

# Postgraduate Certificate

Specialist in White Wine  
Production



## Postgraduate Certificate Specialist in White Wine Production

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

Website: [www.techtute.com/in/nutrition/postgraduate-certificate/specialist-white-wine-production](http://www.techtute.com/in/nutrition/postgraduate-certificate/specialist-white-wine-production)

# Index

01

Introduction

---

*p. 4*

02

Objectives

---

*p. 8*

03

Course Management

---

*p. 12*

04

Structure and Content

---

*p. 16*

05

Methodology

---

*p. 20*

06

Certificate

---

*p. 28*

# 01

# Introduction

White wine is booming as it is taking center stage among the varieties of this product. Nowadays, it no longer only accompanies fish or seafood, but is now part of social gatherings, *snacks* and even *brunch*. Its quality will be directly influenced by specialists in this area who are up to date in the chemical composition of wine. In this line, companies pursue the perfection of the final product taking into account its benefits for the consumer, so it is necessary to have expert nutritionists who know how to identify the nutritional contribution of this product and promote it. TECH has designed a 100% online program that delves into the processes of white wine production to update the knowledge and improve the skills of professionals who wish to join this sector.





“

*With this Postgraduate Certificate you will master the vinification of white and rosé wines and you will be able to distinguish yourself from other professionals in the sector with a specific nutritional qualification in this product"*

The most popular type of white wine is the dry wine obtained through uninterrupted fermentation. Its consumption has grown exponentially in recent years, as has that of rosé. Different studies have shown that this product helps to prevent cardiovascular diseases, improve lung health and prevent cancer and other degenerative pathologies. Among the nutritional properties that achieve this are vitamin A, potassium and a contribution of calcium and magnesium, as well as different minerals such as zinc and iron. Companies, aware of this, have specialists in Nutrition focused on the control of wines to improve the nutritional value of the product.

For this reason TECH has designed a program aimed at graduates in Nutrition and other professionals interested in the development of white wines, so that they can master the elaboration of this wine variant. By taking this program, students will be able to deepen their knowledge of the differentiating characteristics of white wine vinification processes and to develop the winemaking knowledge that will allow them to make the best decisions in the different phases of the chosen white wine, among other competencies.

TECH achieves the perfect qualification of its students thanks to the support of a professional team of experts in Viticulture with years of experience in this field. In addition, the various pedagogical tools applied by TECH make the Postgraduate Certificate an enriching and dynamic experience. One of them is the Relearning learning method, which guarantees the assimilation of the contents by the specialists in a gradual way, in order to exempt you from long hours of memorization. At the same time, the University facilitates study through audiovisual materials in different formats and with additional content that will help students to achieve their objectives.

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

- The development of case studies presented by experts in innovation in Enological Engineering and Viticulture
- The graphic, schematic and eminently practical contents with which it is conceived provide Scientific information on those disciplines that are essential for professional practice
- Practical exercises where 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



*Don't wait any longer, choose a program that will allow you to combine your current job with the development of your skills as an expert nutritionist in the wine industry"*

“

*Have you not yet mastered the ice wine fermentation processes? Increase your knowledge from a nutritional approach to promote the satisfaction of this product in the consumer”*

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.

*On the Virtual Campus you can access countless hours of high quality teaching material and contact the teachers directly to solve your doubts.*

*Intervene in the organic production of white wine and rosé to apply environmentally responsible quality criteria.*





# 02 Objectives

This Postgraduate Certificate in Specialist in White Wine Production aims to expand and update the knowledge of graduates in Nutrition, among other professionals interested in the wine area. The purpose of the program is for students to master the nutritional values of wine and the microorganisms that provide specific characteristics to each type. At the same time, the program explores the reception of white grapes, ripening parameters, pre-fermentation processes and all the key procedures in the development of the product. In this way, the specialist will acquire the necessary concepts to keep up with consumer trends and will be able to meet the demands of today's sector.







“

*You are just one step away from achieving your goal, get all the facilities that TECH offers you by studying this Postgraduate Certificate in 100% online mode"*



## General Objectives

---

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



## Specific Objectives

---

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

“

*The care of the vineyard is fundamental for the correct elaboration of wine, enroll now in this Postgraduate Certificate and discover it"*



# 03

# Course Management

In its line of academic rigor, TECH has called on specialists versed in Viticulture who, in addition, have years of experience in the sector. Thanks to this teaching team, students will not only have theoretical knowledge, but will also be able to acquire professional tips for their business development. In addition, the specialists will have a direct communication channel, the Virtual Campus, through which they will be able to solve all their doubts regarding the subject.





“

*Are you going to miss the opportunity to learn from the best professionals who have years of experience in the viticulture sector? Learn from them thanks to TECH"*

## 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. Arranz Núñez, Beatriz**

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

### **Mr. Carracedo Esguevillas, Daniel**

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



# 04

## Structure and Content

The syllabus of this Postgraduate Certificate in Specialist in White Wine Production has been designed under the guidelines of the team of expert teachers in the wine industry. In addition, TECH incorporates a multitude of academic facilities, such as the 100% online mode, so that students can learn in a simple and dynamic way. Likewise, the follow-up of the program can be adapted by the specialists according to their personal and professional needs. In turn, TECH applies the innovative Relearning system, which will facilitate the assimilation of the syllabus, without relying on long hours of memorization common in orthodox programs.







“

*Analyze the strategies used by experts in the processes of clarification, stabilization and filtration of white wines and propose new and more efficient alternatives that provide nutritional value to the final product”*

## 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. Prefermentation 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







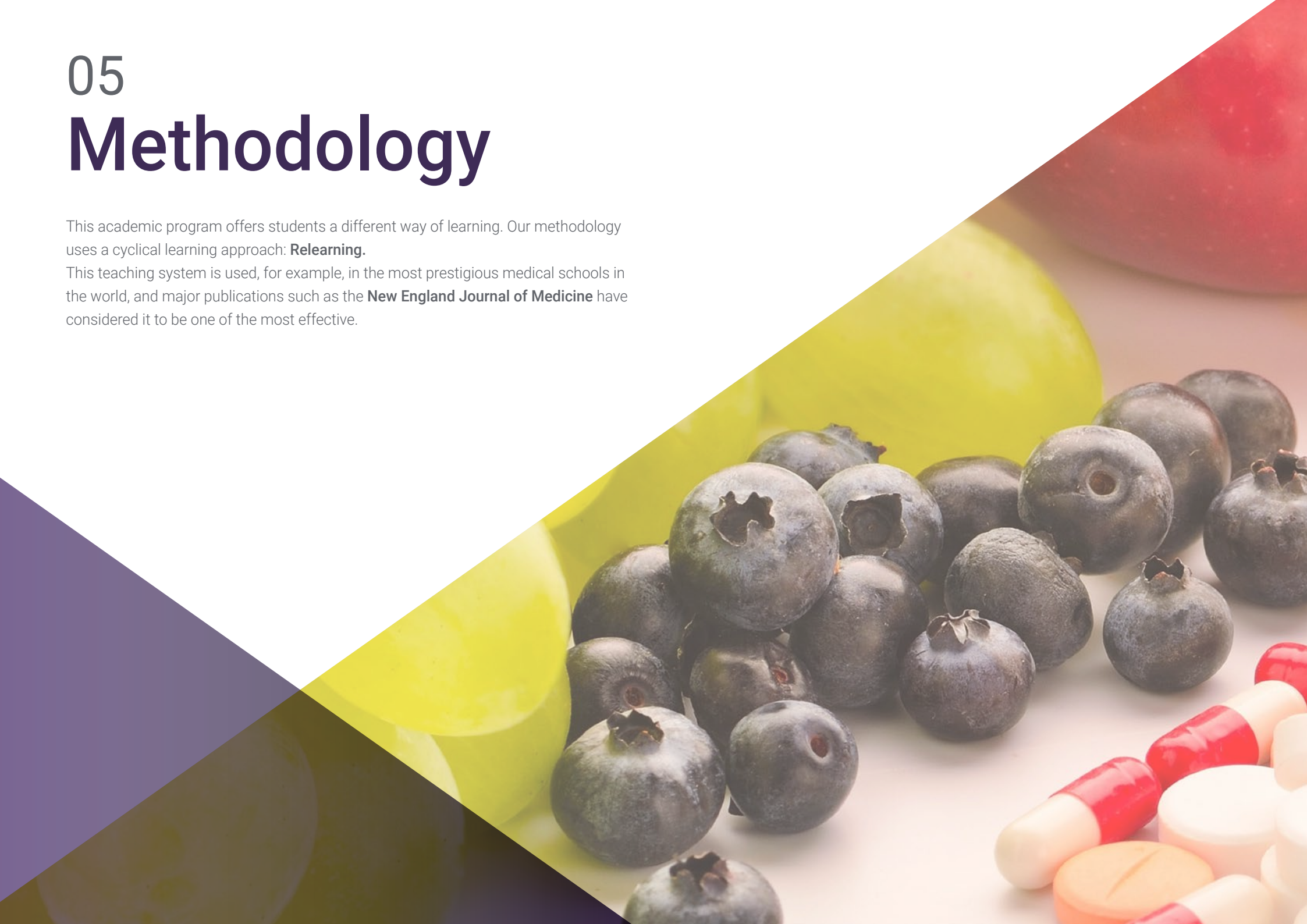
“

*Don't wait any longer, achieve now an exhaustive qualification in white and rosé wines thanks to this program that adapts to you and your needs"*

# 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.







“

*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. Gervas, 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.

“

*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

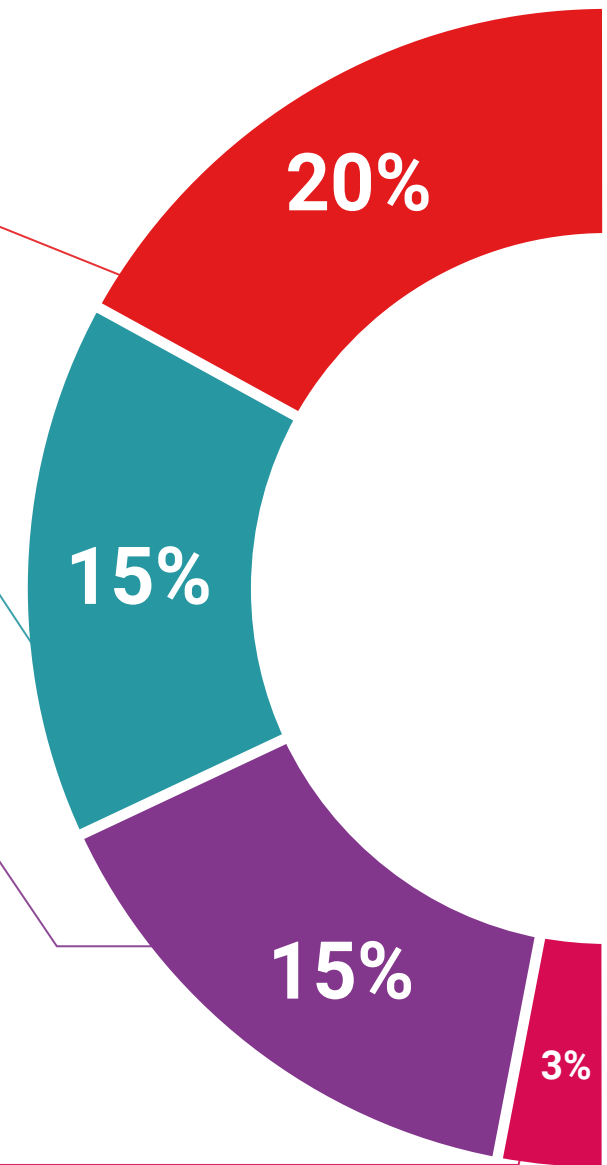
The TECH team presents the contents attractively and dynamically in multimedia lessons that include audio, videos, images, diagrams, and concept maps in order to reinforce knowledge.

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





“

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

This **Postgraduate Certificate in Specialist in White Wine Production** contains the most complete and up-to-date scientific on the market.

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

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

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

Official N° of Hours: **150 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

**tech** technological  
university

**Postgraduate Certificate**  
Specialist in White Wine  
Production

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

# Postgraduate Certificate

Specialist in White Wine  
Production

