

Professional Master's Degree Enology



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- » Modality: online
- » Duration: 12 months
- » Certificate: TECH Global University
- » Credits: 60 ECTS
- » Schedule: at your own pace
- » Exams: online

Website: www.techtitute.com/us/engineering/professional-master-degree/master-enology

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01

Introduction

With the evolution of science and technology, the new organic industry has opened up. In the wine sector, mechanization has been fundamental in applying the use of vertical and horizontal axis presses and other new techniques, which promote the preservation of wines, speed up their production and, in addition, have made possible systematic bottling that does not require manual labor. In this reality, the engineer expert in enology finds advantageous work possibilities, since wine production is already considering fermentation with AI, sustainable packaging and monitoring of vineyards with drones. For this reason, TECH has designed a 100% online program to offer its students a comprehensive update of knowledge in viticulture and its new methods.



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Thanks to this Professional Master's Degree you will analyze the new enological paradigm and how scientific-technological projects can influence it"

Nowadays, limited resources are one of the major concerns for industries and citizens themselves as consumers. For this reason, new alternatives have emerged for cases such as lack of soil, which are solved with engineering and result in vertical agriculture. This and other advances have been possible thanks to studies in the agricultural and food industry. Aware of the active participation of this production in the economic activity as a whole, the business industry has turned to research.

This is a sector that has shown great growth in recent years and with which professionals have found solutions to environmental, production and food problems. The strong interrelationship between the food industry and other sectors makes it essential to adapt this field to future sustainable trends. This is why the wine industry has sought ways to automate its processes to speed up time-consuming production through traditional winemaking. This is precisely where the engineers and their skills at *Idiogram Technologies* come in, developing packaging that is more respectful of the natural environment and even innovative tools such as sono-densitometry, which makes it possible to monitor wine fermentation from inside the barrels.

Given the strong demand for highly qualified professionals in agricultural and food technology, TECH has developed a qualification that addresses aspects such as thermodynamics, fermentation processes, aging, among others. This is a 100% online program with which students will acquire extensive knowledge about the analytical techniques of wine parameters and the handling of winery machinery, from anywhere in the world. A unique experience, with experts in enology to teach the entire syllabus to the specialists. In addition, they will be provided with theoretical and practical materials during the 12 months of qualification, so that, after completing the study, they will master all the techniques of stabilization and clarification of wines and can enter the exciting world of winemaking.

This **Professional Master's Degree in Enology** 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 scientific and 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



Drive your career towards new technologies in agricultural wine production and preservation to streamline your organization's service and maximize your profits"

“

With TECH you will deepen your understanding of the wine paradigm and be able to produce wines of different types with efficient techniques that ensure the highest quality product"

The program's teaching staff includes professionals from the industry who contribute their work experience to this 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 academic year. For this purpose, the students will be assisted by an innovative interactive video system created by renowned and experienced experts.

Bet now on the agricultural and food industry and discover how your own engineering projects can help its development in the present and future.

Join the change in agricultural production and acquire extensive skills in environmental protection from sustainability.



02

Objectives

The main objective of this Professional Master's Degree in Enology is to broaden and update the knowledge of engineering graduates and other professionals interested in the wine sector from a technical and biological approach. By studying this program, students will acquire all the necessary skills to work in a winery and develop the profession in any region of the world, both enologically and in the fields of marketing, distribution and winery management.



“

Do you want to improve your knowledge in wine sensory analysis? Do not wait any longer, meet your goals now with a 100% online program with which you will not have pre-set schedules or depend on displacements”



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. Enological Microbiology

- ◆ Acquire a global knowledge of enological microbiology
- ◆ Analyze wine defects and correctly attribute them to each microbial group
- ◆ Fundamentally understand the concept of microbiological stability and be aware of the problems associated with different types of wine and the deviations they can have depending on the time of winemaking
- ◆ Examine the mechanism of action of antimicrobial compounds and how to control spoilage microorganisms
- ◆ Develop good cellar practices for cleaning and disinfection
- ◆ Establish methods for counting microorganisms and microscopic identification of each microbial group

Module 4. 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 5. 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

Module 6. 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 7. 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

Module 8. Wine Clarification and Stabilization

- ◆ Be able to identify an organoleptic problem (gustatory, aromatic or visual) and be able to correct it by means of the different types of fining
- ◆ Give practical and visual examples to help identify the different instabilities or problems that can occur in a wine
- ◆ Determine solutions to avoid the problems of physical-chemical and microbiological instability of wine
- ◆ Avoid bad practices in the use of fining agents
- ◆ Promote the knowledge of wine altering microorganisms and to know how to avoid their development
- ◆ Analyze the filtration methods prior to wine stabilization, and to have the ability to choose the most appropriate one(s) according to the objectives to be achieved
- ◆ Make the students aware of the importance of stabilization in order to avoid problems with the final product or its depreciation on the market
- ◆ Encourage the student's interest in the use of ecological and non-allergenic products (fining agents) As well as, the choice of stabilization methods that involve less energy expenditure

Module 9. Importance of the Oak Barrel in Wine Aging

- ◆ Be able to identify and understand the different stages of barrel manufacturing
- ◆ Illustrate the elements of differentiation between the different manufacturers
- ◆ Be aware that the barrel is not only an aromatic contribution, but also an element of wine stabilization
- ◆ Analyze the composition of oak
- ◆ Determine the difference between French, American, and Eastern European oak
- ◆ Examine the phenomena of interaction between the oak barrel and the wine
- ◆ Understand the importance of ellagitannins
- ◆ Be able to understand the concept of grain

Module 10. Sensory Analysis and Organoleptic Alterations in Wines

- ◆ Recognize the main compounds in wine and their organoleptic influence
- ◆ Know how to evaluate visually, olfactory and gustatory all types of wines (dry, sweet, sparkling)
- ◆ Determine the temperature at which a wine should be kept and served, as well as whether or not it should be decanted
- ◆ Avoid the elaboration of wines with herbaceous tastes, by determining the optimum time of harvest and the elimination of green compounds from the cluster
- ◆ Examine the physicochemical alterations of wines, their origin and how to prevent them
- ◆ Know how to control how much oxygen we add to the wine during the different winemaking processes and during aging Learn how to avoid the accelerated evolution of wines
- ◆ Prevent the formation of sulfur or reduction odors, some of which are formed during the wine's time in the bottle
- ◆ Identify the different sensory alterations of a wine due to microorganisms Know when they can occur and how to correct them
- ◆ Encourage the use of environmentally friendly and non-allergenic preservation methods, trying to reduce the doses of sulfur dioxide in wines

03 Skills

This Professional Master's Degree has been developed together with a team of experts who endorse its contents and will be responsible for transmitting the knowledge to the students. In addition, its syllabus has been distributed in such a way that the subject matter is followed by the specialists, which does not depend on pre-set schedules or long hours of memorization. These characteristics, together with the simulation of cases and the experience of the teachers, will enable students to distinguish each of the aromatic profiles of the different grape varieties, as well as the organoleptic characteristics of the different winemaking techniques, among many other skills that they will acquire by studying this program.





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You still don't know the importance of barrel toasting? With this qualification you will delve into the whole scientific framework that encompasses viticulture and its elaboration processes”



General Skills

- ◆ Determine grape and wine compounds
- ◆ Establish the analytical techniques used in enology to know the composition of grapes and wine
- ◆ Understand that wine is a dynamic ecosystem where different types of microorganisms coexist, and all the changes produced in the process determine the dominance of one group or another
- ◆ Analyze the risks associated with contamination by the different groups of microorganisms
- ◆ Establish the critical control points during fermentation, aging and aging of red wines
- ◆ Highlight the importance of enology as a fundamental parameter of quality
- ◆ Develop the possibilities of maturation and aging The coupage or final blend
- ◆ Compile the latest innovations in the field of sparkling wine production and marketing
- ◆ Identify and quantify the instabilities of a wine
- ◆ Determine how to correct instabilities in order to avoid defects and precipitates in the final wine
- ◆ Examine the interest of aging wines in barrels
- ◆ Analyze the origin of sensory alterations, as well as their correction and prevention methods





Specific Skills

- ◆ Examine the succession of microorganisms during the winemaking process, identify the microorganisms that dominate the different stages of winemaking
- ◆ Analyze the treatment from grape to bottle during the winemaking process
- ◆ Establish the winemaking techniques: traditional, ancestral, charmat-autoclave and other methodologies used
- ◆ Address the additional elements of bottles, caps, closures, and specific machinery
- ◆ Establish the basic elements in sparkling wine tasting
- ◆ Determine the different types of the special wines category Liqueur Wines
- ◆ Determine the impact of wood drying in the manufacture of a barrel

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Become an expert in identifying errors in wine production so that you can determine with all the guarantees the instabilities and alterations in the final product"

04

Course Management

TECH has a teaching team specialized in winemaking to make up the 10 modules of this program and to teach the subject focusing on the correct learning of the students. This is a carefully selected group of experts, including technical directors, biologists, CEOs, laboratory technicians and PhDs in Agricultural Engineering. All this offers students not only theoretical content, but also learning based on the experience of the specialists themselves, with whom students can contact through a direct communication channel to resolve all their doubts regarding the syllabus.





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Increase your skills with the support of a professional team with whom you can discuss all aspects of the subject and even solve simulations of real cases in the virtual campus”

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

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

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

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.

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 Proderreg 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. 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

05

Structure and Content

The contents of this program have been carefully designed by a team of professionals who have contributed their knowledge based on Agricultural Engineering and Microbiology. Thanks to their collaboration, the student will understand the subject in a simple and agile way. A program that develops, from a practical point of view, the elaboration of dry wines, sweet wines, wines from grapes with noble rot, pacified, frozen, fermented with veil, aged red wines, carbonic macerations, and sparkling wines. In addition, TECH applies the innovative *Relearning* methodology, so that students do not have to invest long hours of memorization in the program and can assimilate the contents gradually, without having to do without other areas of their lives.



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A program developed by viticulture experts who will give you the keys to understand pruning, soil maintenance and specific machinery in the vineyard environment"

Module 1. Viticulture

- 1.1. Preparation of the Plantation
- 1.2. Correct Choice of Vine Rootstocks
- 1.3. Pruning
- 1.4. Soil Maintenance
- 1.5. Rational Control of Pests and Diseases
- 1.6. Risk Management
- 1.7. Green Operation
- 1.8. Ripening and Harvesting
- 1.9. Notions of grapevine physiology
- 1.10. Wine Regions of the World

Module 2. Grape and Wine Compounds. Analytical Techniques

- 2.1. Components of the Grape and their Distribution in the Grape Bunch
- 2.2. Chemical Composition of Must and Wine
- 2.3. Organic Acids
- 2.4. Polyphenols
- 2.5. Sugars
- 2.6. Nitrogen Compounds
- 2.7. Aromas and Other Volatile Compounds
- 2.8. Enzymes
- 2.9. Classical Enological Analysis
- 2.10. Advanced Enological Analysis

Module 3. Enological Microbiology

- 3.1. Yeast
- 3.2. Lactic Acid Bacteria
- 3.3. Acetic Acid Bacteria
- 3.4. Fungi and Other Microorganisms
- 3.5. Microbial Ecology During Winemaking
- 3.6. Importance of Malolactic Fermentation (MLF)
- 3.7. Wine Alterations
- 3.8. Control of the Growth of Microorganisms
- 3.9. Biological Cleaning and Disinfection in the Winery
- 3.10. Microbiological Analysis of Wine



Module 4. Vinification of White and Rosé Wines

- 4.1. White Grape Varieties and Wine Styles
- 4.2. White Grape Ripening Parameters
- 4.3. Reception of White Grapes
- 4.4. Prefermentation Processes
- 4.5. Alcoholic Fermentation of White Wines
- 4.6. Temperature Control
- 4.7. Other Fermentations and Aging of White Wines
- 4.8. Processes of Clarification, Stabilization and Filtration of White Wines
- 4.9. Bottling
- 4.10. Special Fermentations

Module 5. Vinification of Red Wines

- 5.1. Red Grape Varieties
- 5.2. Red Grape Ripening Parameters
- 5.3. Reception of Red Grapes
- 5.4. Alcoholic Fermentation of Red Wines
- 5.5. End of Alcoholic Fermentation
- 5.6. Malolactic Fermentation
- 5.7. The Aging of Red Wines
- 5.8. Bottling of Red Wines
- 5.9. Bottle Aging Processes
- 5.10. Special Fermentations

Module 6. Vinification of Sparkling Wines

- 6.1. Sparkling Wines: Definition, Types and Regulations
- 6.2. Varieties, Ripening and the Grape Harvest
- 6.3. Reception, Pressing, and Preparation of the Base Wine
- 6.4. Production Methods and Bubbles
- 6.5. Traditional Method
- 6.6. Charmat, Big Bass or Autoclave Method
- 6.7. Ancestral Fermentations
- 6.8. Wine Gasification
- 6.9. World Production Zones. Production Methods
- 6.10. Expedition and Tasting



Module 7. Vinification of Liqueur Wines, Natural Sweet Wines, Noble Rot Wines and Veil Wines

- 7.1. Liqueur Wines: Classification, Varieties and Production Areas
- 7.2. Vinification of Liqueur Wines: Fortified Wines. Grape Ripening Parameters
- 7.3. Vinification of Liqueur Wines: Fortified Wines. Production Processes: The Fortified Wine
- 7.4. Vinification of Liqueur Wines: Liqueur Wines. Winemaking Processes: Aging
- 7.5. Veiled Wines: Varieties and Production Areas
- 7.6. Natural Sweet Wines: Varieties and Production Areas
- 7.7. Natural Sweet Wines: Grape Ripeness Parameters
- 7.8. Natural Sweet Wines: Production Processes
- 7.9. Other Sweet Wines: Naturally Sweet Wines. Noble Rot
- 7.10. Other Sweet Wines: Naturally Sweet Wines: Late Harvest Wines

Module 8. Wine Clarification and Stabilization

- 8.1. Clarification of Red Wines
- 8.2. Clarification of White and Rosé Wines
- 8.3. Wine Filtration
- 8.4. Stabilization of Potassium Bitartrate in Wine
- 8.5. Stabilization of Calcium Tartrate
- 8.6. Stabilization of Coloring Matter in Red Wines
- 8.7. Instability Caused by Metals
- 8.8. Microbiological Stabilization of Wine
- 8.9. Prevention of Bacterial Growth and Elimination
- 8.10. Preventing the Growth and Elimination of Yeasts and Molds

Module 9. Importance of the Oak Barrel in Wine Aging

- 9.1. Importance of Oak for Barrel Manufacturing
- 9.2. Oak
- 9.3. Wood Selection
- 9.4. Drying and Seasoning of the Wood
- 9.5. Barrel Manufacturing
- 9.6. Aromatic Contributions of Oak Barrels
- 9.7. Oak Tannin
- 9.8. The Barrel, an Impermeable and Porous Container
- 9.9. The Good Use of Oak Barrels
- 9.10. The Second Life of Oak Barrels



Module 10. Sensory Analysis and Organoleptic Alterations in Wines

- 10.1. Chemical composition of wine. Organoleptic impact
- 10.2. Wine Sensory Analysis Procedure
- 10.3. Alterations in the Visual Phase of Wine
- 10.4. Organoleptic Alterations Due to the Grape
- 10.5. Alterations Due to Sulfur Compounds in Wine and their Reduction
- 10.6. Oxidative Alterations of Wine
- 10.7. Changes Due to Yeasts
- 10.8. Alterations in Wine Related to Fungi and Certain Volatile Compounds
- 10.9. Changes in Wine Due to Lactic Acid Bacteria
- 10.10. Alterations Due to Acetic Bacteria

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A program designed for professionals like you, who are looking to develop the wine industry with the most effective processes for efficient results”

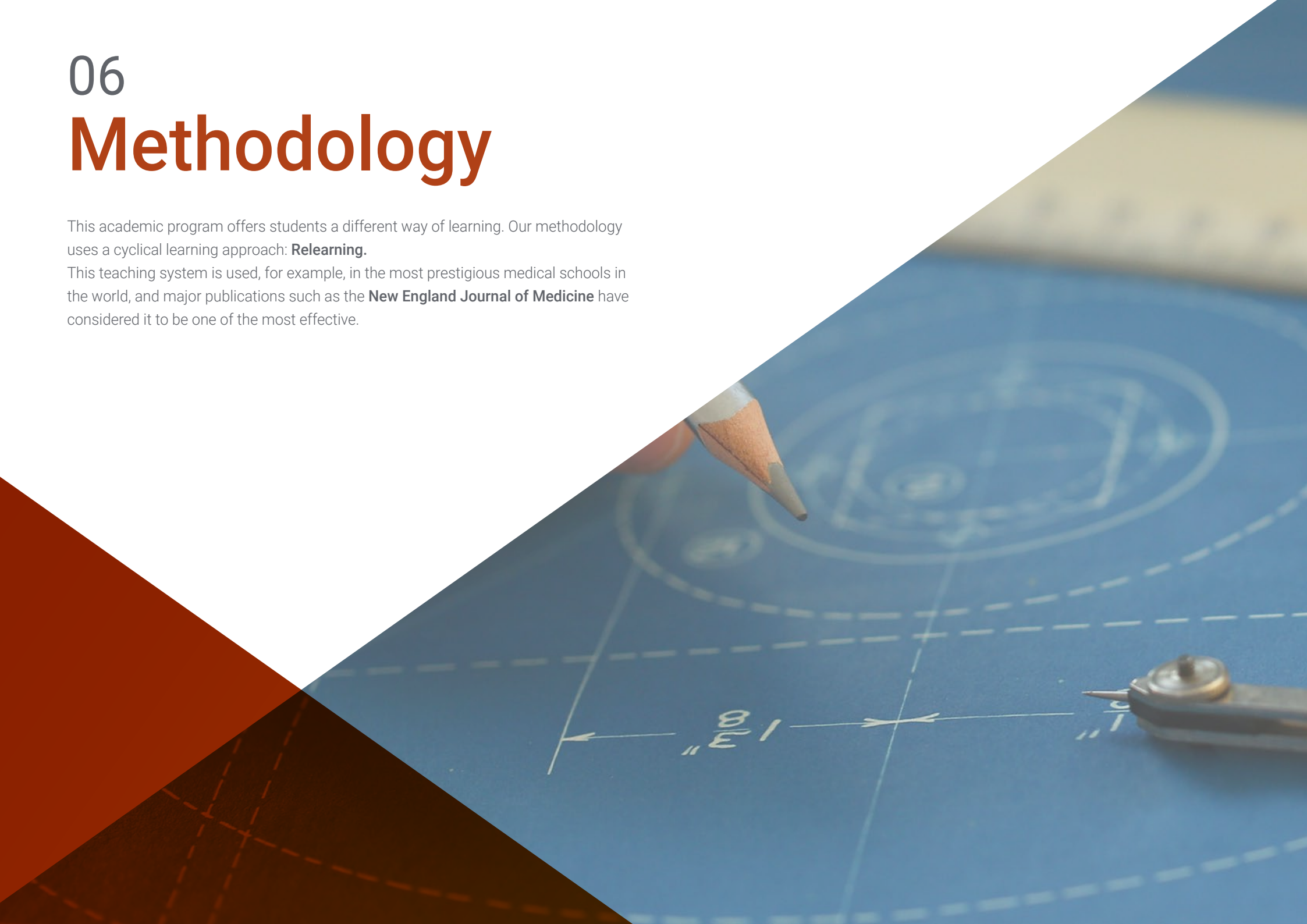


06

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.



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

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.



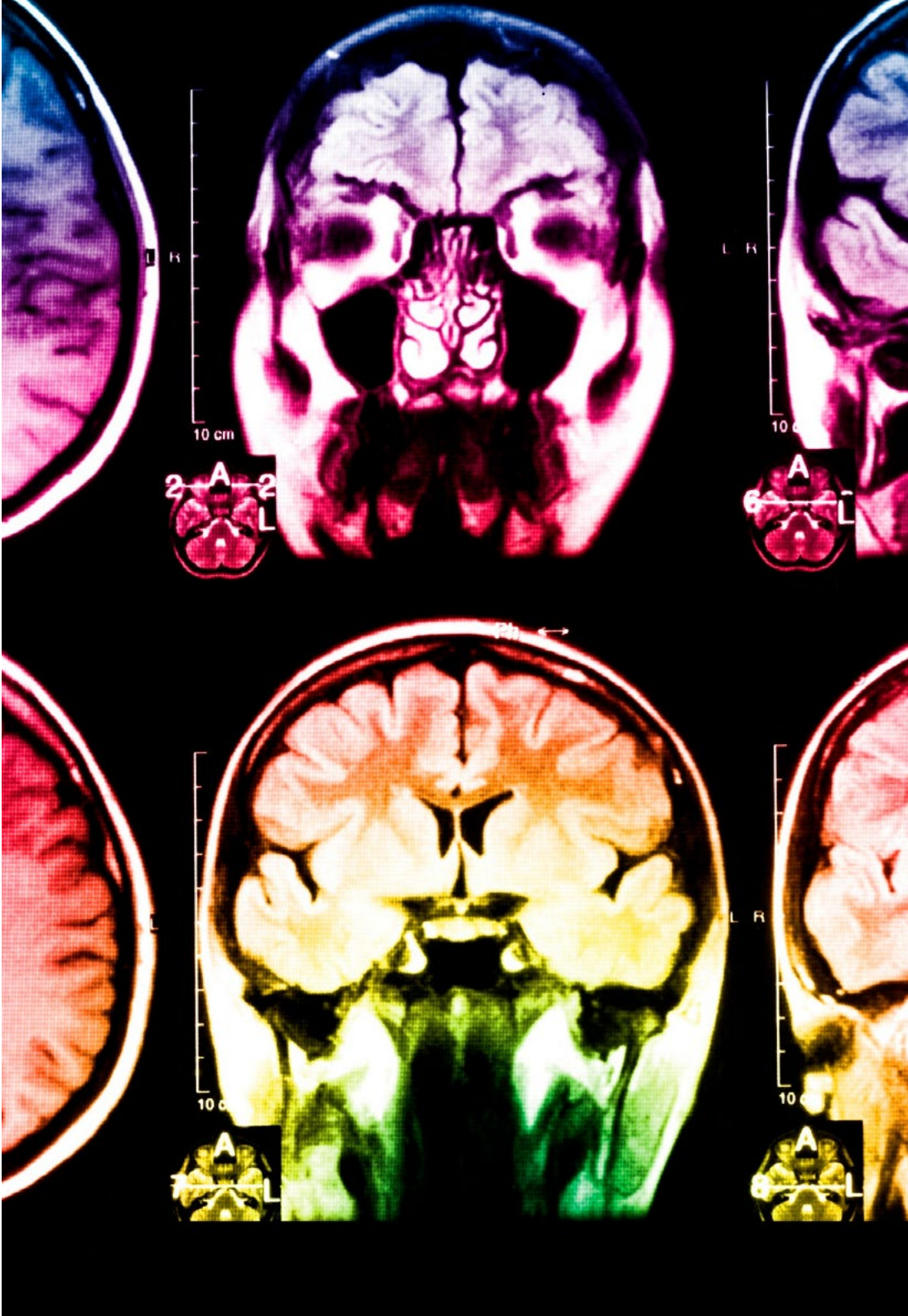
In our program, learning is not a linear process, but rather a spiral (learn, unlearn, forget, and re-learn). Therefore, we combine each of these elements concentrically.

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.

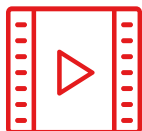
Relearning will allow you to learn with less effort and better performance, involving you more in your training, developing a critical mindset, defending arguments, and contrasting opinions: a direct equation for success.

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.



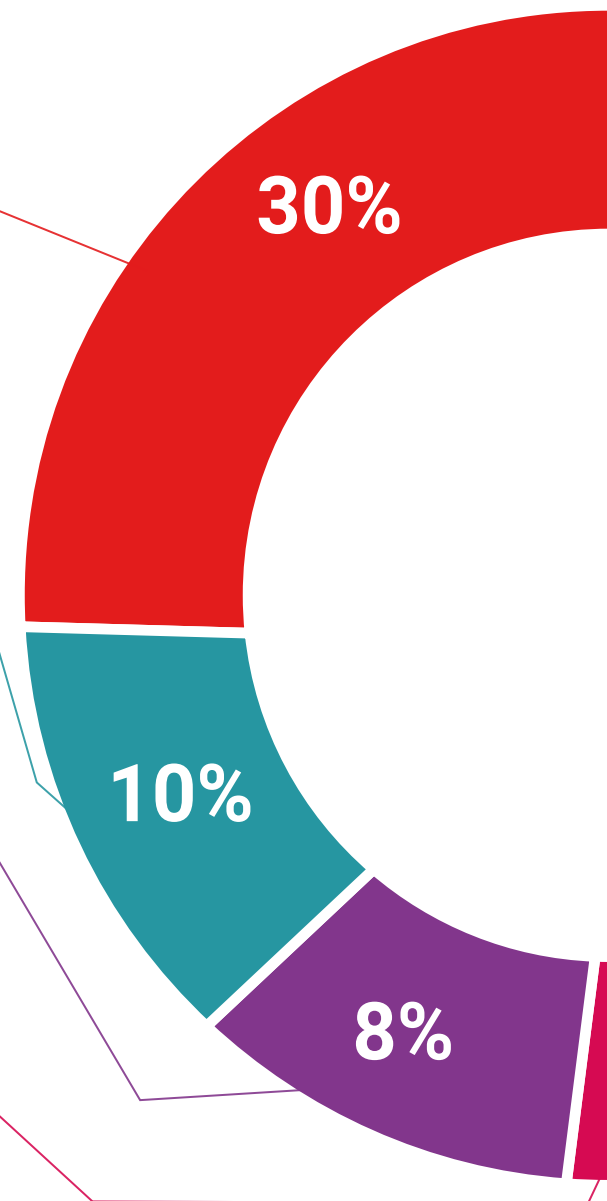
Practising Skills and Abilities

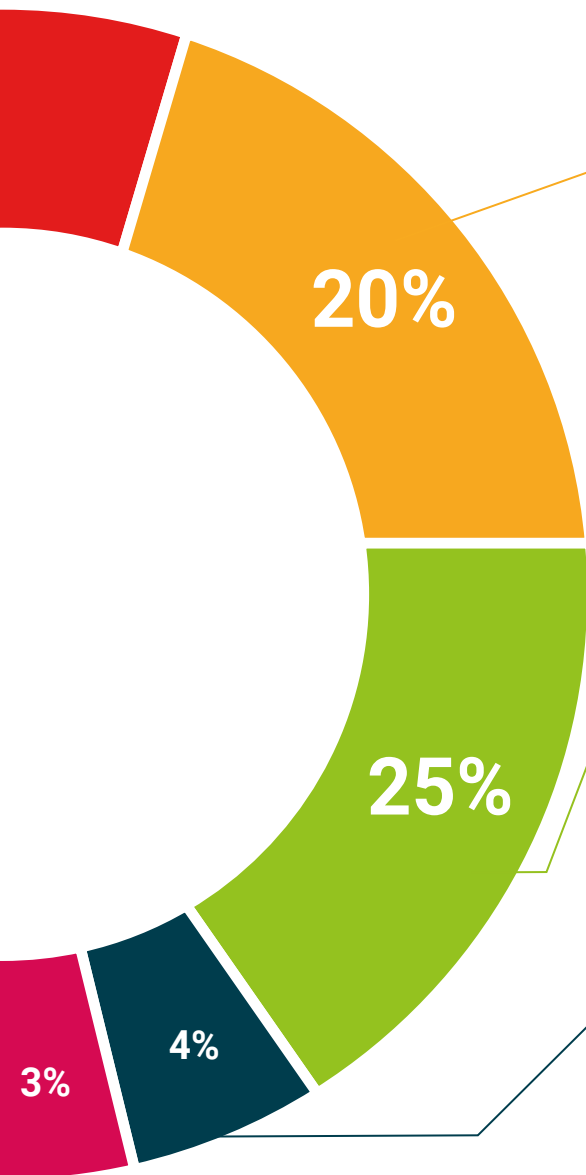
They will carry out activities to develop specific skills and abilities in each subject area. Exercises and activities to acquire and develop the skills and abilities that a specialist needs to develop in the context of the globalization that we are experiencing.



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.



07

Certificate

The Professional Master's Degree in Enology guarantees you, in addition to the most rigorous and up-to-date education, access to a Professional Master's Degree issued by TECH Global University.



“

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 **Professional Master's Degree in Enology** 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.

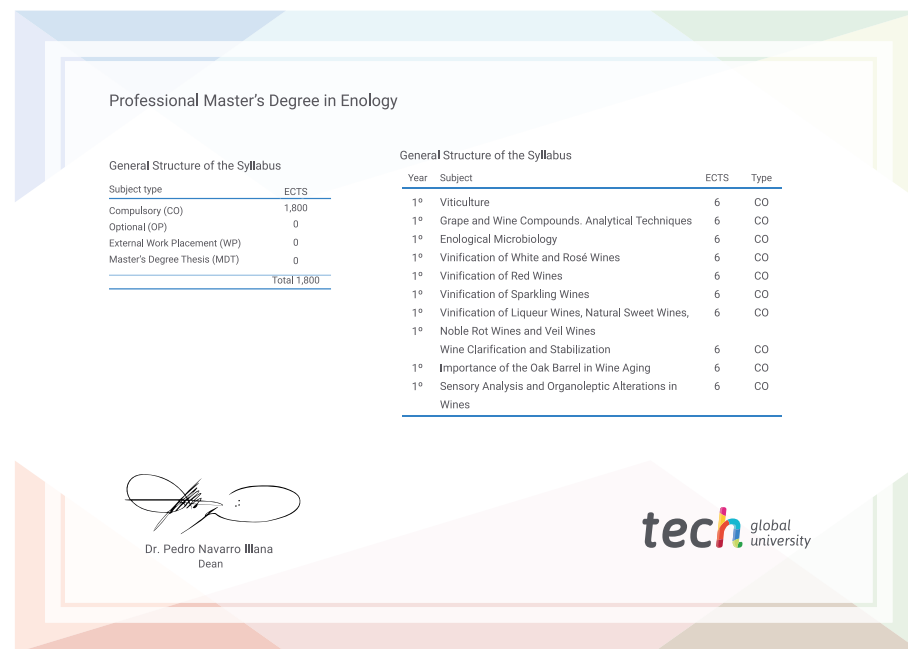
This **TECH Global University** private qualification is a European program of continuing education and professional updating that guarantees the acquisition of competencies in its area of knowledge, providing a high curricular value to the student who completes the program.

Title: **Professional Master's Degree in Enology**

Modality: **online**

Duration: **12 months**

Accreditation: **60 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
development language
virtual classroom



Professional Master's Degree Enology

- › Modality: **online**
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- › Credits: **60 ECTS**
- › Schedule: **at your own pace**
- › Exams: **online**

Professional Master's Degree Enology

