

Postgraduate Certificate

Red Wine Production



Postgraduate Certificate Red Wine Production

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

Website: www.techtute.com/us/nutrition/postgraduate-certificate/red-wine-production

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01

Introduction

The production of red wine is associated with the culture and heritage of many regions. In the production of this product, the reception of the grapes and their treatment from the vineyard stage is key. The development of this process will have a great impact on the organoleptic characteristics of the wine, therefore, companies must be aware of the process and rely on Nutrition specialists to ensure the presence of minerals and vitamins that benefit the consumer. In this sense, TECH offers a program that explores the aging of red wines and the special fermentations they require. A program that, being 100% online, makes it possible to reach all students regardless of their geographical location. A program that provides all the facilities and the professionalism of an expert teaching team to ensure that the specialist is instructed with guarantees of success and under the academic rigor.





With this Postgraduate Certificate you will master all the nutritional issues involved in red wines in just 6 weeks"

Among the benefits provided by the different minerals and other components of red wines, we can find omega 3, the skin protection offered by flavonoids, increased endorphins and antioxidants, among others. These are benefits that will reach the consumer in cases where the control of fermentation, the growth of microorganisms and the proper balance of yeasts are taken into account. In this sense, companies need specialists in Nutrition focused on the wine industry to improve the final result of the product, taking into account its nutritional components.

For this reason, and in view of the strong labor demand, TECH offers the Postgraduate Certificate in Red Wine Production, aimed at graduates in Nutrition and other professionals interested in the processes of red wine production. At the end of this program, which is developed in only 6 academic weeks, the enrolled students will be able to master the specific aspects of red grapes, the management of a winery producing this variant of wine and also delve into the biological processes of red wine fermentations, among many other issues, in order to improve their skills.

This program is a unique and innovative academic experience that applies the Relearning learning system, to relieve students of long hours of memorization and allows students to adapt the pace of study easily and effectively, according to their personal and professional needs. In addition, the program is taught by expert specialists in the area, who have years of experience and who will be able to instruct students in professional practice. A flexible program adapted to digital academic times that will equip graduates with the knowledge and skills to project their professional career.

This **Postgraduate Certificate in Red Wine Production** 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 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 work
- Content that is accessible from any fixed or portable device with an Internet connection



Enroll now and expand your knowledge in the peculiarities of the different red grape varieties and the care of the vineyard from planting, to promote the quality of the product"

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

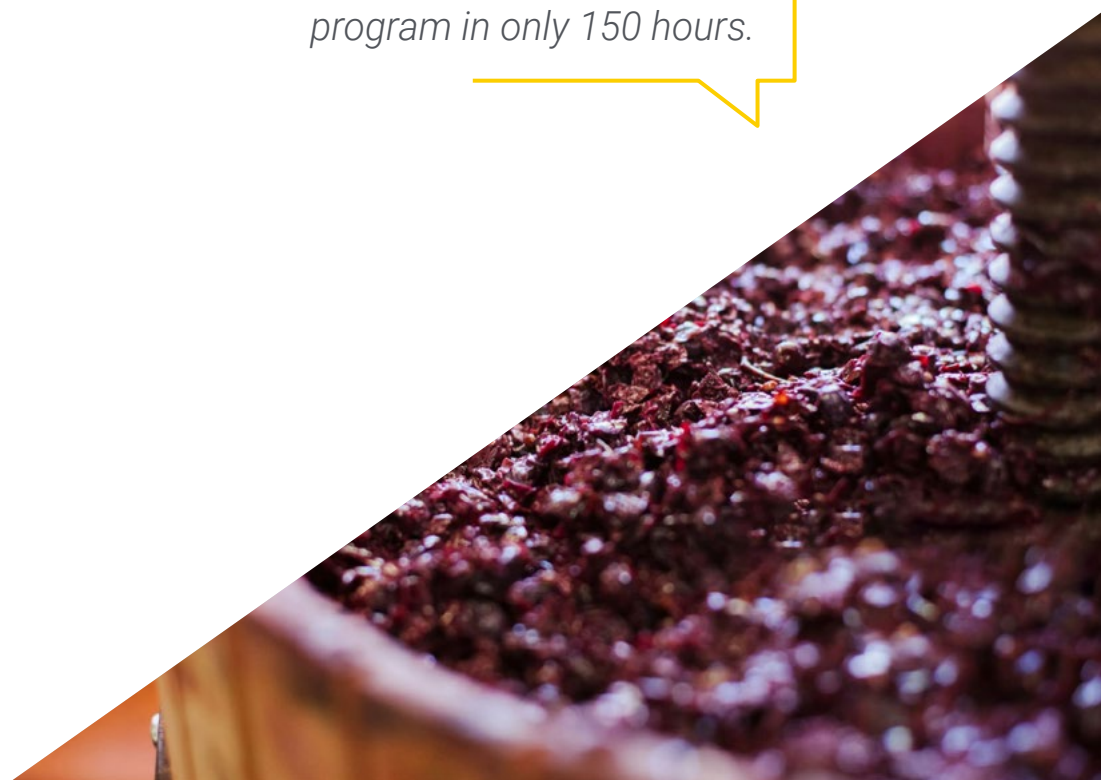
The program's teaching staff includes professionals in the sector who contribute their work experience to this program, as well as renowned specialists from leading societies and prestigious universities.

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 course. For this purpose, students will be assisted by an innovative interactive video system created by renowned and experienced experts.

Differentiate yourself from the rest of the nutritionists in the labor market by extending your knowledge of red wine production in an exhaustive way with TECH.

Do you want to control the physico-chemical alterations in red wines, their origin and how to prevent them? Get it thanks to this program in only 150 hours.



02 Objectives

The main objective of this Postgraduate Certificate in Red Wine Production is to broaden and update the knowledge of Nutrition graduates and other professionals interested in the area. In addition, TECH has a professional team that will perfectly instruct students on the treatment of red wines after alcoholic fermentation, as well as the aging of this wine, the bottling of wines and special fermentation. In this way, students will be provided with specialization that goes beyond the theoretical contents and will turn them into a multidisciplinary and more competitive professional in the labor market.





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Meet your objectives now and become part of the leading professionals who identify the chemical composition of red wines to increase the quality of the product"



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 white wine quality
- ♦ 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



*Enroll now in this program
and you will have access to all
the contents wherever you are
through the Virtual Campus"*



Specific Objectives

- 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

03

Course Management

TECH has called upon a group of experts in Enology to develop the contents of this program and to teach the syllabus to students 100% online. Thanks to their collaboration, students will not only enjoy theoretical knowledge, but will also have at their disposal the advice of experts to apply it in the real field of action. At the same time, the registered specialist will be able to count directly, through the Virtual Campus, with the teachers to solve all the doubts that may arise about the subject.



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Are you going to miss a unique opportunity to learn from experts with years of experience in the field in which you wish to develop as a professional?"

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 CEO (ICEX)
- ♦ Executive Development Program by IESE



Professors

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. 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 Oenology 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 Certificate in Red Wine Production has been carefully designed by specialists with extensive experience in the wine industry. This teaching collaboration guarantees the theoretical and practical contents offered by the program so that the student can approach the elaboration of red wines and their chemical composition with all the guarantees. In addition, the Relearning methodology applied by TECH is fundamental so that the specialists do not have to invest long hours of memorization and can assimilate the contents in a progressive and simple way. In this way, students will be able to perfect their skills, while being monitored by tutors with whom they will be able to have direct communication.



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Join now this program that has been designed to suit you and your professional and personal needs and study at the same time as you develop your current job"

Module 1. Vinification of Red Wines

- 1.1. Red Grape Varieties
- 1.2. Red Grape Ripening Parameters
- 1.3. Reception of Red Grapes
- 1.4. Alcoholic Fermentation of Red Wines
- 1.5. End of Alcoholic Fermentation
- 1.6. Malolactic Fermentation
- 1.7. The Aging of Red Wines
- 1.8. Bottling of Red Wines
- 1.9. Bottle Aging Processes
- 1.10. Special Fermentations





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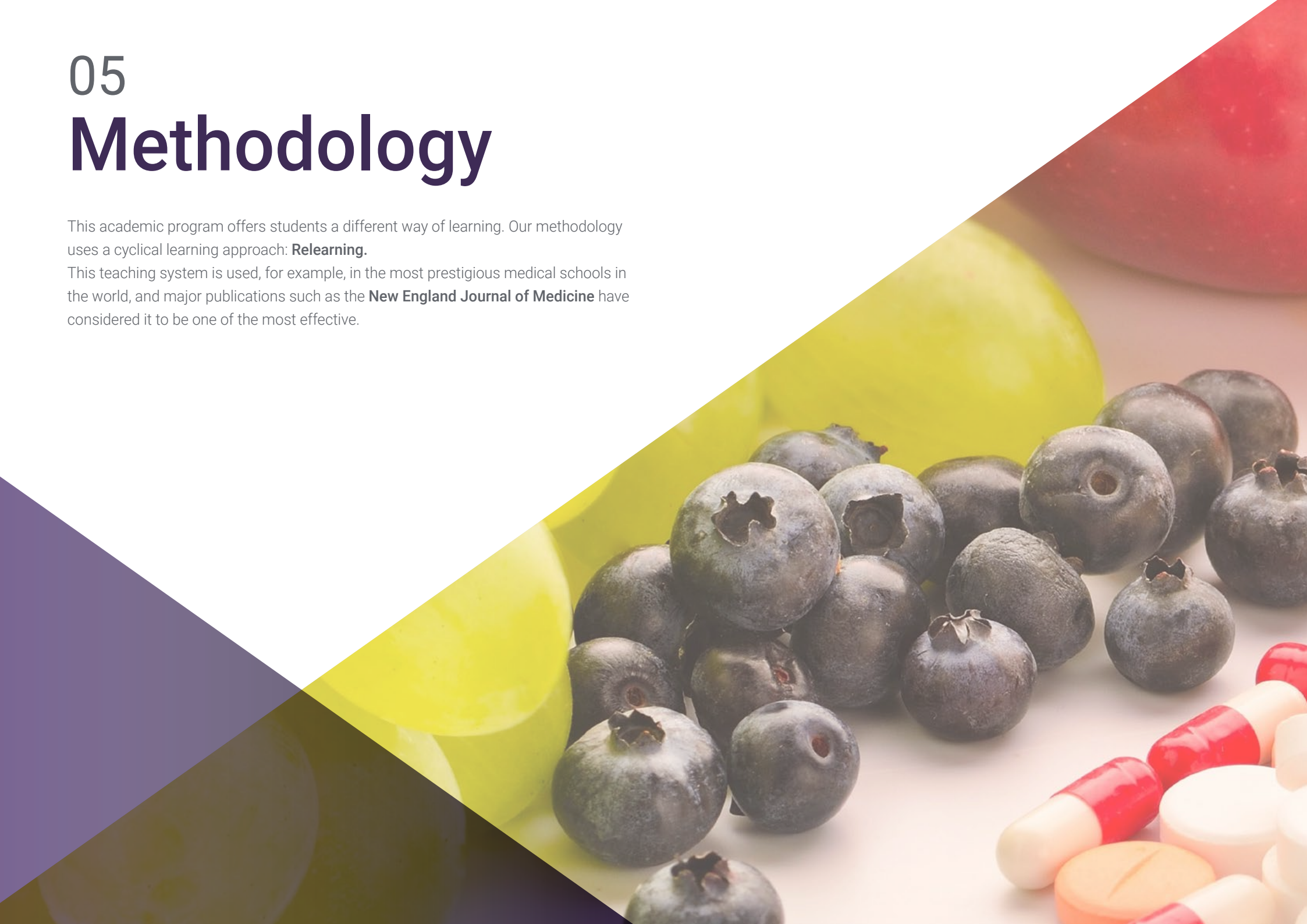
You are one step away from being part of a comprehensive red winemaking program that will cover everything from receiving the grapes to bottling and marketing the final product”

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.





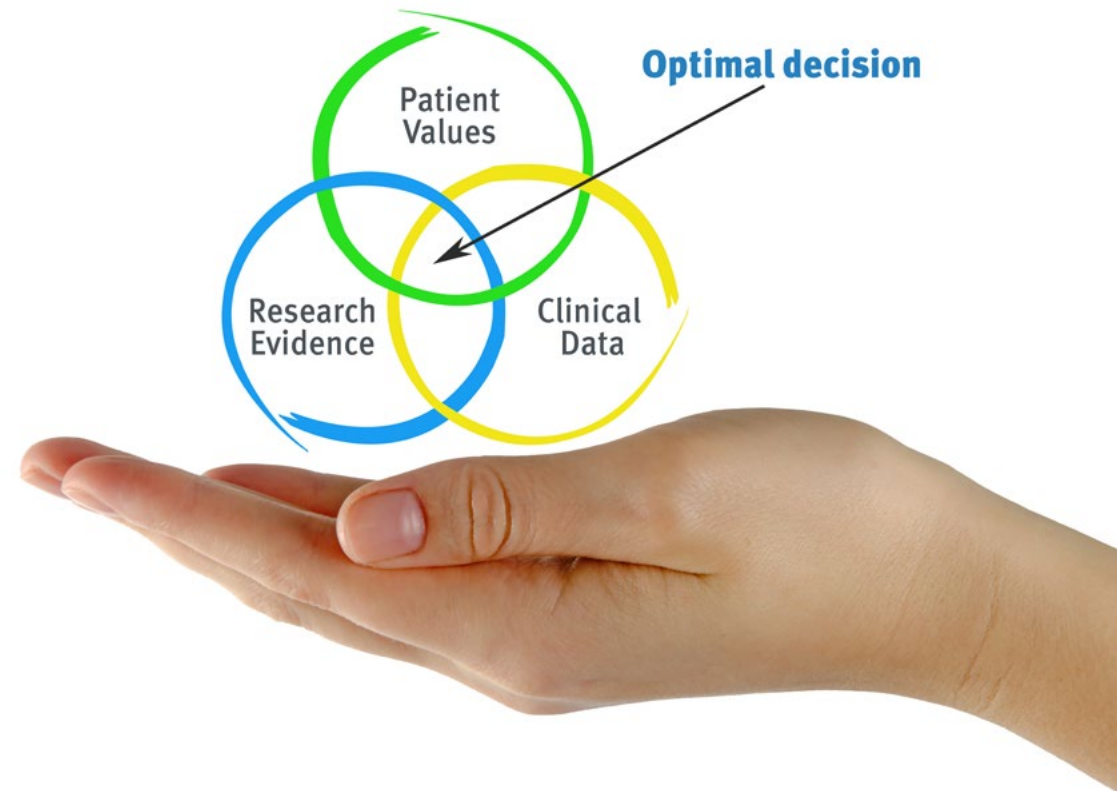
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Discover Relearning, a system that abandons conventional linear learning, to take you through cyclical teaching systems: a way of learning that has proven to be extremely effective, especially in subjects that require memorization"

At TECH we use the Case Method

In a given situation, what should a professional do? Throughout the program, students will face multiple simulated clinical cases, based on real patients, in which they will have to do research, establish hypotheses, and ultimately resolve the situation. There is an abundance of scientific evidence on the effectiveness of the method. Specialists learn better, faster, and more sustainably over time.

With TECH, nutritionists can experience a way of learning that is shaking the foundations of traditional universities around the world.



According to Dr. Gérvas, the clinical case is the annotated presentation of a patient, or group of patients, which becomes a "case", an example or model that illustrates some peculiar clinical component, either because of its teaching power or because of its uniqueness or rarity. It is essential that the case is based on current professional life, trying to recreate the real conditions of professional nutritional practice.

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Did you know that this method was developed in 1912, at Harvard, for law students? The case method consisted of presenting students with real-life, complex situations for them to make decisions and justify their decisions on how to solve them. In 1924, Harvard adopted it as a standard teaching method”

The effectiveness of the method is justified by four fundamental achievements:

1. Nutritionists who follow this method not only achieve the assimilation of concepts, but also a development of their mental capacity through exercises to evaluate real situations and the application of knowledge.
2. Learning is solidly translated into practical skills that allow the nutritionist to better integrate knowledge into clinical practice.
3. Ideas and concepts are understood more efficiently, given that the example situations are based on real-life.
4. Students like to feel that the effort they put into their studies is worthwhile. This then translates into a greater interest in learning and more time dedicated to working on the course.



Relearning Methodology

At TECH we enhance the case method with the best 100% online teaching methodology available: Relearning.

This university is the first in the world to combine the study of clinical cases with a 100% online learning system based on repetition, combining a minimum of 8 different elements in each lesson, a real revolution with respect to the mere study and analysis of cases.

The nutritionist will learn through real cases and by solving complex situations in simulated learning environments. These simulations are developed using state-of-the-art software to facilitate immersive learning.



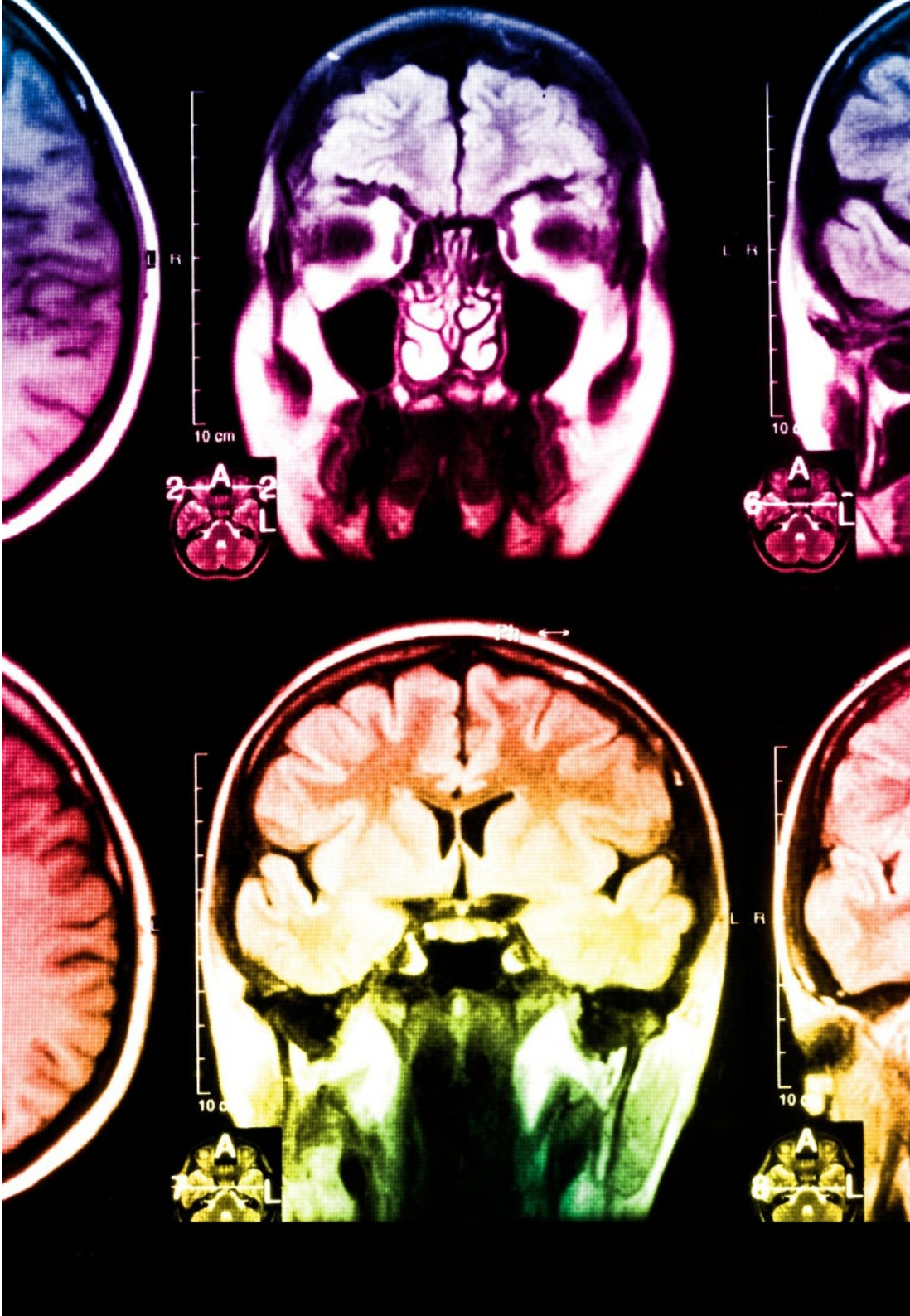
At the forefront of world teaching, the Relearning method has managed to improve the overall satisfaction levels of professionals who complete their studies, with respect to the quality indicators of the best online university (Columbia University).

With this methodology, more than 45,000 nutritionists have been trained with unprecedented success in all clinical specialties regardless of the surgical load. 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.

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.

The overall score obtained by TECH's learning system is 8.01, according to the highest international standards.



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.



Nutrition Techniques and Procedures on Video

TECH brings students closer to the latest techniques, the latest educational advances and to the forefront of current nutritional counselling techniques and procedures. All of this in direct contact with students and explained in detail so as to aid their assimilation and understanding. And best of all, you can watch the videos as many times as you like.



Interactive Summaries

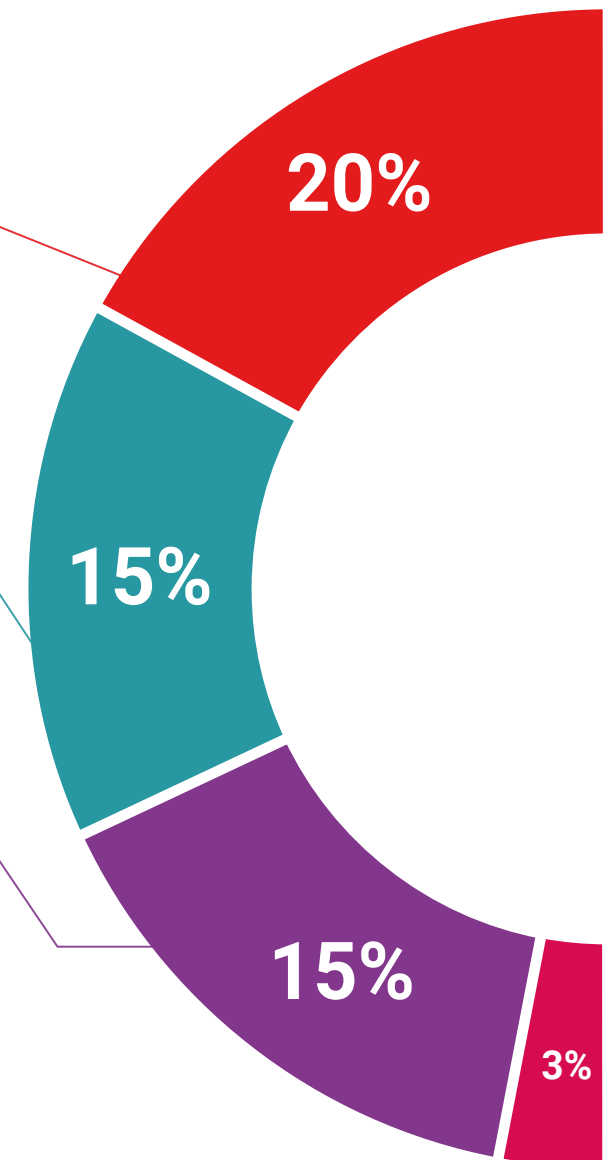
The TECH team presents the contents attractively and dynamically in multimedia lessons that include audio, videos, images, diagrams, and concept maps in order to reinforce knowledge.

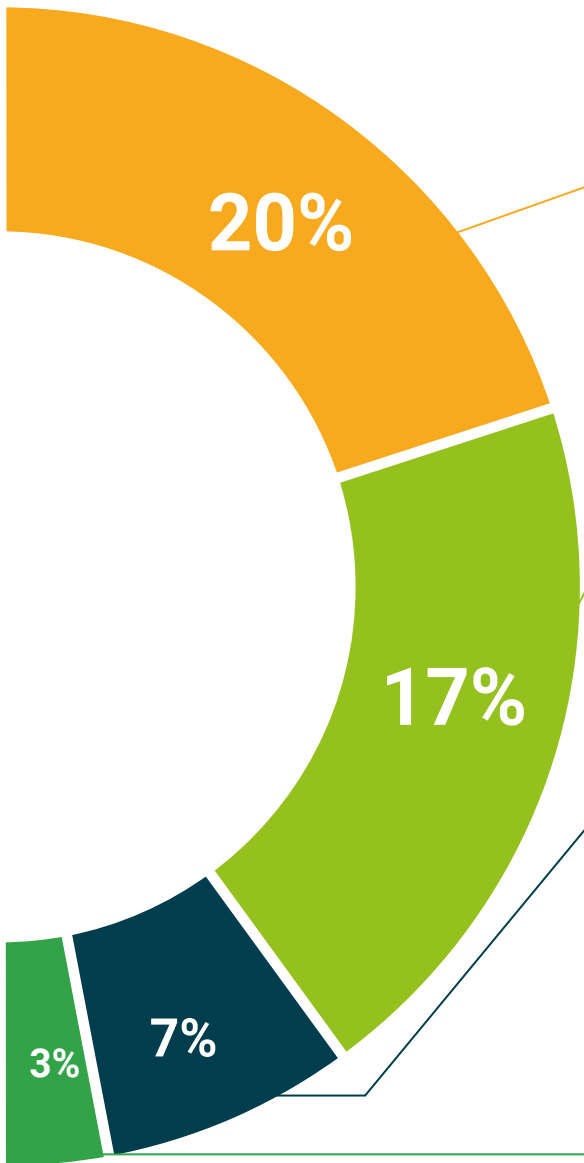
This exclusive educational system for presenting multimedia content was awarded by Microsoft as a "European Success Story".



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.





Expert-Led Case Studies and Case Analysis

Effective learning ought to be contextual. Therefore, TECH presents real cases in which the expert will guide students, focusing on and solving the different situations: a clear and direct way to achieve the highest degree of understanding.



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.



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.



Quick Action Guides

TECH offers the most relevant contents of the course in the form of worksheets or quick action guides. A synthetic, practical, and effective way to help students progress in their learning.



06 Certificate

The Postgraduate Certificate in Red Wine Production guarantees, in addition to the most accurate and up-to-date knowledge, access to a Postgraduate Certificate issued by TECH Global University.





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

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

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

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

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

Modality: **online**

Duration: **6 weeks**

Accreditation: **6 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.



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