



# Postgraduate Certificate Wine Aging and Breeding

» 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 degrees in the field of Social, Administrative and Business Sciences

Website: www.techtitute.com/in/school-of-business/postgraduate-certificate/wine-aging-breeding

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# 01 **Welcome**

The climate, the terrain, the type of grape are just some of the elements that will determine the different properties of the wine, but two are especially relevant in its aging and ageing: time and the barrel. It is an art that impregnates spicy and toasted aromas and adds other nuances depending on the maturity of the wine. Mastering all these concepts requires learning from the best experts. For this reason, TECH Technological University has designed this degree that brings the Tourism professional closer to a syllabus taught by specialists with an excellent background in the Oenology sector. Thus, through a 100% online format, you will learn about the importance of oak barrels in the aging of a wide variety of current wines.









### tech 08 | Why Study at TECH?

### 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

+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.



### 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**

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"



### 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.





### 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 Wine Aging and Breeding will enable students to:



Be able to identify and understand the different stages of barrel manufacturing



Analyze the composition of oak



Illustrate the elements of differentiation between the different manufacturers

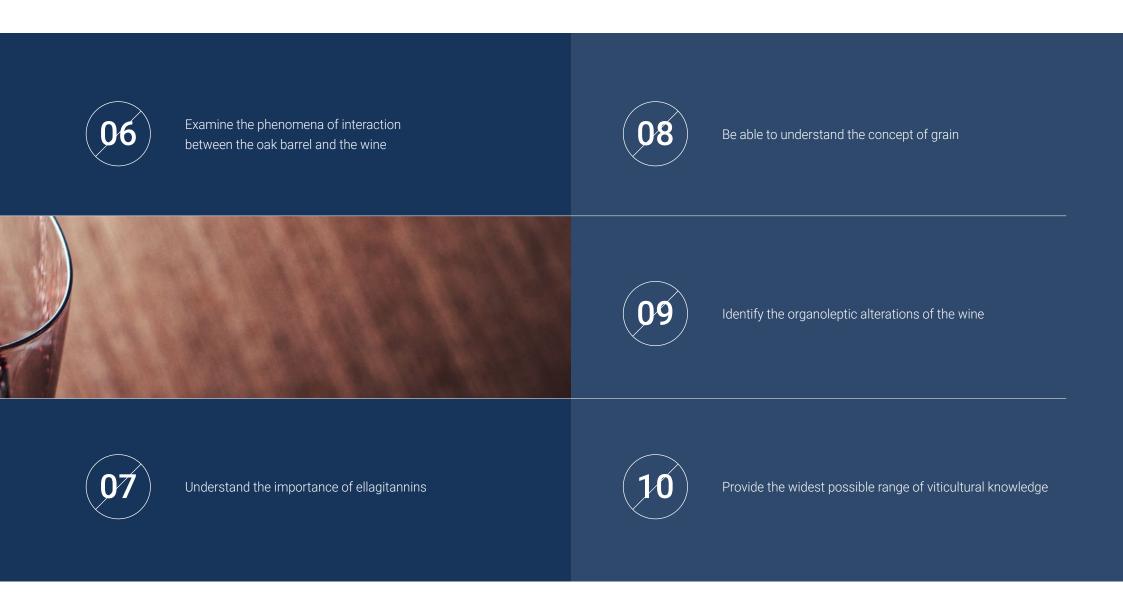




Be aware that the barrel is not only an aromatic contribution, but also an element of wine stabilization



Determine the difference between French, American, and Eastern European oak







### tech 20 | Structure and Content

### **Syllabus**

This Postgraduate Certificate is designed to provide over 6 weeks the most valuable and outstanding information on Wine Aging and Breeding, especially through the use of oak barrels.

The syllabus is based on the knowledge and current experience of a teaching team with extensive experience as winemakers and specialists in wineries. In this way, the students will have access to a content that will take them for 150 hours to delve into the evolution of the use and manufacture of oak barrels for wine storage.

A whole art, which will allow the professional to learn about the most outstanding advances in this sector, as well as to acquire an intensive learning about the influence of oak on aromas depending on the geographical area. In addition, in order to make the information much more attractive, TECH Technological University provides numerous additional didactic resources: video summaries, in-depth videos, essential readings or case studies.

In this way, the graduate will have access to an intensive, yet flexible, university degree. All you need is an electronic device (cell phone, tablet or computer) with an Internet connection to access the syllabus of this program. An ideal academic option for those who wish to advance in the field of Oenology through an avant-garde Postgraduate Certificate.

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

Module 1.

Importance of the Oak Barrel in Wine Aging



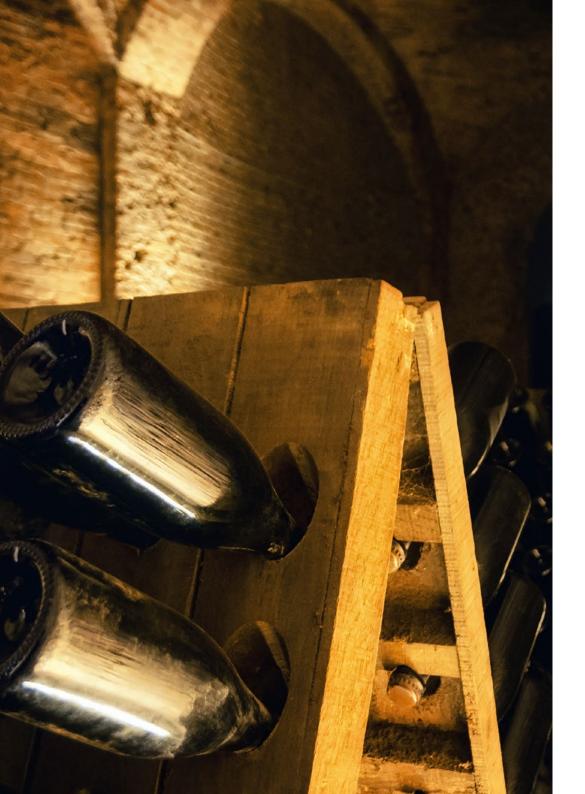
### Where, When and How is it Taught?

TECH Technological University offers students the opportunity to study this Postgraduate Certificate in Wine Aging and Breeding 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 selfmanage their study time.

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

### tech 22 | Structure and Content

Module 1. Importance of the Oak Barrel in Wine Aging			
<ul> <li>1.1. Importance of Oak for Barrel Manufacturing</li> <li>1.1.1. Use of the Barrel History</li> <li>1.1.2. Knowledge about Cooperage Wood</li> <li>1.1.3. Use of Barrels in Dry White Wines</li> <li>1.1.4. Use of Barrels in Red Wines</li> </ul>	<ul><li>1.2. Oak</li><li>1.2.1. Morphology and Anatomy</li><li>1.2.2. Botanical Differentiation and Origins</li><li>1.2.3. Notion of Grain and Porosity</li></ul>	<ul><li>1.3. Wood Selection</li><li>1.3.1. Selection in the Forest</li><li>1.3.2. Selection at the Sawmill</li><li>1.3.3. Selection in the Cooperage</li></ul>	<ul> <li>1.4. Drying and Seasoning of the Wood</li> <li>1.4.1. Drying the Wood</li> <li>1.4.2. Seasoning the Wood</li> <li>1.4.3. Importance of Microorganisms During Drying</li> </ul>
<ul> <li>1.5. Manufacture of Barrels</li> <li>1.5.1. The Transformation of the Staves</li> <li>1.5.2. Assembly of the Staves</li> <li>1.5.3. The Toasting of the Barrel</li> <li>1.5.4. Manufacture of the Barrel Tops</li> <li>1.5.5. Finishing the Barrel</li> </ul>	<ul> <li>1.6. Aromatic Contributions of Oak Barrels</li> <li>1.6.1. Aromatic Contributions of French Oak</li> <li>1.6.2. Aromatic Contributions of American Oak</li> <li>1.6.3. Aromatic Contributions of Eastern European oak</li> </ul>	<ul> <li>1.7. Oak Tannin</li> <li>1.7.1. The Elagitannins</li> <li>1.7.2. Enological Interest</li> <li>1.7.3. Importance of Tannin in the Structure of Wine</li> <li>1.7.4. Kinetics of Tannin Release from the Barrel in Time</li> </ul>	<ul> <li>1.8. The Barrel, an Impermeable and Porous Container</li> <li>1.8.1. Impermeability of the Barrel</li> <li>1.8.2. Porosity of the Barrel</li> <li>1.8.3. Importance of the Barrel in the Aging Process</li> </ul>
<ul><li>1.9. The Good Use of Oak Barrels</li><li>1.9.1. Reception of New Barrels</li><li>1.9.2. Maintenance of the Barrels Over Time</li><li>1.9.3. Repair of Leaks</li></ul>	1.10. The Second Life of Oak Barrels 1.10.1. The Interest of the Second-Hand Barrel 1.10.2. The Use of Second-Hand Barrels for Spirits 1.10.3. Alternatives to Enological Use		





It provides an in-depth look at the most effective techniques for barrel maintenance and leak repair"



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.

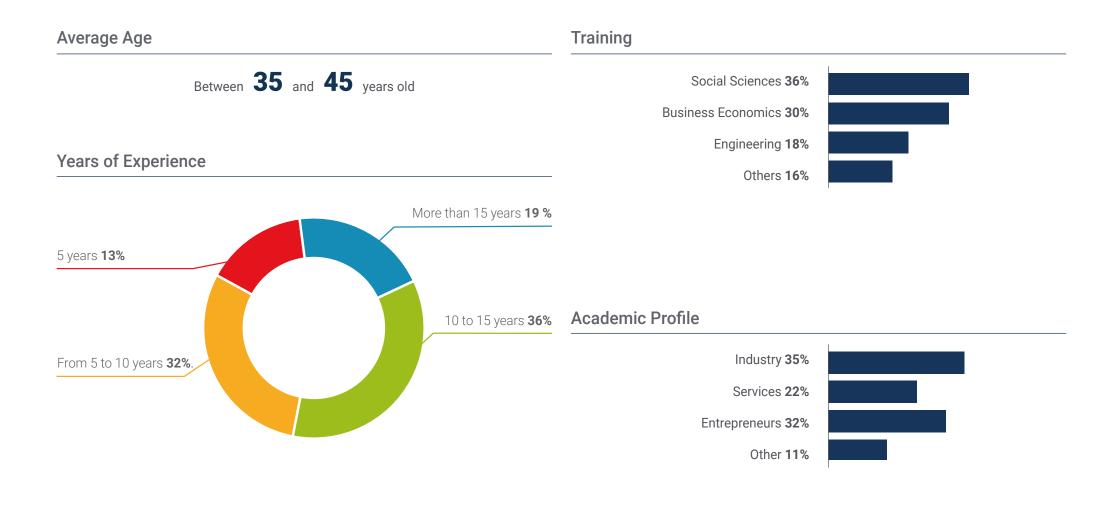


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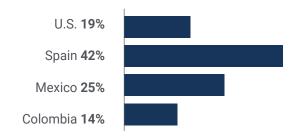




### tech 34 | Our Students' Profiles



### **Geographical Distribution**





## Natacha Villanueva

#### Wine museum director

"This training undoubtedly marked a before and after in my career. It allowed me to delve deeper into oenology and to take firm steps in the winery for which I worked. Since then, my career has been oriented towards wine tourism and I have been able to promote initiatives that give value to the quality of traditionally aged wines"





#### 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. 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

#### Ms. Arranz Núñez, Beatriz

- Winemaker at Viñas del Jaro
- 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







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

The Master's Degree in Wine Aging and Breeding an intensive program that prepares you to face challenges and business decisions, both on a national and international level. 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.

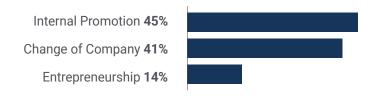
Increase your promotion options thanks to this Postgraduate Certificate designed by TECH Technological University.

Enter the world of wine tourism with the guarantee of having specific and valuable knowledge.

#### 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 **Postgraduate Certificate in Wine Aging and Breeding** 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 Wine Aging and Breeding Official N° of Hours: 150 h.



<sup>\*</sup>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 Wine Aging and Breeding

» Modality: online

» Duration: 6 weeks

» Certificate: TECH Technological University

» Dedication: 16h/week

» Schedule: at your own pace

» Exams: online

