Postgraduate Certificate Production of Specialty Wines



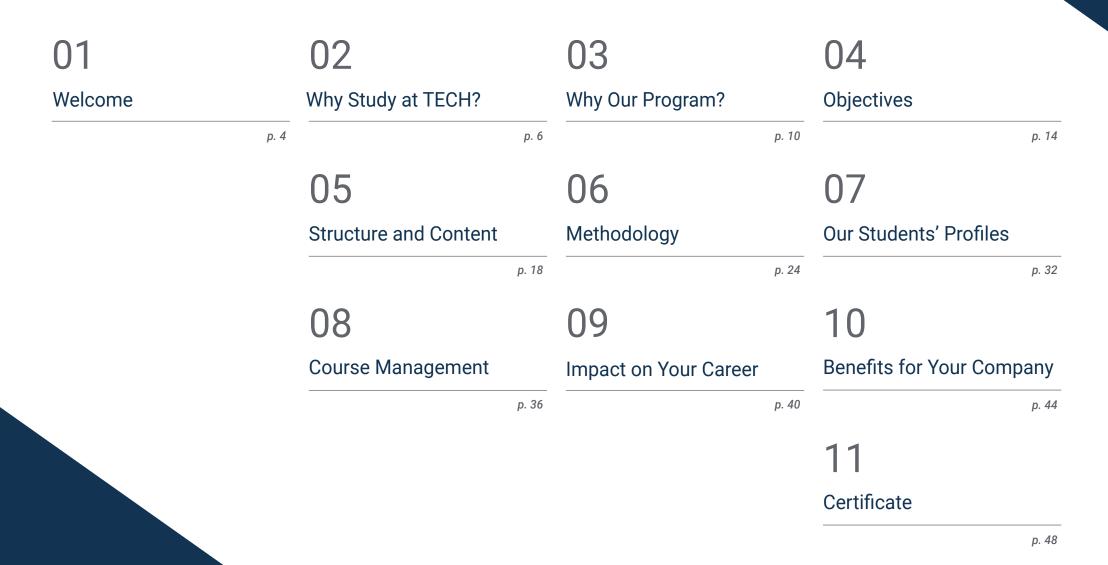


Postgraduate Certificate Production of Specialty Wines

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

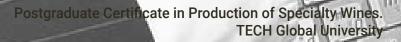
Website: www.techtitute.com/us/school-of-business/postgraduate-certificate/production-specialty-wines

Index



01 Welcome

The technical and economic evolution of the wine industry has led to great advances in the production of the highly appreciated Muscat, sweet or liqueur wines. These special wines require specific grape and fermentation conditions for their production, and are also regulated for their correct commercialization throughout the world. In this sense, TECH brings to the tourism professionals the most advanced knowledge about fortified wines, fino, manzanilla, under veil or Denomination of Origin. A learning that will allow them to undertake lines of business in wine tourism or lead projects in this sector. All this in a 100% online academic format and through multimedia resources that can be accessed 24 hours a day, from any electronic device with Internet connection.



Take your wine tourism project to the most productive areas of liqueur wines thanks to this Postgraduate Certificate"

120

8

02 Why Study at TECH?

TECH is the world's largest 100% online business school. It is an elite business school, with a model based on the highest academic standards. A world-class center for intensive managerial skills education.

Why Study at TECH? | 07 tech

TECH is a university at the forefront of technology, and puts all its resources at the student's disposal to help them achieve entrepreneurial success"

tech 08 | Why Study at TECH?

At TECH Global University



Innovation

The university offers an online learning model that balances the latest educational technology with the most rigorous teaching methods. A unique method with the highest international recognition that will provide students with the keys to develop in a rapidly-evolving world, where innovation must be every entrepreneur's focus.

"Microsoft Europe Success Story", for integrating the innovative, interactive multi-video system.



The Highest Standards

Admissions criteria at TECH are not economic. Students don't need to make a large investment to study at this university. However, in order to obtain a qualification from TECH, the student's intelligence and ability will be tested to their limits. The institution's academic standards are exceptionally high...



of TECH students successfully complete their studies



Networking

Professionals from countries all over the world attend TECH, allowing students to establish a large network of contacts that may prove useful to them in the future.



executives prepared each year

TZUU

different nationalities



Empowerment

Students will grow hand in hand with the best companies and highly regarded and influential professionals. TECH has developed strategic partnerships and a valuable network of contacts with major economic players in 7 continents.



collaborative agreements with leading companies

Talent

This program is a unique initiative to allow students to showcase their talent in the business world. An opportunity that will allow them to voice their concerns and share their business vision.

After completing this program, TECH helps students show the world their talent.



Multicultural Context

While studying at TECH, students will enjoy a unique experience. Study in a multicultural context. In a program with a global vision, through which students can learn about the operating methods in different parts of the world, and gather the latest information that best adapts to their business idea.

TECH students represent more than 200 different nationalities.



Why Study at TECH? | 09 tech

TECH strives for excellence and, to this end, boasts a series of characteristics that make this university unique:



Analysis

TECH explores the student's critical side, their ability to question things, their problem-solving skills, as well as their interpersonal skills.



Learn with the best

In the classroom, TECH's teaching staff discuss how they have achieved success in their companies, working in a real, lively, and dynamic context. Teachers who are fully committed to offering a quality specialization that will allow students to advance in their career and stand out in the business world.

Teachers representing 20 different nationalities.

At TECH, you will have access to the most rigorous and up-to-date case analyses in academia"



Academic Excellence

TECH offers students the best online learning methodology. The university combines the *Relearning* methodology (the most internationally recognized postgraduate learning methodology) with Harvard Business School case studies. A complex balance of traditional and state-of-the-art methods, within the most demanding academic framework.



Economy of Scale

TECH is the world's largest online university. It currently boasts a portfolio of more than 10,000 university postgraduate programs. And in today's new economy, **volume + technology = a ground-breaking price**. This way, TECH ensures that studying is not as expensive for students as it would be at another university.

03 Why Our Program?

Studying this TECH program means increasing the chances of achieving professional success in senior business management.

It is a challenge that demands effort and dedication, but it opens the door to a promising future. Students will learn from the best teaching staff and with the most flexible and innovative educational methodology.

GG

We have highly qualified teachers and the most complete syllabus on the market, which allows us to offer you education of the highest academic level"

tech 12 | Why Our Program?

This program will provide you with a multitude of professional and personal advantages, among which we highlight the following:



A Strong Boost to Your Career

By studying at TECH, students will be able to take control of their future and develop their full potential. By completing this program, students will acquire the skills required to make a positive change in their career in a short period of time.

70% of students achieve positive career development in less than 2 years.



Develop a strategic and global vision of the company

TECH offers an in-depth overview of general management to understand how each decision affects each of the company's different functional fields.

Our global vision of companies will improve your strategic vision.



Consolidate the student's senior management skills

Studying at TECH means opening the doors to a wide range of professional opportunities for students to position themselves as senior executives, with a broad vision of the international environment.

You will work on more than 100 real senior management cases.



You will take on new responsibilities

The program will cover the latest trends, advances and strategies, so that students can carry out their professional work in a changing environment.

45% of graduates are promoted internally.

Why Our Program? | 13 tech



Access to a powerful network of contacts

TECH connects its students to maximize opportunities. Students with the same concerns and desire to grow. Therefore, partnerships, customers or suppliers can be shared.

> You will find a network of contacts that will be instrumental for professional development.



Thoroughly develop business projects

Students will acquire a deep strategic vision that will help them develop their own project, taking into account the different fields in companies.

20% of our students develop their own business idea.



Improve soft skills and management skills

TECH helps students apply and develop the knowledge they have acquired, while improving their interpersonal skills in order to become leaders who make a difference.

Improve your communication and leadership skills and enhance your career.



You will be part of an exclusive community

Students will be part of a community of elite executives, large companies, renowned institutions, and qualified teachers from the most prestigious universities in the world: the TECH Global University community.

We give you the opportunity to study with a team of world-renowned teachers.

04 **Objectives**

This university program has been designed to provide professionals in the tourism sector with the necessary tools and techniques to undertake businesses related to specialty wines as the main attraction factor for tourists. In order to achieve this goal, TECH offers advanced knowledge of its elaboration processes through a syllabus developed by renowned specialists in the field.

Constant of the second starget group that loves the vinification of natural sweet wines and liqueur wines"

tech 16 | Objectives

TECH makes the goals of their students their own goals too. Working together to achieve them.

The Postgraduate Certificate in Production of Specialty Wines will enable students to:



Broaden knowledge of the category of specialty wines



Present each of the different wines and their area of origin



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



Encourage the student's interest in identifying each different wine

Objectives | 17 tech



Demonstrate that a deep knowledge of, in this case, special wines, leads us to establish a cultural and patrimonial link



Discover the new trends in sparkling wines



09

Provide the widest possible range of viticultural knowledge



Generate sufficient interest in the wines of special elaborations



Show the student the importance of viticulture for the production of great wines

05 Structure and Content

This Postgraduate Certificate is structured in an advanced module that will take students through an academic itinerary focused on the Production of Specialty Wines. All this, moreover, in only 6 weeks of duration and with the most innovative pedagogical resources of the current university education, which will be easily available from a technological device with Internet connection.

You are facing a flexible university program compatible with your daily professional and personal activities"

tech 20 | Structure and Content

Syllabus

The students who take this university qualification will follow an academic course of 180 hours of the most advanced and intensive learning by the best experts in the Production of Specialty Wines.

A program that will bring the professionals closer to the different typologies and classification of existing special wines, to the climatological, soil and vine conditions that influence their elaboration, as well as the existing variety depending on the geographical areas of the world.

To achieve this goal successfully, TECH provides multimedia tools (video summaries, videos in detail), essential readings and case studies that bring dynamism and a theoretical and practical vision of the production of these wines and the current regulations governing the Designation of Origin and marketing. In addition, thanks to the Relearning method, based on the repetition of key contents, the professionals will not have to invest a great deal of time and effort in study and memorization.

Thus, the graduates are faced with a Postgraduate Certificate that opens up a range of professional possibilities through a 100% online syllabus, flexible and compatible with their daily responsibilities. The fact is that, with no classroom attendance or scheduled classes, the students have the freedom to self-manage their own time to access the program and receive first-class instruction from the hands of authentic experts in oenology.

This Postgraduate Certificate is developed over 6 weeks consists of 1 module:

Module 1

Vinification of Liqueur Wines, Natural Sweet Wines, Noble Rot Wines and Veil Wines



Structure and Content | 21 tech

Where, When and How is it Taught?

TECH offers students the opportunity to take this Postgraduate Certificate in Production of Specialty Wines entirely online. Throughout the 6 weeks of the program, the students will be able to access all the contents of this program at any time, which will allow the students to distribute their study time.

A unique educational experience, key and decisive to boost your professional development and make the definitive leap.

Module 1. Vinification of Liqueur Wines, Natural Sweet Wines, Noble Rot Wines and Veil Wines					
1.1	. Liqueur Wines: Classification, Varieties and Production Areas	1.2.	Vinification of Liqueur Wines: Fortified Wines. Grape	1.3.	Vinification of Fortified Win

- 1.1.1. Fortified Wines, Liqueur Wines and Naturally Sweet Wines
- 1.1.2. Wine-Growing Areas of Spain
- 1.1.3. Winegrowing Areas of Portugal and Madeira
- 1.1.4. Other Areas of the World

1.5. Veiled Wines: Varieties and Production Areas

- 1.5.1. Domination of Origin MONTILLA- MORILES
- 1.5.2. Domination of Origin JEREZ
- 1.5.3. Domination of Origin RUEDA
- 1.5.4. Domination of Origin CONDADO DE HUELVA
- 1.5.5. Other Areas for Aging Wines under Veil

1.9. Other Sweet Wines: Naturally Sweet Wines Noble Rot

- 1.9.2. Noble Rot
- 1.9.3. Sauternes
- 1.9.4. Tokaji
- 1.9.5. Other Naturally Sweet wines

Ripening Parameters Climate and the Biological Cycle 1.2.1. of the Vine. Ripeness Indexes 1.2.2. The Time of Harvest Acquired

- Alcoholic Strength 1.2.3. Controls on Entry into the Winery
- 1.6. Natural Sweet Wines: Varieties and Production Areas
- 1.6.1. Spain 1.6.2. Germany
- 1.6.3. France
- 1.6.4. Hungary
- 1.6.5. Other Countries
- 1.10. Other Sweet Wines: Naturally Sweet Wines: Late Harvest Wines
- 1.10.1. Picolit, Pacherenc-du-Vic-Bilh, Jurançon, Priorat Sweet Rancios, Fondillón, Malvasía de La Palma and Lanzarote
- 1.10.2. Muscatel (Navarra, Alicante), Malvasia, Riesling, Gewürztraminer, etc
- 1.10.3. Ice Wines: Canada, Austria and Germany

of Liqueur Wines: ines. Production Processes: The Fortified Wine

- 1.3.1. Fermentation Kinetics Young Wine Production
- 1.3.2. Must Classification Heading Methodology
- 1.3.3. Types of Alcohols for the Header
- 1.3.4. Legal Aspects

1.7. Natural Sweet Wines: Grape Ripeness Parameters

- Ripeness Indexes 1.7.1.
- 1.7.2. The Time of Harvest
- 1.7.3. Drying the Grapes Sunning, Raisined

1.4. Vinification of Liqueur Wines: Liqueur Wines. Winemaking Processes: Aging

- 1.4.1. Oxidative Aging
- 1.4.2. Biological Breeding
- Types of Wines: Fino, Manzanilla, 1.4.3. Amontillado, Palo Cortado, Oloroso 1.4.4. Liqueur Wines

1.8. Natural Sweet Wines: Production Processes

- 1.8.1. Fermentation Kinetics
- 1.8.2. Heading Methodology
- 1.8.3. Types of Alcohols for the Header

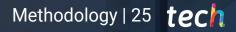
A syllabus that will allow you to deepen your knowledge of Velo de Denomination of Origin wines and their production process"

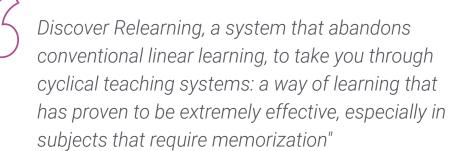
Structure and Content | 23 tech

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.





tech 26 | Methodology

TECH Business School uses the 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.

666 At TECH, you will experience a learning methodology that is shaking the foundation methodology that is shaking the foundations of traditional universities around the world"



This program prepares you to face business challenges in uncertain environments and achieve business success.

Methodology | 27 tech



Our program prepares you to face new challenges in uncertain environments and achieve success in your career.

A learning method that is different and innovative

This TECH program is an intensive educational program, created from scratch to present executives with challenges and business decisions at the highest level, whether at the national or international level. 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 business reality is taken into account.



You will learn, through collaborative activities and real cases, how to solve complex situations in real business environments"

The case method has been the most widely used learning system among the world's leading business schools for as long as they have existed. 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 we face in the case method, an action-oriented learning method. Throughout the program, the studies will be presented with multiple real cases. They must integrate all their knowledge, research, argue and defend their ideas and decisions.

tech 28 | Methodology

Relearning Methodology

TECH effectively combines the Case Study methodology with a 100% online learning system based on repetition, which combines different teaching elements in each lesson.

We enhance the Case Study with the best 100% online teaching method: Relearning.

Our online system will allow you to organize your time and learning pace, adapting it to your schedule. You will be able to access the contents from any device with an internet connection.

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 online business school is the only one in the world licensed to incorporate 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.



Methodology | 29 tech

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. With this methodology we have 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, markets, and financial 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 specialization, developing a critical mindset, defending arguments, and contrasting opinions: a direct equation to 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.



tech 30 | Methodology

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.

30%

10%

8%

3%

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.



Management Skills Exercises

They will carry out activities to develop specific executive competencies in each thematic area. Practices and dynamics to acquire and develop the skills and abilities that a high-level manager needs to develop in the context of the globalization we live in.



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.

Methodology | 31 tech



Case Studies

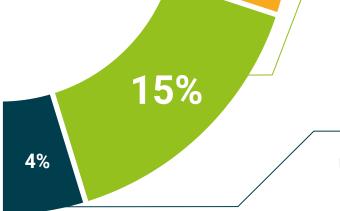
Students will complete a selection of the best case studies chosen specifically for this program. Cases that are presented, analyzed, and supervised by the best senior management specialists in the world.



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".



30%



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 Our Students' Profiles

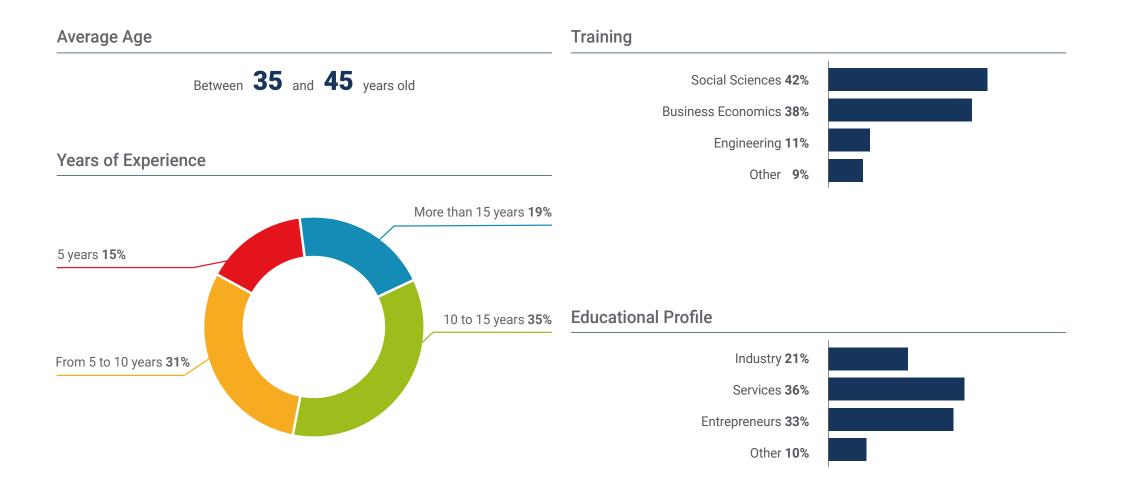
This university program is aimed at university graduates who have previously completed any of the following qualifications in the field of Social, Administrative and Economic Sciences

The diversity of participants with different academic profiles and from multiple nationalities makes up the multidisciplinary approach of this program.

Besides, professionals with university qualifications in other areas, but with accredited experience in the Oenology sector, also have the possibility of completing this Postgraduate Certificate.

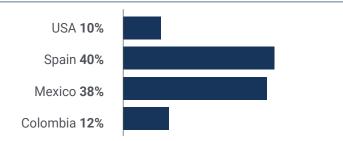
With this qualification you will be up to date with of the most recent news on the Production of Specialty Wines"

tech 34 | Our Students' Profiles



Our Students' Profiles | 35 tech







Lucía Tamayo

Winery Technical Director

"This Postgraduate Certificate allowed me to learn much more in depth about the key elements in the elaboration and production of liqueur wines and to obtain a much broader vision of the business sector. In this way I will be able to take firm steps in my career and move up in the winery where I currently hold a position of responsibility"

08 Course Management

The direction and teaching staff of this Postgraduate Certificate is made up of Agricultural Engineers, Oenologists and enotechnical specialists, who contribute their many years of experience in the Oenology sector. In this way, the students will have the guarantee of access to the most valuable and current information on the methods and techniques used for the elaboration of the variety of special wines in the main tourist destinations of the world.

G You will have the academic support of experts with years of experience in the Oenology sector"

tech 38 | Course Management

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
- Master's Degree in Financial Management from ESIC
- Executive Coach by ICF
- Digital Immersion Program for CEOS (ICEX)
- Executive Development Program by IESE

Course Management | 39 tech



Professors

Ms. Martínez Corrales, Alba

- Winemaker
- 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

Ms. Arranz Núñez, Beatriz

- Winemaker in Viñas del Jaro
- 2ª 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 Oenology from the University of Valladolid

09 Impact on Your Career

State late

This Postgraduate Certificate provides the extra knowledge that the tourism professional needs to be able to perform management and leadership functions in companies related to the wine sector. That is why you will have access to an advanced and intensive program of only 180 teaching hours, taught by authentic experts in the elaboration processes of special wines from the main tourist areas of the world.

Impact on Your Career | 41 tech



Scale in companies in the wine and tourism sector through specialized knowledge in specialty wines"

Are you ready to take the leap? Excellent professional development awaits you.

The Postgraduate Certificate in Production of Specialty Wines is an intensive program that prepares you to face challenges and business decisions in the field of wine tourism. The main objective is to promote your personal and professional growth. Helping you achieve success.

If you want to improve yourself, make a positive change at a professional level, and network with the best, then this is the place for you.

Make progress in the wine tourism sector through a program that gives you the plus that your resume needs.

Contribute to the improvement of tourist attraction processes through Specialty Wines.



Type of Change



Salary Increase

The completion of this program represents a salary increase of more than **30%** for our students.





10 Benefits for Your Company

This Postgraduate Certificate contributes to elevate the talent of Tourism professionals who wish to orient their career towards the field of Oenology. At the same time, their knowledge brings added value to companies that have specialized profiles in specific areas such as special wines on their staff. In this way, the company will be able to expand its strategies of action in the wine tourism sector or the students will be able to undertake projects that promote their business ideas in this field.

Benefits for Your Company | 45 tech

GG

Provide your technical and legal knowledge and legal requirements for the vinification of liqueur wines"

tech 46 | Benefits for Your Company

Developing and retaining talent in companies is the best long-term investment.



Growth of talent and intellectual capital

The professional will introduce the company to new concepts, strategies, and perspectives that can bring about significant changes in the organization.



Building agents of change

You will be able to make decisions in times of uncertainty and crisis, helping the organization overcome obstacles.



Retaining high-potential executives to avoid talent drain

This program strengthens the link between the company and the professional and opens new avenues for professional growth within the company.



Increased international expansion possibilities

Thanks to this program, the company will come into contact with the main markets in the world economy.



Benefits for Your Company | 47 tech



Project Development

The professional can work on a real project or develop new projects in the field of R & D or business development of your company.



Increased competitiveness

This program will equip students with the skills to take on new challenges and drive the organization forward.

11 **Certificate**

The Postgraduate Certificate in Production of Specialty Wines guarantees students, in addition to the most rigorous and up-to-date education, access to a Postgraduate Certificate issued by TECH Global University.

Certificate | 49 tech

3 G Succes receive

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

tech 50 | Certificate

This program will allow you to obtain your **Postgraduate Certificate in Production of Specialty Wines** 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** title 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 Production of Specialty Wines 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.



Postgraduate Certificate Production of Specialty Wines

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

Postgraduate Certificate Production of Specialty Wines

