

Postgraduate Certificate Sparkling Wine Production





Postgraduate Certificate Sparkling Wine Production

- » Modality: online
- » Duration: 6 weeks
- » Certificate: TECH Technological University
- » Dedication: 16h/week
- » Schedule: at your own pace
- » Exams: online
- » Target Group: University Graduates who have previously completed any of the qualifications in the fields of Social Sciences, Administrative and Business.

Website: www.techtute.com/pk/school-of-business/postgraduate-certificate/sparkling-wine-production

Index

01

Welcome

p. 4

02

Why Study at TECH?

p. 6

03

Why Our Program?

p. 10

04

Objectives

p. 14

05

Structure and Content

p. 18

06

Methodology

p. 24

07

Our Students' Profiles

p. 32

08

Course Management

p. 36

09

Impact on Your Career

p. 40

10

Benefits for Your Company

p. 44

11

Certificate

p. 48

01 Welcome

The three main methods of sparkling wine production are key to the diversity of this type of wine that has always attracted consumers. However, it is essential to know each of them in order to distinguish the most modern sparkling wines from the traditional cava, Champagne, Prosecco or Cremant. A complex elaboration process that results in exquisite products that combine with the most select gastronomic appetizers. Its attractiveness has boosted the tourist recognition of certain geographical areas and promotes projects based on new winemaking concepts and the most advanced technology. In order to bring this information closer to the professional in the tourism sector, TECH Technological University has created this 100% online program, which delves into the elaboration of sparkling wines through a syllabus created by the best experts.



Diploma in Sparkling Wine Production
TECH Technological University



“

With this 100% online university degree you will be up to date with the latest trends in sparkling wines”

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.



“

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"

At TECH Technological 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...

95% | 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.

+100000

executives prepared each year

+200

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.

+500

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.



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.



Academic Excellence

TECH offers students the best online learning methodology. The university combines the Relearning method (postgraduate learning methodology with the best international valuation) with the Case Study. Tradition and vanguard in a difficult balance, and in the context of the most demanding educational itinerary.



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.



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"

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.



“

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”

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

01

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.

02

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.

03

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.

04

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.

05

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.

06

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.

07

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.

08

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 Technological University community.

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

04 Objectives

The main objective of this Postgraduate Certificate is to provide the tourism professional with the essential knowledge to be able to initiate projects related to oenology and sparkling wine products. To achieve this goal successfully, TECH Technological University provides the most innovative pedagogical tools and an excellent teaching team made up of true specialists in this sector.



“

Launch wine tourism business projects in the main sparkling wine producing regions"

**TECH Technological University makes the goals of their students their own goals too
Working together to achieve them**

The **Postgraduate Certificate in Sparkling Wine Products** will enable students to:

01

Be able to design conceptually, technically and sensorially the elaboration of sparkling wines from varietal selection to final bottling

04

Examine the diversity of techniques and the resulting wine types

02

Differentiate varieties with potential for the production of sparkling wines



03

Evaluate the qualitative impact of the vineyard on the wine

05

Develop the technical knowledge in winemaking that will allow the best decisions to be made at the different stages of sparkling wine production

06

Value the maximum qualitative possibilities of the different techniques

08

Discover the new trends in sparkling wines



09

Provide the widest possible range of viticultural knowledge

07

Know the technological processes

10

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

05

Structure and Content

This Postgraduate Certificate has been designed to provide, in just 6 weeks, the most exhaustive and valuable information on the methods, techniques and processes that give rise to the most prestigious sparkling wines. To achieve this objective, students are provided with multimedia didactic resources and a syllabus prepared by the best experts in the field.



“

Thanks to the Relearning system, you will reduce the hours of study and memorization and you will acquire a much easier learning easier"

Syllabus

This university program consists of an advanced syllabus that introduces students from the very beginning to the main methods of sparkling wine production and the different existing varieties.

Therefore, through this Postgraduate Certificate, the professional in the tourism sector will be able to understand the techniques that produce the gaseous effect and the elements that influence to achieve the appreciated bubble: sugar levels, the amount of carbon dioxide and pressure. All of these factors affect the final result and influence production costs.

Such advanced knowledge will be much easier to acquire thanks to the numerous additional resources provided by this academic institution. In this way, video summaries, in-focus videos, essential readings and case studies provide a theoretical and practical approach to Sparkling Wine Production.

In addition, with the Relearning system, based on the reiteration of content, the graduates will not have to invest a large number of hours of study, since they will acquire a much more direct learning, focused on the key concepts.

The professional is thus faced with an excellent opportunity to prosper in the wine tourism sector through a unique instruction in the academic panorama. And the fact is that, with no classroom attendance or classes with fixed schedules, students have the possibility of self-managing their study time and accessing the syllabus whenever and however they wish, from a cell phone, tablet or computer with an Internet connection.

This Postgraduate Certificate is developed over 6 weeks and is divided into 1 module:

Module 1.

Vinification of Sparkling Wines



Where, When and How is it Taught?

TECH Technological University offers students the opportunity to take this Postgraduate Certificate in Sparkling Production. completely 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 Sparkling Wines

1.1. Sparkling Wines: Definition, Types and Regulations

- 1.1.1. Sparkling Wines
- 1.1.2. Types of Sparkling Wines
- 1.1.3. OIV Regulation, European Regulation, Other Regulations

1.2. Varieties, ripening and harvesting

- 1.2.1. International Varieties
- 1.2.2. Types of Sparkling Wines and their Varieties
- 1.2.3. Ripening Controls and Analytical Parameters
- 1.2.4. Harvesting

1.3. Reception, Pressing, and Preparation of the Base Wine

- 1.3.1. Reception and Pressing
- 1.3.2. The Quality of the Must and Its Clarification
- 1.3.3. Vinification of the Base Wine
- 1.3.4. Preparation of the Base Wine

1.4. Production Methods and Bubbles

- 1.4.1. Production Methods
- 1.4.2. Dry Inputs
- 1.4.3. Physical, Rheological and Dynamic Principles
- 1.4.4. Bubbles in the Glass

1.5. Traditional Method

- 1.5.1. The Foot of the Vat
- 1.5.2. The Tirage
- 1.5.3. Aging
- 1.5.4. The Expedition

1.6. Charmat, Big Bass or Autoclave Method

- 1.6.1. Types of Wines and Qualities
- 1.6.2. The Base Wine
- 1.6.3. The Foot of the Vat and the Tirage
- 1.6.4. Clarification, Stabilization, Shipment and Bottling

1.7. Ancestral Fermentations

- 1.7.1. Fermentation of the Base Wine and Its Preparation
- 1.7.2. The Second Fermentation
- 1.7.3. The Expedition

1.8. Wine Gasification

- 1.8.1. The Base Wine
- 1.8.2. Carbonation
- 1.8.3. Operation of Gasification Machines

1.9. World Production Zones. Production Methods

- 1.9.1. France The Origin Champagne, Cremant, Petillant
- 1.9.2. Italy. The Masters of the Autoclave Method Prosecco, Asti, Fraciacorta
- 1.9.3. Spain. The Traditional Method in the Mediterranean Climate Cava
- 1.9.4. Rest of the World Variety and Innovation

1.10. Expedition and Tasting

- 1.10.1. The Last Touch: Importance of the Shipping Liquid
- 1.10.2. The Basics and Vocabulary of Tasting
- 1.10.3. The Staging with the Consumer



“

A syllabus that brings you closer to the methods of Sparkling Wine Production in the world's top tourist destinations"

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.





“

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"

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.

“

At TECH, you will experience a learning 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.



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.

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

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.



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.



This program offers the best educational material, prepared with professionals in mind:



Study Material

All teaching material is produced by the specialists who teach the course, specifically for the course, so that the teaching content is highly specific and precise.

These contents are then applied to the audiovisual format, to create the TECH online working method. All this, with the latest techniques that offer high quality pieces in each and every one of the materials that are made available to the student.



Classes

There is scientific evidence suggesting that observing third-party experts can be useful.

Learning from an Expert strengthens knowledge and memory, and generates confidence in future difficult decisions.



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.





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".



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, graduates and graduates who have previously completed any of the following degrees in the field of Social, Administrative and Economic Sciences.

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

In addition, professionals with university degrees in other areas, but who account accredited experience in the oenology sector, will also have the possibility of completing this Postgraduate Certificate.





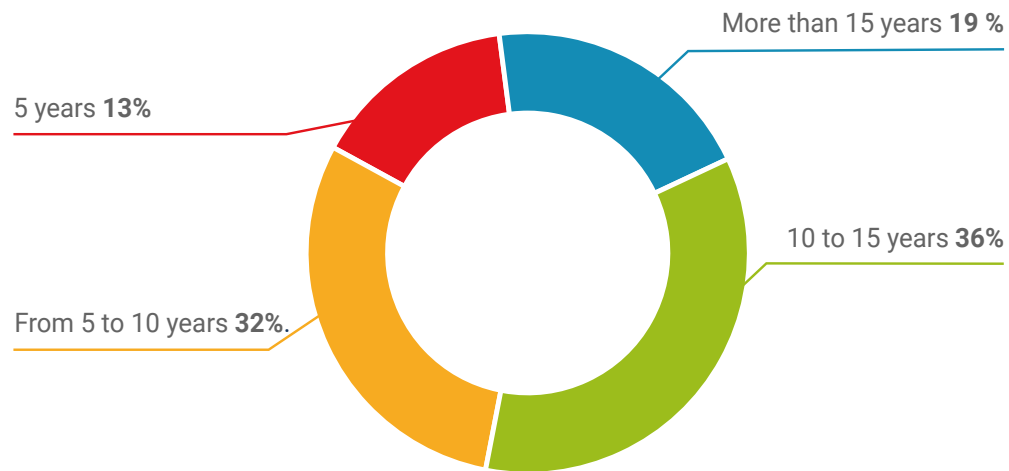
“

Orient your business towards the tourist interested in knowing the details of Sparkling Wine Production"

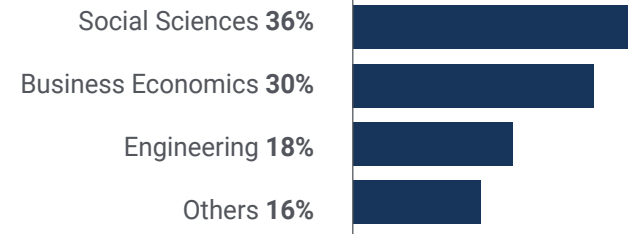
Average Age

Between **35** and **45** years old

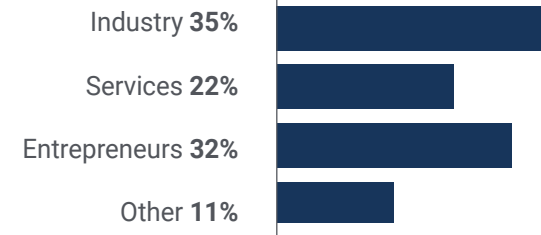
Years of Experience



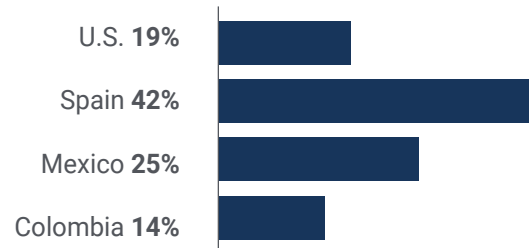
Training



Academic Profile



Geographical Distribution



Pablo Cerezo

CEO Vinor Museum

"This degree opened up a new business vision for me and I was able to focus my efforts on the wine sector, especially on the booming sparkling products. This is how I grew professionally in the wine tourism sector with TECH Technological University"

08

Course Management

The management and teaching staff of this Postgraduate Certificate is made up of Agronomists and Oenologists who are part of wineries of national and international renown. His extensive knowledge of the processes of Sparkling Wine Production is reflected in an advanced syllabus that you can access at your convenience.



“

You will have at your disposal an excellent team of specialists Oenologists with extensive professional experience in Prestigious wineries"

Management



Ms. Clavero Arranz, Ana

- ♦ General Manager of Bodegas Cepa 21
- ♦ General Manager of Grupo Bodegas Emilio Moro
- ♦ Financial Manager of Grupo Bodegas Emilio Moro
- ♦ Head of Administration at Bodegas Cepa 21
- ♦ Administration Technician at Bodegas Convento San Francisco
- ♦ 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 by ICEX
- ♦ Management Development Program by IESE



Professors

Ms. Martínez Corrales, Alba

- ♦ Winemaker
- ♦ Winery worker at Bodega Agrícola Riova
- ♦ Winemaker at Bodegas and Viñedos Alión
- ♦ Overseer of the Rueda Appellation of Origin Control Board
- ♦ Graduate in Oenology and Agricultural and Food Industry Engineering from the University of Valladolid
- ♦ Specialization in Communication for Leadership by Escuela Best Coaching

Ms. Masa Guerra, Rocío

- ♦ Winemaker at Bodegas Protos
- ♦ Assistant Winemaker at Matarromera Winery
- ♦ 2nd winemaker at Viñas del Jaro
- ♦ Responsible for grape intake at Emilio Moro Winery
- ♦ Responsible for quality at BRC and winemaker at Viñedos Real Rubio
- ♦ Winemaking Assistant at Solar Viejo Winery
- ♦ Winery and Vineyard Manager at Ébano Viñedos y Bodegas
- ♦ Oenology assistant and laboratory technician at El Soto Winery
- ♦ Degree in Oenology from the Higher Technical School of Agricultural Engineering of Palencia
- ♦ MBA in Wine Business Management from the Business School of the Chamber of Commerce of Valladolid

09

Impact on Your Career

This Postgraduate Certificate was created with the possibility of offering tourism professionals a range of opportunities in the field of oenology, more specifically sparkling products. To achieve this goal, TECH Technological University has put all its efforts in creating a syllabus with a current and practical vision, which promotes the creation of businesses or careers in the wine tourism field and/or focused on promoting these products through the most advanced knowledge.





“

Increase your possibilities of professional growth and become a Specialist in Sparkling Wine Production”

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

The Diploma in Sparkling Wine Production 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.

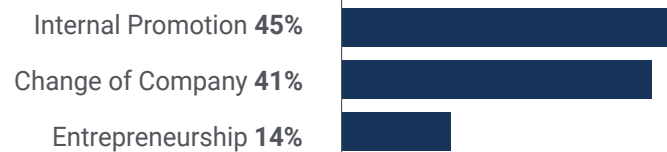
Meet your salary progression objective by expanding your knowledge of sparkling wines with this Diploma.

Apply this intensive learning to improve your career aspirations in the field of Oenology.

Time of change



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

The professional who completes this university degree will obtain an apprenticeship that will boost his or her career, but at the same time will greatly benefit the companies in which he or she deploys his or her extensive knowledge of sparkling wines. In this way, a perfect combination of mutual benefit is produced, which will serve to launch new initiatives or business strategies associated with viticulture and tourism.



“

Participate in the improvement of your company's product, incorporating the latest gasification techniques”

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

01

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.

02

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.

03

Building agents of change

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

04

Increased international expansion possibilities

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



05

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.

06

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 Sparkling 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 Sparkling Wine Production** contains the most complete and up-to-date program 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 Sparkling Wine Production**

Official No. 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.



Postgraduate Certificate Sparkling Wine Production

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

Postgraduate Certificate Sparkling Wine Production

