

Postgraduate Diploma Winemaking





Postgraduate Diploma Winemaking

- » Modality: online
- » Duration: 6 months
- » Certificate: TECH Global University
- » Accreditation: 24 ECTS
- » Schedule: at your own pace
- » Exams: online

Website: www.techtitute.com/us/engineering/postgraduate-diploma/postgraduate-diploma-winemaking

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01

Introduction

The uncertainty surrounding the wine sector, with exports and imports being paralyzed in times of health crisis, has encouraged companies to seek alternatives for their production. The most successful wine companies are those that are developing a pragmatic approach to their supply chains, product portfolios and market focus. This business distinction undoubtedly involves the role of the engineer who seeks to streamline winemaking processes and reduce costs through technological innovations. For this reason, TECH offers a program that will instruct its students to face the changes in the sector, as well as the production of sustainable and low alcohol wines, through online learning. A unique opportunity for those seeking an update in the wine business market and the mastery of new techniques in Viticulture.



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A study that will qualify you in the production of white, sparkling, rosé and red wines, among many other types, in just 6 academic months”

The current strong inflation at a global level and the change of interests in the habitual wine consumer are determining the sales of wine companies. This is a paradigm that does not help the farmer in its first phase, as climate change is also wreaking havoc in the sector. To address these issues and to diversify the product in an overwhelming market, TECH has developed a new product line for the wine industry.

Given the strong demand from companies for professionals who are up to date with technological tools, TECH has designed a specific program that takes only 6 months to complete. Thanks to this specialization, students will be able to master the techniques that promote new production processes, as well as the parameters of grape ripening according to the style of wine. An experience that integrates a team of winemaking experts who will provide the professional with comprehensive knowledge that meets the demands of the business sector in this field.

In addition, this Postgraduate Diploma in Winemaking has a design adapted to the new media that facilitates the student's learning, thanks to its 100% modality and its audiovisual contents. Likewise, students will have a downloadable reference guide that they can access even without Internet, once they have saved it on their device. This opens up a wide range of possibilities for specialists who wish to specialize remotely with every guarantee of success.

This **Postgraduate Diploma in Winemaking** contains the most complete and up-to-date scientific 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 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
- ◆ The availability of access to content from any fixed or portable device with an Internet connection



Have you not yet mastered the biological cycle of the vine? Enroll now in a program that will not only give you the keys to the first stages of production, but will guide you in all of them so that you can grow professionally"

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Thanks to TECH, you will be able to learn about wine gasification and the intervention of new technologies in this process”

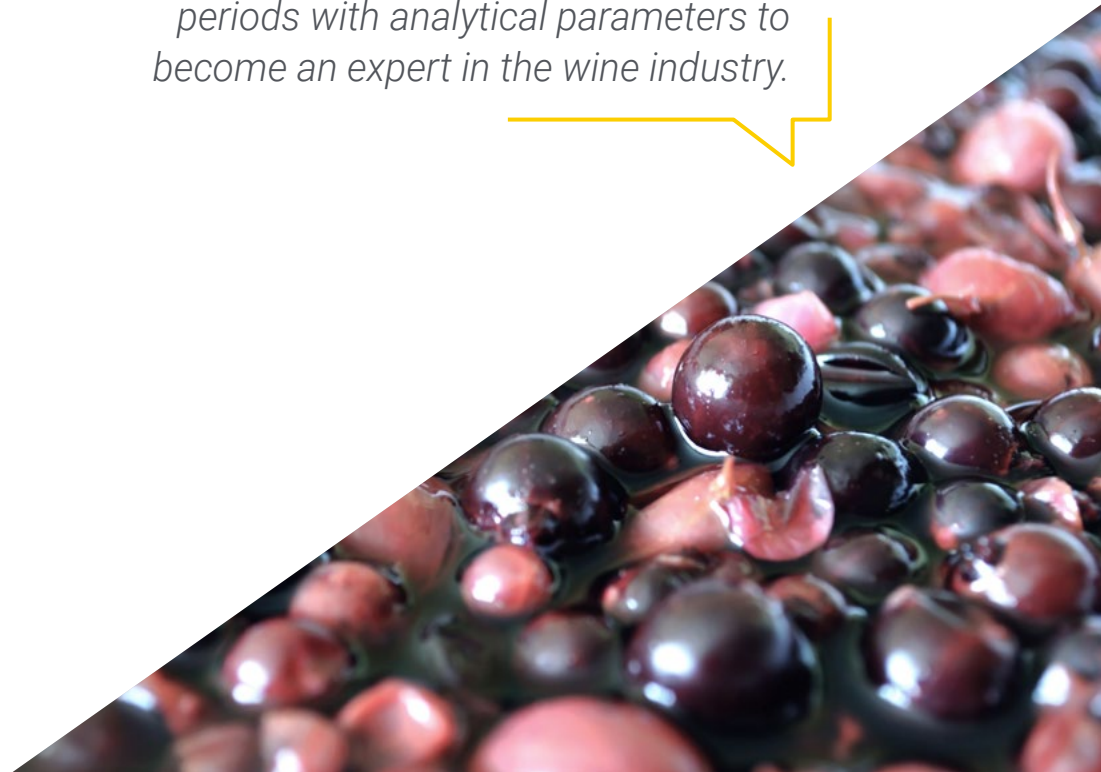
The program's teaching staff includes professionals from the sector who contribute their work experience to this educational program, as well as renowned specialists from leading societies and prestigious universities.

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

This program is designed around Problem-Based Learning, whereby the professional must try to solve the different professional practice situations that arise during the course. For this purpose, students will be assisted by an innovative interactive video system created by renowned and experienced experts.

Be part of the wine business market, complying with OIV regulations, European regulations and other regulations that affect wine as a product.

Develop new wine varieties, mastering their maturation and harvesting periods with analytical parameters to become an expert in the wine industry.



02

Objectives

The syllabus of this Postgraduate Diploma in Winemaking aims to instruct graduates in Engineering and other professionals interested in wine varieties and their distinctions in winemaking processes. In only 6 months, students will gain knowledge in the maturation of white and red grapes, as well as in the elaboration of sparkling, liqueur and natural sweet wines, in addition to noble rot wines and veil wines. In this way, TECH will make available the best winemaking techniques through innovative academic tools, which will not only have a positive influence on learning, but will also provide this program with the necessary dynamism to motivate users so that they can get the most out of their academic experience.



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A program designed to make you stand out in the wine industry and maximize the benefits of your organization from engineering”



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 clarification 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



Meet your objectives, deepen your knowledge of red wine treatments in the alcoholic post-fermentation phase to become an expert in the vinification of the product"



Specific Objectives

Module 1. Vinification of White and Rosé Wines

- ◆ 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

Module 2. 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
- ◆ Gain profound 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
- ◆ Utilize tools for bioprocess engineering

Module 3. Vinification of Sparkling Wines

- ◆ Be able to design conceptually, technically and sensorially the elaboration of sparkling wines from varietal selection to final bottling
- ◆ Differentiate varieties with potential for the production of sparkling wines
- ◆ Evaluate the qualitative impact of the vineyard on the wine
- ◆ Examine the diversity of techniques and the resulting wine types
- ◆ Develop the technical knowledge in winemaking that will allow the best decisions to be made at the different stages of sparkling wine production
- ◆ Value the maximum qualitative possibilities of the different techniques
- ◆ Know the technological processes
- ◆ Discover the new trends in sparkling wines

Module 4. Vinification of Liqueur Wines, Natural Sweet Wines, Noble Rot Wines and Veil Wines

- ◆ Broaden knowledge of the category of specialty wines
- ◆ Determine each type and the classification of the wines that compose it
- ◆ Transmit a part of our culture and heritage that make these wines unique and unrepeatable and are associated with a climate, soils, vine varieties and elaborations that have their own personality
- ◆ Present each of the different wines and their area of origin
- ◆ Encourage the student's interest in identifying each different wine
- ◆ Demonstrate that a deep knowledge of, in this case, special wines, leads us to establish a cultural and patrimonial link
- ◆ Generate sufficient interest in the wines of special elaborations

03

Course Management

In order to master the key techniques in winemaking processes, TECH has called upon a professional team working directly in this field. Thanks to their collaboration, students will not only have theoretical knowledge, but will also be able to adopt the attitude of the teachers in the real scenario of action in the face of daily problems. They will also be able to contact these experts through a direct communication channel, through which they will be able to solve all their questions about the subject. It is, therefore, an opportunity for those engineering graduates who want to learn, guided by professional models and with all the guarantees of success.



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Participate in industrial innovation projects thanks to the teaching of experts who will be at your disposal through a direct communication channel to solve your questions about the study”

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
- ♦ Master's Degree in Business Administration and Management from the University of Valladolid.
- ♦ 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. Martínez Corrales, Alba

- ◆ Enologist specializing in Communication for Leadership
- ◆ Winery worker at Bodega Agrícola Riova
- ◆ Winemaker in Bodegas y Viñedos Alión
- ◆ Overseer of the Regulating Council of the Rueda Denomination of Origin
- ◆ Graduate in Enology and Agricultural and Food Industries Engineering from the University of Valladolid
- ◆ Specialization in Communication for Leadership by School Best Coaching

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
- ◆ Graduate in Enology from the University of Valladolid

Ms. Arranz Núñez, Beatriz

- ◆ Winemaker in Viñas del Jaro
- ◆ Assistant Winemaker at Viña Buena
- ◆ Winemaker at Familia A. De La Cal Winery
- ◆ Assistant 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

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 Palencia School of Agricultural Engineering
- ◆ MBA in Wine Business Management from the Business School of the Chamber of Commerce of Valladolid

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

04

Structure and Content

The syllabus of this Postgraduate Diploma in Winemaking has been designed in detail by professionals working in the field of enological engineering and winemaking, in search of the greatest rigor in its contents. In addition, students will have at their disposal audiovisual content in different formats that will help them in their specialization. At the same time, the Relearning methodology applied by TEHexempts professionals from long hours of memorization common in other programs. All this, so that they can grow personally and professionally without having to do without other areas of their life. The 100% online study adapts to their availability and needs, through theoretical and practical exercises that will prepare them for real cases.





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TECH has designed a dynamic structure to make the Postgraduate Diploma an enriching experience with which students can apply the guidance of teachers in their professional performance”

Module 1. Vinification of White and Rosé Wines

- 1.1. White Grape Varieties and Wine Styles
- 1.2. White Grape Ripening Parameters
- 1.3. Reception of White Grapes
- 1.4. Pre-Fermentation Processes
- 1.5. Alcoholic Fermentation of White Wines
- 1.6. Temperature Control
- 1.7. Other Fermentations and Aging of White Wines
- 1.8. Processes of Clarification, Stabilization and Filtration of White Wines
- 1.9. Bottling
- 1.10. Special Fermentations

Module 2. Vinification of Red Wines

- 2.1. Red Grape Varieties
- 2.2. Red Grape Ripening Parameters
- 2.3. Reception of Red Grapes
- 2.4. Alcoholic Fermentation of Red Wines
- 2.5. End of Alcoholic Fermentation
- 2.6. Malolactic Fermentation
- 2.7. The Aging of Red Wines
- 2.8. Bottling of Red Wines
- 2.9. Bottle Aging Processes
- 2.10. Special Fermentations





Module 3. Vinification of Sparkling Wines

- 3.1. Sparkling Wines: Definition, Types and Regulations
- 3.2. Varieties, Ripening and the Grape Harvest
- 3.3. Reception, Pressing, and Preparation of the Base Wine
- 3.4. Production Methods and Bubbles
- 3.5. Traditional Method
- 3.6. Charmat, Big Bass or Autoclave Method
- 3.7. Ancestral Fermentations
- 3.8. Wine Gasification
- 3.9. World Production Zones. Production Methods
- 3.10. Expedition and Tasting

Module 4. Vinification of Liqueur Wines, Natural Sweet Wines, Noble Rot Wines and Veil Wines

- 4.1. Liqueur Wines: Classification, Varieties and Production Areas
- 4.2. Vinification of Liqueur Wines: Fortified Wines. Grape Ripening Parameters
- 4.3. Vinification of Liqueur Wines: Fortified Wines. Production Processes: The Fortified Wine
- 4.4. Vinification of Liqueur Wines: Liqueur Wines. Winemaking Processes: Aging
- 4.5. Veiled Wines: Varieties and Production Areas
- 4.6. Natural Sweet Wines: Varieties and Production Areas
- 4.7. Natural Sweet Wines: Grape Ripeness Parameters
- 4.8. Natural Sweet Wines: Production Processes
- 4.9. Other Sweet Wines: Naturally Sweet Wines. Noble Rot
- 4.10. Other Sweet Wines: Naturally Sweet Wines: Late Harvest Wines



A program designed for specialists like you, who pursue excellence in their professional development focused on Viticulture”

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.



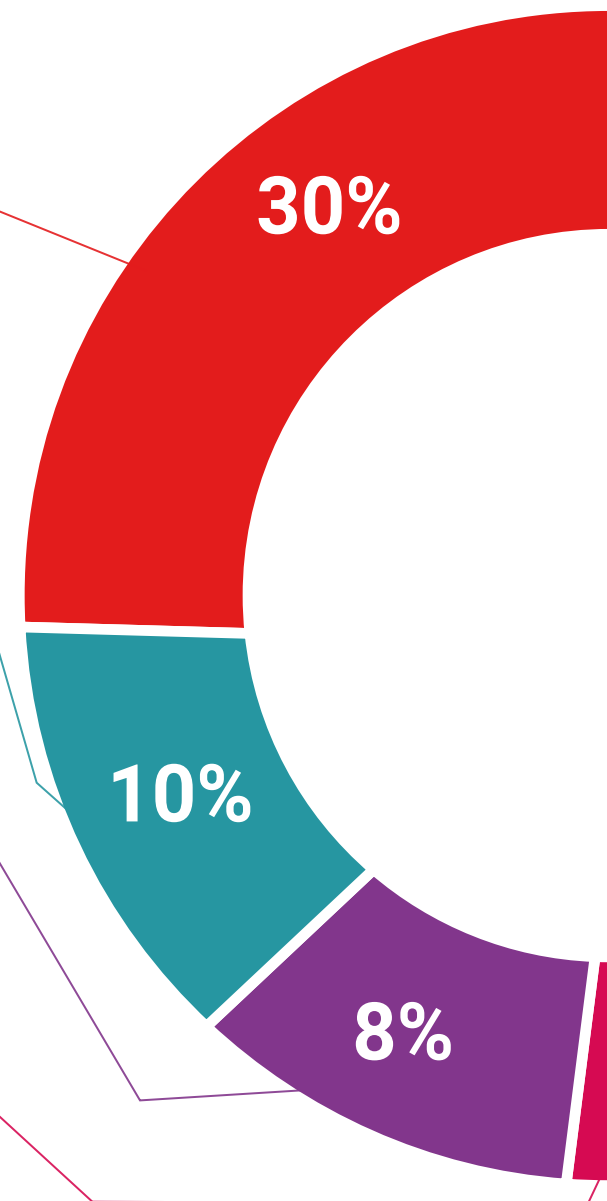
Practising Skills and Abilities

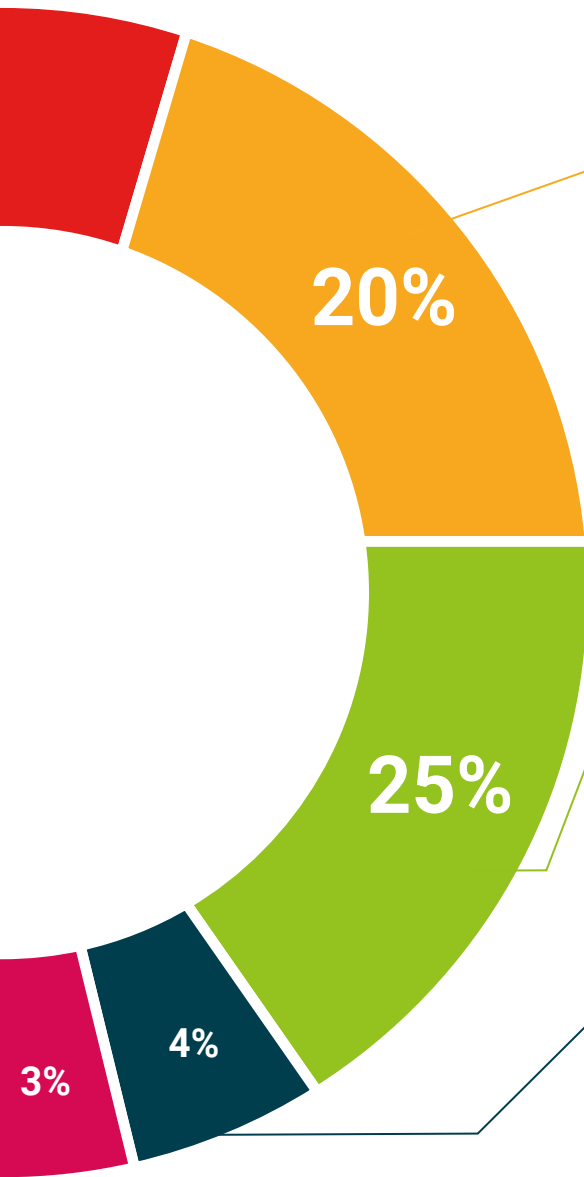
They will carry out activities to develop specific skills and abilities in each subject area. Exercises and activities to acquire and develop the skills and abilities that a specialist needs to develop in the context of the globalization that we are experiencing.



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 Winemaking guarantees students, in addition to the most rigorous and up-to-date education, access to a Postgraduate Diploma 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 Diploma in Winemaking** 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 Diploma in Winemaking**

Modality: **online**

Duration: **6 months**

Accreditation: **24 ECTS**



*Apostille Convention. In the event that the student wishes to have their paper diploma issued with an apostille, TECH Global University 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 quality
development language
classroom



Postgraduate Diploma Winemaking

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- » Duration: 6 months
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- » Schedule: at your own pace
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