

Postgraduate Certificate Specialist in White Wine Elaboration



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- » 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/specialist-white-wine-elaboration

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01 Welcome

Leading wineries around the world have incorporated the most sophisticated technology in the production of their white wines, where Artificial Intelligence is used to control temperatures, fermentations and aging of this type of wine. These advances complement the essential knowledge of the different grape varieties, ripening parameters and bottling. In this sense, TECH Technological University provides professionals in the tourism sector with the most advanced knowledge of all the processes and elements involved in the vinification of white and rosé wines. All of this, in a 100% online academic format, developed by a dedicated team in the Oenology sector.



Postgraduate Certificate in Specialist in White Wine Elaboration.
TECH Technological University



“

Become an expert in the processes of white wine production thanks to TECH Technological University”

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 groundbreaking 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 offer the professional of the tourism sector the most advanced and recent information on the Production of White Wines. This information is essential for the creation of projects linked to this product or to the promotion of initiatives associated with oenology or tourist gastronomy. In order to achieve this goal, you will have access to innovative didactic material that can be easily accessed from any electronic device with an Internet connection.



“

This university degree gives you the tools you need to master white and rosé winemaking from start to finish”

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

The Postgraduate Certificate in Specialist in White Wine Elaboration will enable students to:

01

Deepen in the differentiating characteristics of white wine vinification processes

04

Emphasize the importance of vineyard care for winemaking

02

Develop the winemaking knowledge that will allow the best decisions to be made at the different stages of the chosen white wine



03

Respectfully transfer the expression of a variety or terroir to the wine

05

Determine the processes for cleaning white wines

06

Establish the new trends in white winemaking

08

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



09

Inculcate the need for environmental protection based on sustainability

07

Provide the widest possible range of viticultural knowledge

10

Substantiate the enological importance of these compounds both in the winemaking stages and in the final product

05

Structure and Content

This Postgraduate Certificate has been designed with the main purpose of providing a very useful learning experience for the professional growth of students in the wine tourism sector. For this purpose, TECH Technological University has created an intensive program of 150 teaching hours, where the graduate will be able to delve, through innovative teaching resources, into the advances achieved in the production of the most sophisticated white wines in the world.



“

Thanks to the Relearning system, you will not have to dedicate long hours of study and you will be able to consolidate the key concepts in a simple way"

Syllabus

This Postgraduate Certificate presents a study plan that has taken into account the most valuable and essential information that every professional must have to become a Specialist in White Wine Elaboration.

In this way, students will gain knowledge with a global approach to the vinification of white and rosé wines, based on information about the main grape varieties in the world's main tourist destinations, maturation parameters and fermentation processes.

An intensive training course of 150 teaching hours that will be accompanied by numerous additional didactic material (video summaries, detailed videos, specialized readings), which will allow you to dynamically deepen your knowledge of the most advanced techniques for temperature control, the aging of white wines or the process and choice of bottling.

In addition, thanks to the Relearning system, based on the reiteration of key contents throughout the program, students will reduce the time spent studying and memorizing.

An excellent opportunity to progress in the tourism sector through a Diploma that does not require attendance, nor does it have classes with fixed schedules. Thus, the professional will be able to perfectly combine his or her daily responsibilities with a degree that is at the academic forefront.

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

Module 1

Vinification of White and Rosé Wines



Where, When and How is it Taught?

TECH offers the possibility to study this Postgraduate Certificate in Occupational Health, Safety and Prevention completely online. During the 6 weeks of the specialization, the student will be able to access all the contents of this program at any time, which will allow the students to self-manage their study time.

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

Module 1. Vinification of White and Rosé Wines

1.1. White Grape Varieties and Wine Styles

- 1.1.1. Main Varieties in the Iberian Peninsula
- 1.1.2. Main Varieties in France
- 1.1.3. Main Varieties in Italy
- 1.1.4. Main Varieties in South America
- 1.1.5. Main Varieties in North America
- 1.1.6. Main Varieties in South Africa
- 1.1.7. Main Varieties in Australia and New Zealand
- 1.1.8. Introduction to the Main Processing Styles

1.2. White Grape Ripening Parameters

- 1.2.1. Ripeness Indexes
- 1.2.2. Ripeness and Ideal Time of Harvest
- 1.2.3. Quality Criteria for Reception of White Grapes

1.3. Reception of White Grapes

- 1.3.1. Harvest and Reception in the Winery
- 1.3.2. Destemming and Crushing
- 1.3.3. Maceration and Pressing

1.4. Prefermentation Processes

- 1.4.1. Protection of Must Against Oxidation
- 1.4.2. Must Racking and Clarification
- 1.4.3. Must Corrections

1.5. Alcoholic Fermentation of White Wines

- 1.5.1. Vatting and Types of Tanks and Vessels for Fermentation
- 1.5.2. Inoculation of Wine Yeasts, Vat Feet and Spontaneous Fermentations
- 1.5.3. nitrogen limentation and must aeration

1.6. Temperature Control

- 1.6.1. Control of Fermentation Temperature
- 1.6.2. Control and Analytical Monitoring of Alcoholic Fermentation
- 1.6.3. Control and Monitoring of the End of Alcoholic Fermentation

1.7. Other Fermentations and Aging of White Wines

- 1.7.1. Malolactic Fermentation
- 1.7.2. Aging on Lees
- 1.7.3. Fermentation and/or Barrel Aging

1.8. Processes of Clarification, Stabilization and Filtration of White Wines

- 1.8.1. Clarification processes
- 1.8.2. Stabilization Processes
- 1.8.3. Filtration Processes

1.9. Bottling

- 1.9.1. Control of Pre-Bottling Analytical Parameters
- 1.9.2. Control of Parameters During Bottling of White Wine
- 1.9.3. Cork Stoppers and Alternative Closures for White Wine

1.10. Special Fermentations

- 1.10.1. Ice Wines
- 1.10.2. Fermentation with Skins
- 1.10.3. Orange Wines



An academic itinerary of 150 teaching hours of the most advanced knowledge on special fermentations"



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.



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.

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

The Postgraduate Certificate is aimed at university graduates who have previously completed any of the following degrees in the following fields: Social Sciences, Administrative and Economic Sciences.

This program uses a multidisciplinary approach as the students have a diverse set of academic profiles and represent multiple nationalities.

The Postgraduate Certificate may also be taken by professionals who, being university graduates in any area, have two years of work experience in the field of oenology.





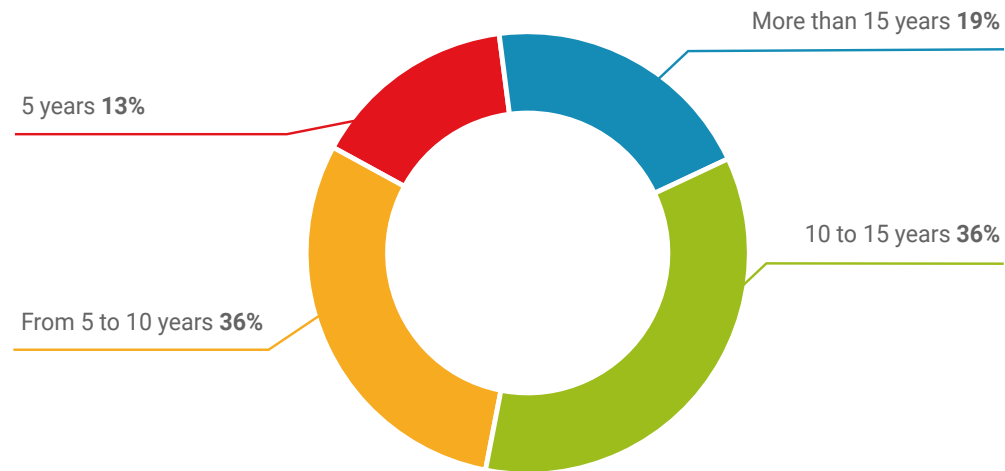
“

Creates business projects focused on showing tourists the highest quality white wines from the main wine producers"

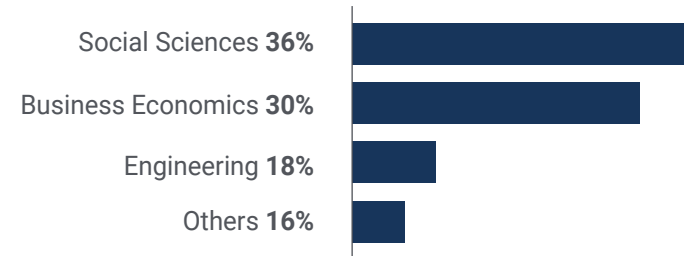
Average Age

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

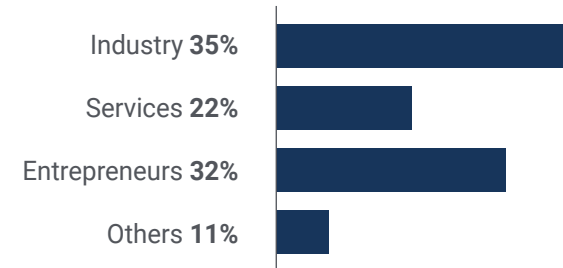
Years of Experience



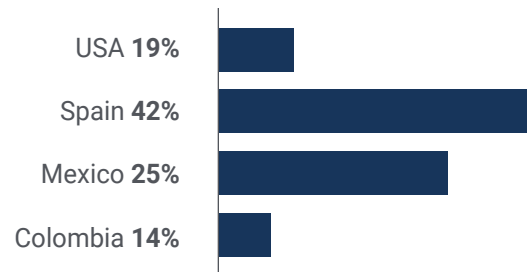
Training



Educational Profile



Geographical Distribution



Judith Gil

CEO in Bodega

"With this training I was able to progress in my career, I had the necessary information at the right time to be able to improve the quality of the wines in my company and bring the product to the visitor in an innovative way. A Diploma with which you can take an important step towards success"

08

Course Management

The tourism professional will have within his reach the most exhaustive syllabus on the elaboration of white wines by an excellent team of professionals with extensive experience in first class national and international wineries. Therefore, students will have access to valuable information that will give them a plus to their curriculum and will allow them to develop initiatives within the wine tourism sector with guaranteed success.



“

The proximity of the excellent teaching staff of this degree will allow you to resolve any doubts you may have about the content of the program"

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. Arranz Núñez, Beatriz

- ♦ 2nd winemaker at Viñas del Jaro
- ♦ Winemaking Assistant in Viña Buena
- ♦ Winemaker at Familia A. De La Cal Winery
- ♦ Winemaking Assistant at Viña Cancura
- ♦ Cellar worker in Vitalpe
- ♦ Trainee oenologist at the Business Development Institute
- ♦ Winemaker and guide of the Provincial Wine Museum of Valladolid.
- ♦ Overseer of the D.O. Ribera del Duero Superior Council
- ♦ Degree in Enology from the University of Valladolid

Mr. Carracedo Esguevillas, Daniel

- ♦ Deputy winemaker of Viñas del Jaro
- ♦ Laboratory manager at Viñas del Jaro
- ♦ Deputy winemaker at Cal Grau Winery and Vineyards
- ♦ Graduated in Enology from the University of Valladolid

09

Impact on Your Career

This university program provides the solid knowledge base that all professionals in the tourism sector should have if they wish to focus their careers or projects on oenology. An apprenticeship that will undoubtedly mark your career, providing you with the most current and outstanding information on the Production of White Wines, so that you will be able to transfer it with rigor in your wine tourism initiatives.



“

*Master the most relevant processes
in the production of white wines and
move up in your professional career”*

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

The Diploma in Specialist in White Wine Elaboration 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.

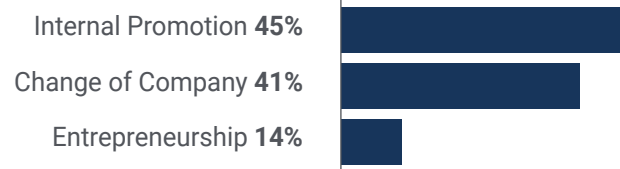
Thanks to this Diploma you will get the promotion you are looking for in the wine tourism sector.

Implement in your business actions that include wine products with the most innovative processes.

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

This Postgraduate Certificate has been created to meet the intellectual needs and progression of professionals. A learning process that not only has an impact on the students, but also on the companies where they are immersed and where they will be able to contribute with specialized knowledge on the Production of White Wines, which will allow them to make appropriate strategic decisions regarding the acquisition of these products or the implementation of actions associated with wine tourism.



“

Your knowledge will raise the prestige of your company and that of your professional career in the wine tourism field”

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 Specialist in White Wine Elaboration 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 Elaboration** 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 Specialist in White Wine Elaboration**

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.



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- » 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 Elaboration

