

# 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.techtute.com/us/nutrition/postgraduate-diploma/postgraduate-diploma-winemaking](http://www.techtute.com/us/nutrition/postgraduate-diploma/postgraduate-diploma-winemaking)

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# 01

# Introduction

The composition of wines is extremely complex and, in order to produce a high-quality wine product, it is necessary to pay attention to its pH, acidity, alcohol content and volatile acidity, among many other parameters. For this reason, winemakers must master the elements that directly and indirectly affect the final compounds present in the wine result. One of them are the barrels; depending on their typology and material, the aroma of the wine can vary profoundly. To broaden the knowledge of nutritionists in this regard, TECH has developed an academic program for professionals interested in deepening their understanding of the qualitative impact of the vineyard on wine and the importance of aging in oak barrels. All this, through a 100% online learning and the support of a team of experts in Viticulture, which will turn students into experts in wine composition.



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*With this Postgraduate Diploma you will obtain all the knowledge in the elaboration of white, sparkling, rosé and red wines, among other types, in only 6 academic months”*

When analyzing the quality of wine, nutritionists play a fundamental role, as they are the ones who will detect faults both in the final product and in the winemaking process. These periods in the development of the wine product are key to its outcome. So much so that the material of the barrels in which the wine is deposited is very important for its properties. For this reason, and in response to the lack of specializations aimed at nutritionists who specialize in this area, TECH has developed a complete and rigorous program in winemaking.

In its line of academic rigor, TECH Global University has designed a program that focuses on scientific advances and their collaboration in wineries and viticulture in general. Aware of this new paradigm, specialists who are already working in this business area or are interested in joining this market, must have a specific update on good winemaking practices, the qualitative possibilities of the different techniques and the importance of barrels in the aging of wines, among many other issues. This is an exhaustive 720-hour specialization course that will qualify specialists enrolled under the academic quality.

In this way and thanks to its 100% online mode, the Postgraduate Diploma allows one to combine its study with the other areas of the daily life of nutritionists. In addition, TECH is backed by a team of experts versed in oenology who will not only share their theoretical knowledge with students, but will also transmit their own experiences in the real world of winemaking. A unique experience that integrates a multitude of audiovisual materials in different formats and the simulation of real cases to prepare students for their incorporation into the labor market.

This **Postgraduate Diploma in Winemaking** 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 nutrition, gastronomy and chemistry
- The graphic, schematic, and practical contents with which they are created, provide practical information on the disciplines that are essential for professional practice
- Practical exercises where the self-assessment process can be carried out to improve learning
- Its special emphasis on innovative methodologies
- Theoretical lessons, questions to the expert, debate forums on controversial topics, and individual reflection assignments
- Content that is accessible from any fixed or portable device with an Internet connection



*Have you not yet mastered the natural elements involved in winemaking? Enroll now in a program that will help you understand the importance of aging in oak barrels"*

“

*Be part of the evolution of the agri-food industry by complying with the deontology of Nutrition and contributing to the development of high quality wines”*

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.

*Thanks to TECH, you will be able to respectfully delve into the expression of a variety or the terroir of a wine and become an expert in this sector.*

*Develop new trends in white wines so that you can maximize their organoleptic properties.*



# 02

# Objectives

The main objective of this Postgraduate Diploma in Winemaking is to broaden and update the knowledge of Nutrition graduates so that they can master the new tools in the winemaking scenario and delve deeper into the differentiating characteristics of the winemaking processes for wines, rosés, reds and sparkling wines, among others. With the syllabus of this program, students will have the skills required in the current wine labor market. In just 6 months, TECH will provide students with the keys to Enology, through a method 100% based on audiovisual content, which will be available at any time and place with a device and Internet connection. In addition the study has been designed in a dynamic way to project the students' performance and make the program an enriching experience.







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*A program designed to put you at the forefront of winemaking experts and increase your nutritional contribution to the field”*



## General Objectives

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- ♦ 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





## Specific Objectives

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### 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

### 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

To impart all the knowledge on the key winemaking processes in the composition of wines, TECH has called on a professional team with extensive experience in this field. Their collaboration will enrich the qualification of the students, who will be able to obtain advice for the development of their profession in the nutritional discipline. Likewise, specialists will be able to contact the teachers through a direct communication channel with which they will be able to ask all their questions about the subject. This makes the Postgraduate Diploma an opportunity for nutrition graduates and other specialists interested in learning with the support of professionals who already occupy important positions in the wine market.



“

*Enter into the nutritional innovation thanks to the teaching of experts who will be at your disposal through a direct communication channel with which you will be able to solve all the questions about the subject”*

## 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 Oenology 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
- ♦ Graduates in Enology from the University of Valladolid

**Ms. Masa Guerra, Rocío**

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

**Ms. 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 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

**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



*A unique, crucial and decisive learning experience to boost your professional development"*

# 04

# Structure and Content

The syllabus of this Postgraduate Diploma in Winemaking has been designed in detail by professionals working in the oenological discipline and its gastronomic study. In addition, this program incorporates practical tools with which students will have at their disposal a qualification that goes beyond the theoretical context. All this, through the simulation of real cases and the introduction of audiovisual content in different formats that dynamize the specialization. With TECH's 100% online format, students can adapt the pace of study to their personal and professional needs.





“

*A syllabus developed to provide you with an enriching experience that will place you at the forefront of expert nutritionists specialized in the vinification of various types of wine”*

### 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

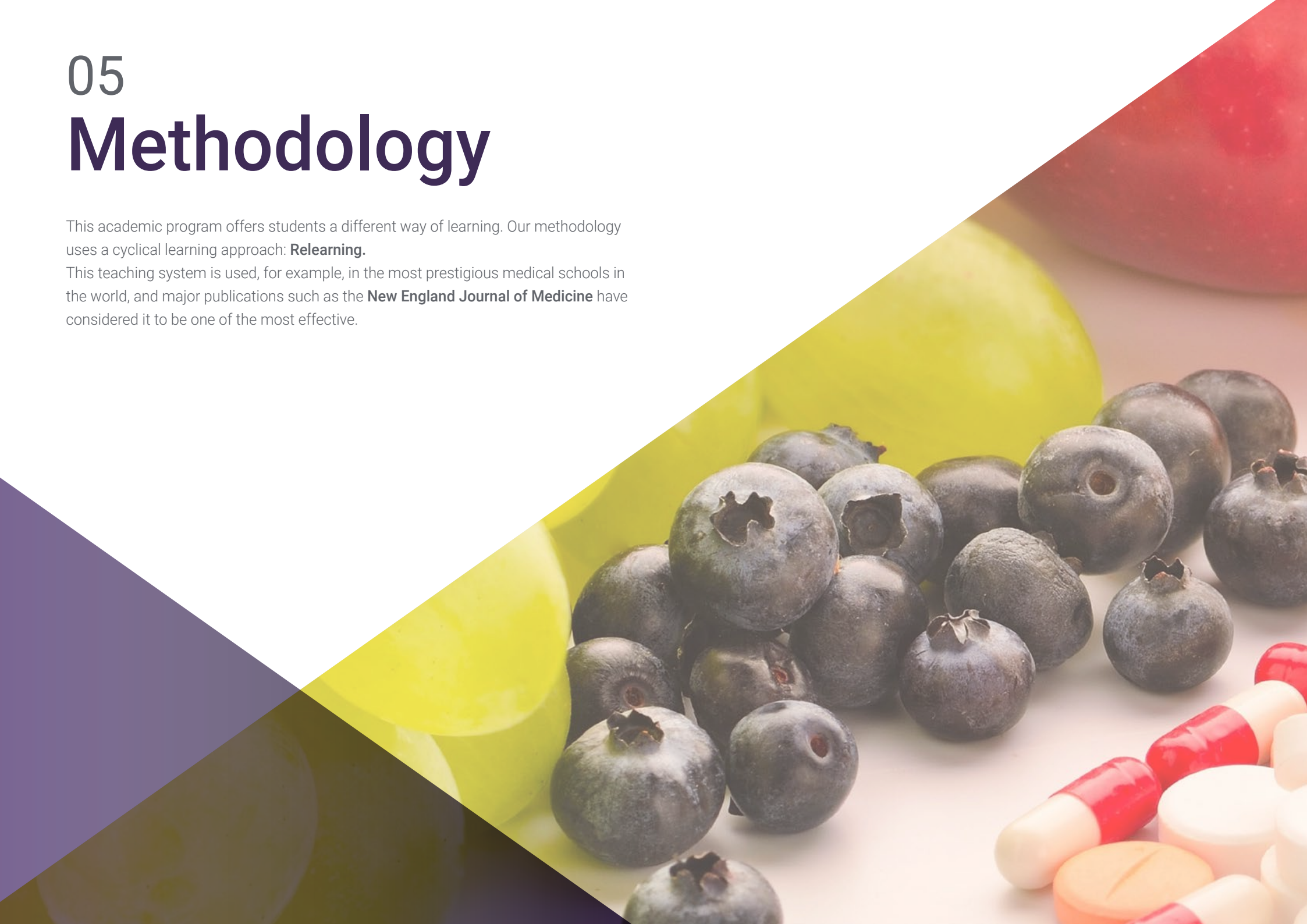


*A program designed for specialists like you, who pursue excellence in their professional practice to offer nutritional solutions to the devaluation of the wine product caused by soil dryness”*

# 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.*





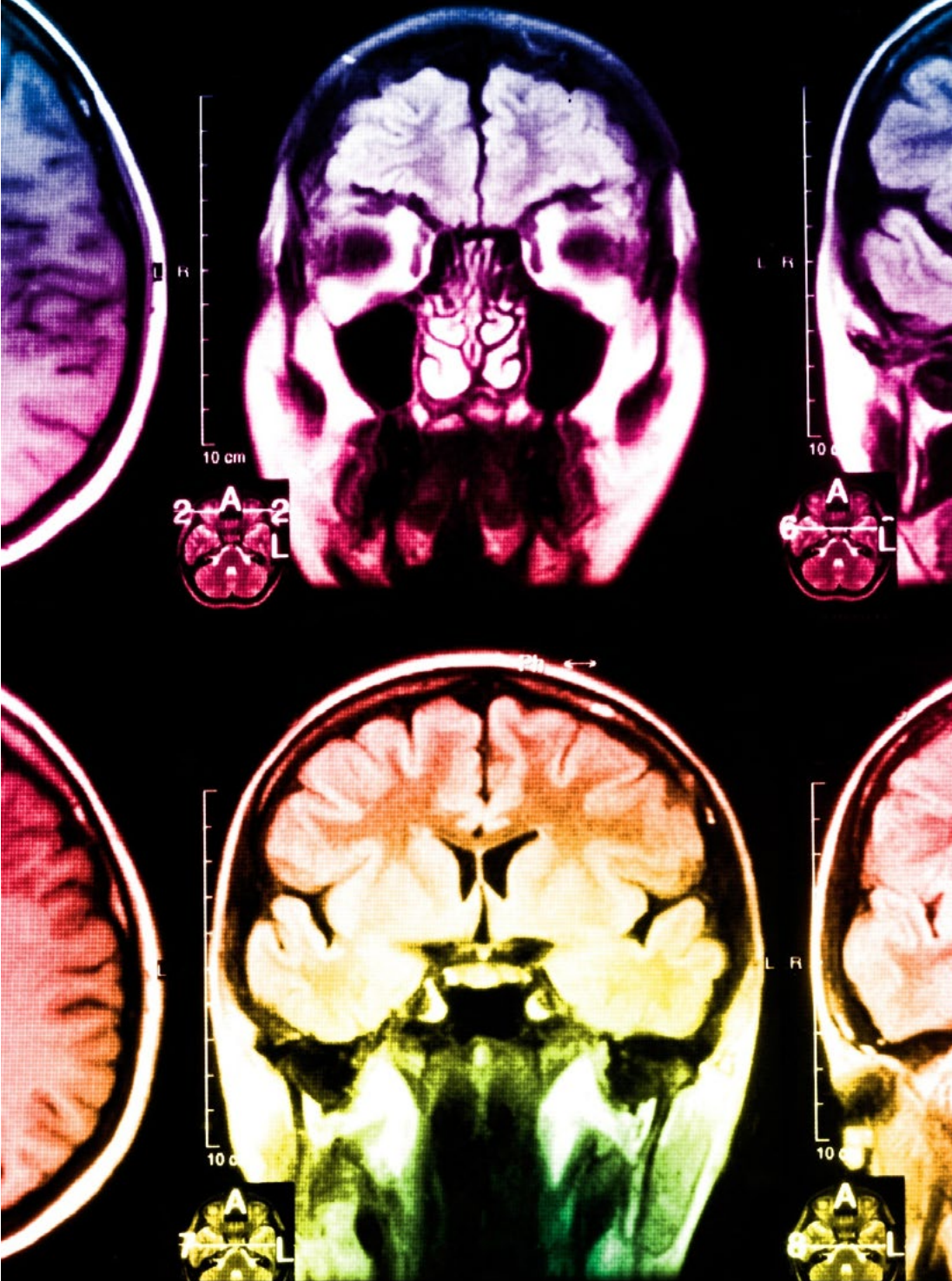
At the forefront of world teaching, the Relearning method has managed to improve the overall satisfaction levels of professionals who complete their studies, with respect to the quality indicators of the best online university (Columbia University).

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

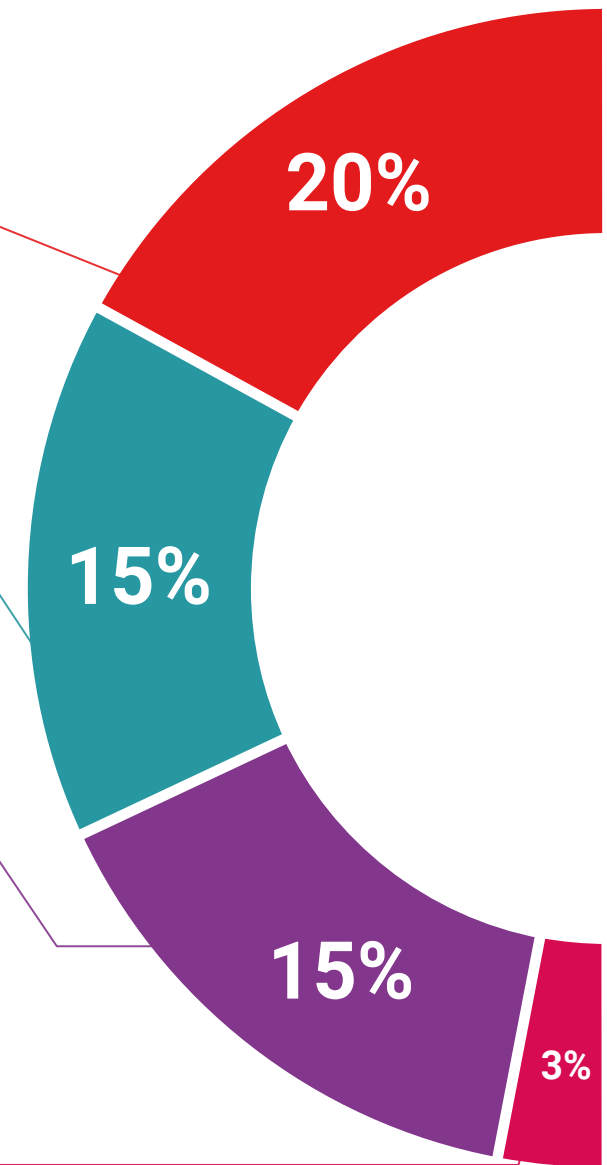
The TECH team presents the contents attractively and dynamically in multimedia lessons that include audio, videos, images, diagrams, and concept maps in order to reinforce knowledge.

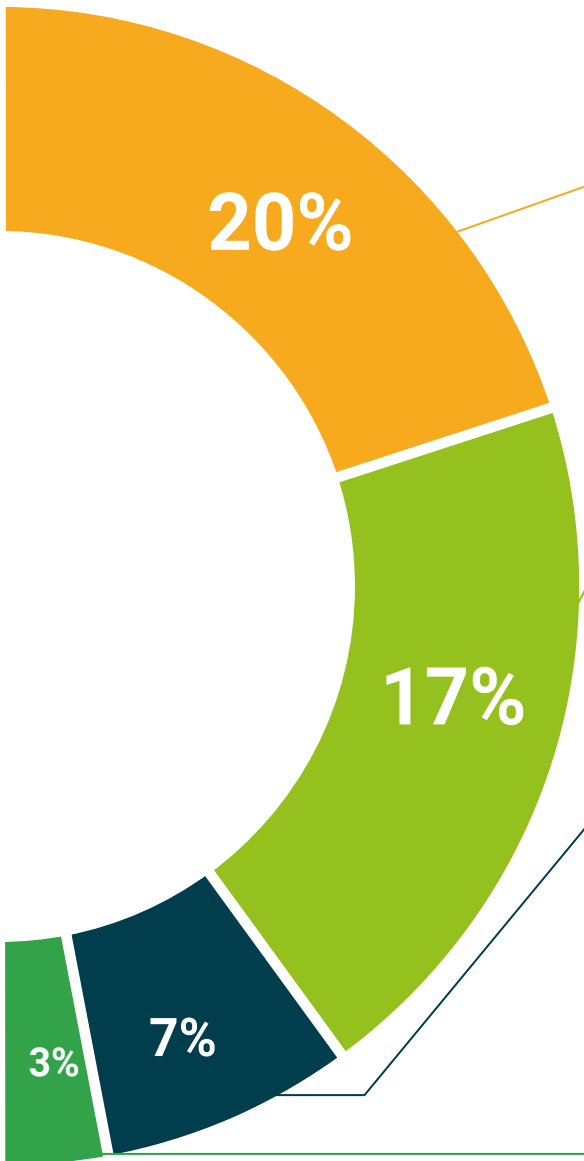
This exclusive educational system for presenting multimedia content was awarded by Microsoft as a "European Success Story".



#### 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 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.



The image features two black graduation caps (mortarboards) against a bright blue sky with light, wispy clouds. One cap is in the foreground on the left, and another is slightly behind it on the right. The caps are tilted upwards. The background is split diagonally by a white and purple geometric shape that frames the text.

“

*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 languages  
virtual classroom



## Postgraduate Diploma Winemaking

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

# Postgraduate Diploma Winemaking