 4.9.1. The Importance of the Cork Stopper
 - 4.9.2. Analytical Controls During Bottle Aging
 - 4.9.3. Legal Aspects of Bottle Aging
 - 4.9.4. Other Types of Bottle Sealing for Aging of Red Wines
- 4.10. Special Fermentations
 - 4.10.1. Carbonic Maceration
 - 4.10.2. Elaborations with Stalks
 - 4.10.3. Sulfite-Free Processes
 - 4.10.4. Special Packaging
 - 4.10.5. Earthenware Jars
 - 4.10.6. Wooden Tanks
 - 4.10.7. Granite Deposits
 - 4.10.8. Technical Concrete Tanks



A program designed for professionals like you, who wish to intensively investigate the wine process, from its initial phase to its bottling"

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 Diploma in Viticulture guarantees students, in addition to the most rigorous and up-to-date education, access to a Postgraduate Diploma issued by TECH Technological University.



“

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

This **Postgraduate Diploma in Viticulture** contains the most complete and up-to-date program on the market.

After the student has passed the assessments, they will receive their corresponding **Postgraduate Diploma** issued by **TECH Technological University** via tracked delivery*.

The certificate issued by **TECH Technological University** will reflect the qualification obtained in the Postgraduate Diploma, and meets the requirements commonly demanded by labor exchanges, competitive examinations, and professional career evaluation committees.

Title: **Postgraduate Diploma in Viticulture**

Official N° of Hours: **600 h.**



*Apostille Convention. In the event that the student wishes to have their paper certificate issued with an apostille, TECH EDUCATION will make the necessary arrangements to obtain it, at an additional cost.

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



Postgraduate Diploma Viticulture

- » Modality: online
- » Duration: 6 months
- » Certificate: TECH Technological University
- » Dedication: 16h/week
- » Schedule: at your own pace
- » Exams: online

Postgraduate Diploma Viticulture

