



Postgraduate Certificate White Wine Production

» Modality: online» Duration: 6 weeks

» Certificate: TECH Global University

» Credits: 6 ECTS

» 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.techtitute.com/us/school-of-business/postgraduate-certificate/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.









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...

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

+200

executives prepared each year

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.



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.

TECH offers students the best online learning methodology. The university combines the Relearning method (postgraduate

the Case Study. Tradition and vanguard in a difficult balance,

learning methodology with the best international valuation) with

and in the context of the most demanding educational itinerary.



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.



Economy of Scale

Academic Excellence

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.



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







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.



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.

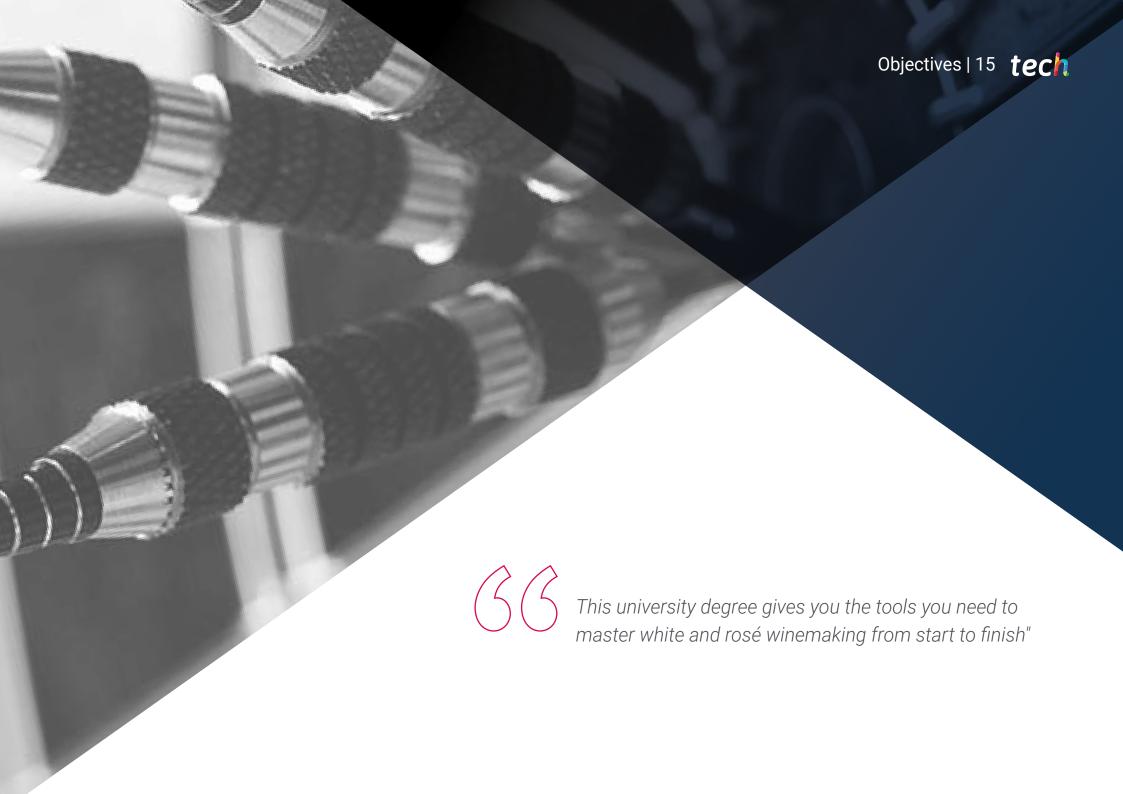


You will be part of an exclusive community

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 Technological University community.

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





tech 16 | Objectives

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

The Postgraduate Certificate in White Wine Production will enable students to:



Deepen in the differentiating characteristics of white wine vinification processes



Emphasize the importance of vineyard care for winemaking



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

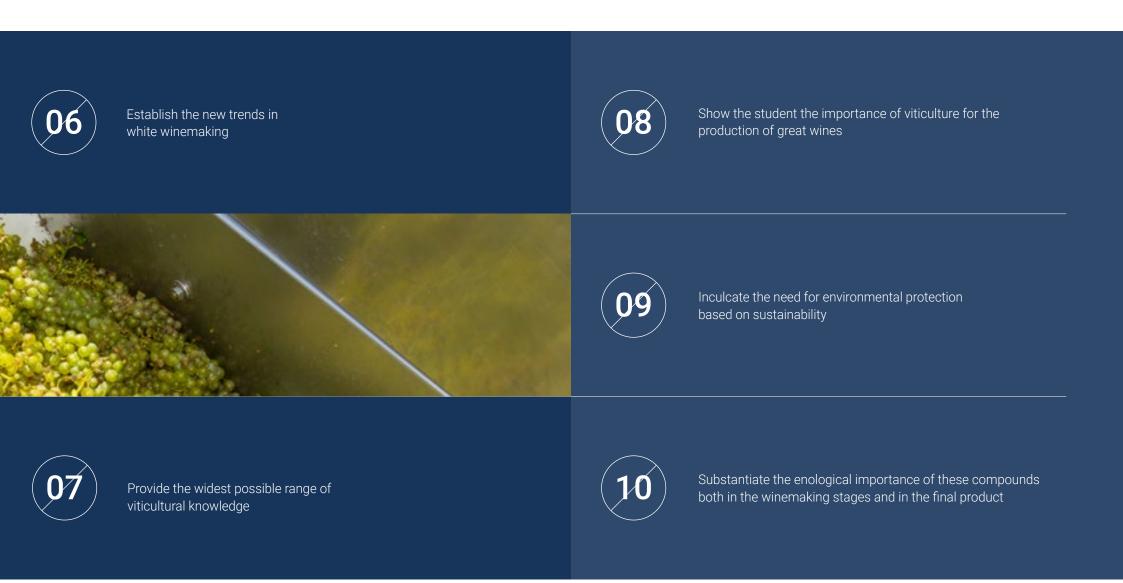




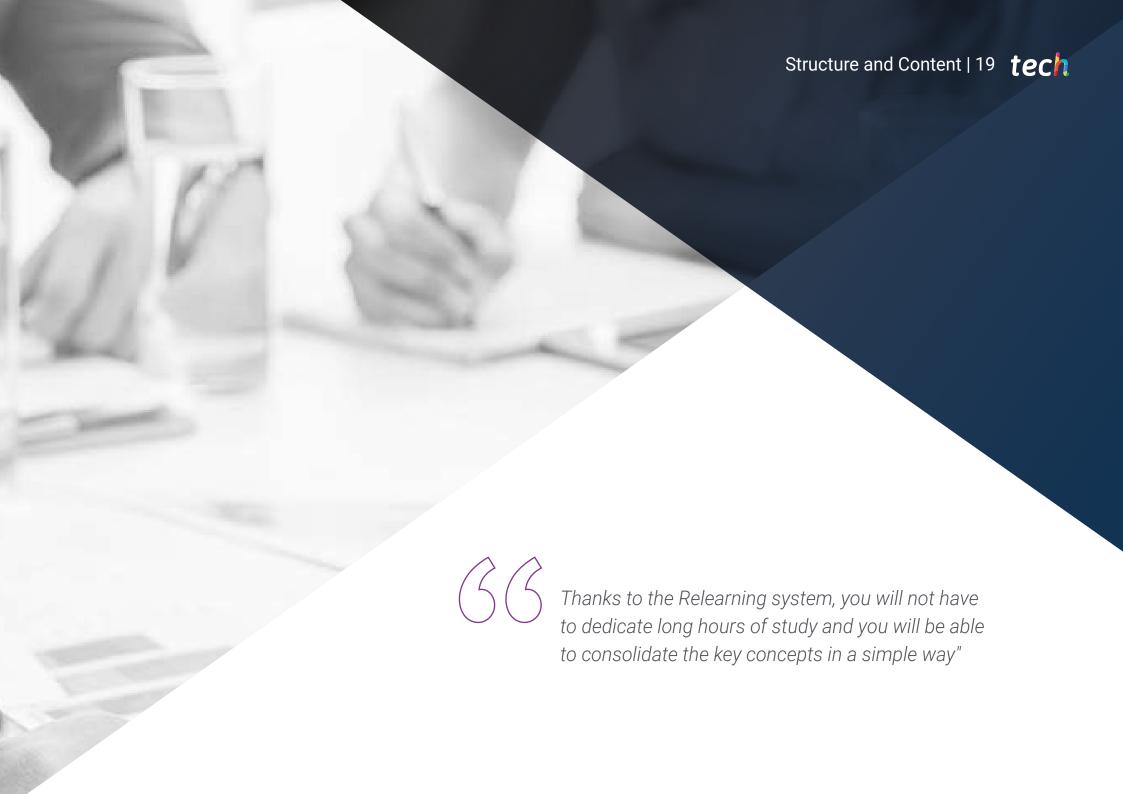
Respectfully transfer the expression of a variety or terroir to the wine



Determine the processes for cleaning white wines







tech 20 | Structure and Content

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 White Wine Production.

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.

tech 22 | Structure and Content

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

- 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







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.





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.

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.

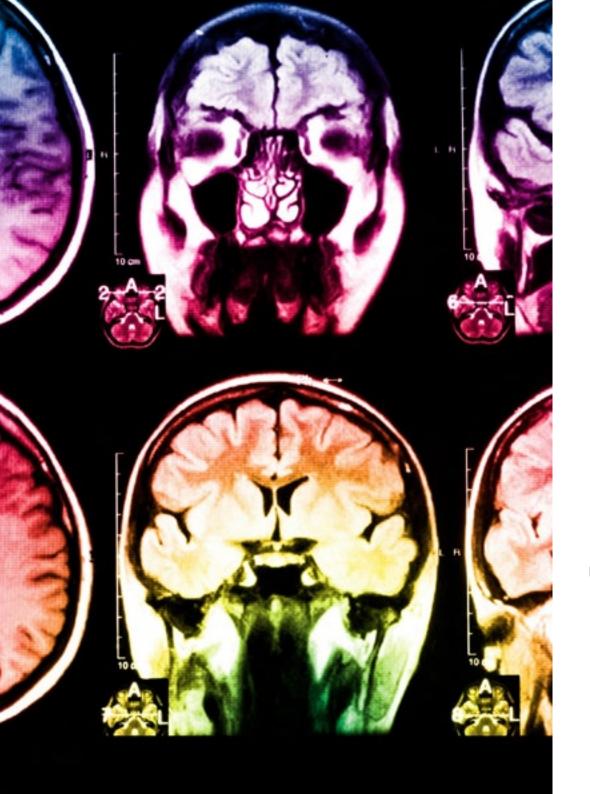
We enhance the Case Study with the best 100% online teaching method: Relearning.

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.

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.





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

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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.

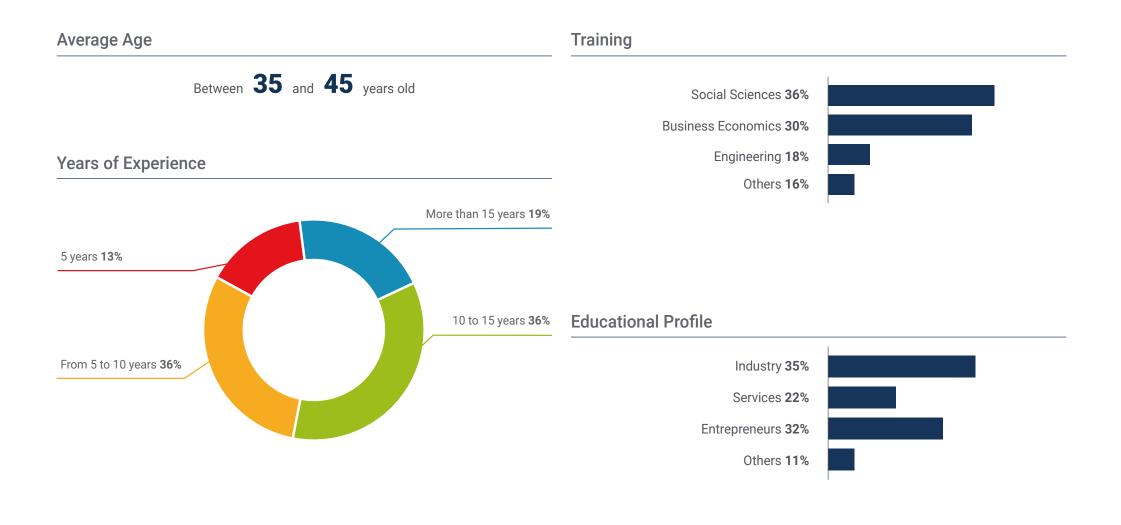


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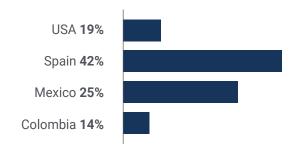




tech 34 | Our Students' Profiles



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"





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





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

The Diploma in White 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.

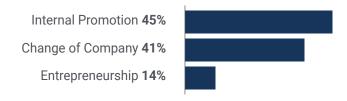
Thanks to this
Diploma you will get
the promotion you
are looking for in the
wine tourism sector.

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.

\$30,800 A salary increase of \$40,040





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.



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.



Building agents of change

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



Increased international expansion possibilities

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







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.





tech 50 | Certificate

This private qualification will allow you to obtain your **Postgraduate Certificate in** White Wine Production endorsed by TECH Global University, the world's largest online university.

TECH Global University is an official European University publicly recognized by the Government of Andorra (official bulletin). Andorra is part of the European Higher Education Area (EHEA) since 2003. The EHEA is an initiative promoted by the European Union that aims to organize the international training framework and harmonize the higher education systems of the member countries of this space. The project promotes common values, the implementation of collaborative tools and strengthening its quality assurance mechanisms to enhance collaboration and mobility among students, researchers and academics.

This **TECH Global University** private qualification is a European program of continuing education and professional updating that guarantees the acquisition of competencies in its area of knowledge, providing a high curricular value to the student who completes the program.

Title: Postgraduate Certificate in White Wine Production

Modality: online Duration: 6 weeks

Accreditation: 6 ECTS



Postgraduate Certificate in White Wine Production

This is a private qualification of 180hours of duration equivalent to 6 ECTS, with a start date of dd/mm/yyyy and an end date of dd/mm/yyyy.

TECH Global University is a university officially recognized by the Government of Andorra on the 31st of January of 2024, which belongs to the European Higher Education Area (EHEA)

In Andorra la Vella, on the 28th of February of 2024





Postgraduate Certificate White Wine Production

» Modality: online

» Duration: 6 weeks

» Certificate: TECH Global University

» Credits: 6 ECTS

» Schedule: at your own pace

» Exams: online

