

Postgraduate Diploma Viticulture



Postgraduate Diploma Viticulture

- » Modality: online
- » Duration: 6 months
- » Certificate: TECH Global University
- » Credits: 24 ECTS
- » Schedule: at your own pace
- » Exams: online
- » Target Group: University graduates, postgraduates and degree holders who have previously completed any of the programs in the field of Social and Legal Sciences, Administrative and Business Administration.

Website: www.techtute.com/us/school-of-business/postgraduate-diploma/postgraduate-diploma-viticulture

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01 Welcome

Wineries, wine museums and gastronomic routes with wines as their main attraction have boosted interest in wine and tourism. Therefore, boosting business in this line requires a deep knowledge of the raw material, the preparation of the soil, the elaboration of the most sophisticated wines or the special fermentation processes. In this line, TECH offers a 100% online program that provides an advanced syllabus, developed by an excellent team of winemakers with extensive experience in the sector. In this way, the Tourism professionals will acquire an exquisite and rigorous learning about the wine world in only 6 months and with the most innovative didactic material of the current academic panorama.



Postgraduate Diploma in Viticulture
TECH Global University



“

*Become an expert in
Viticulture and promote quality
wine as a tourist attraction”*

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 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

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 Global Universitycommunity.

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

04 Objectives

The objective of this Postgraduate Diploma is to provide the necessary tools and techniques to be able to have the necessary knowledge about the latest trends in white and red wines through the most recent methods for their elaboration. A goal that will be much easier to achieve thanks to the numerous additional pedagogical resources provided by this 100% online university program.



“

Increase your knowledge of white and red wines and their most advanced production techniques in the best wineries in the world”

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

The **Postgraduate Diploma in Viticulture** will enable the students to:

01

Provide the widest possible range of viticultural knowledge

02

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

03

Inculcate the need for environmental protection based on sustainability

04

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

05

Examine the microorganisms associated with the winemaking process, their nutritional requirements, and the beneficial or detrimental properties they can contribute to the wine

06

Provide knowledge for the production of white wines

07

Determine the wide range of existing possibilities in order to choose the most appropriate processes for a given terroir, grape variety and wine style

10

Determine the varieties used or with potential in the vinification of sparkling wines

08

Develop to the maximum the most advanced enology so that the student can produce top quality white wines

11

Examine the viticultural elements that affect winemaking

09

Turn the student into an expert in red winemaking

12

Generate specialized knowledge about the expedition Preparation of wines for consumption

13

Establish the importance of winemaking for this group of great wines

14

Substantiate the need to protect these heritage treasures as part of our culture

15

Broaden knowledge of fining and elimination of the various components that can depreciate the wine





16

Broaden the knowledge of barrel construction

17

Substantiate the need to protect these heritage treasures as part of our culture

18

Broaden knowledge of fining and elimination of the various components that can depreciate the wine

05

Structure and Content

This Postgraduate Diploma has been designed with a theoretical-practical perspective that will allow students to learn about the latest developments in viticulture. An academic itinerary that will lead you to obtain, comfortably, the most important information about the production, elaboration and bottling process of the most relevant white and red wines. All this, moreover, in only 6 months.



“

Take a step forward in your professional career in the tourism sector and combine your knowledge of wine-making with the creation of new experiences”

Syllabus

This Postgraduate Diploma has been created to provide professionals in the tourism sector with a rigorous knowledge of the delicate and arduous task of winemaking. An academic experience that will be a plus in your resume and will allow you to grow professionally in a sector that increasingly bets on the inclusion of wines as the main element of attraction for the visitor.

In this way, the professionals will obtain a solid learning about the choice and preparation of the soil for the cultivation of the vine, as well as the different techniques used by winemakers to obtain white, rosé and red wines. The multimedia didactic material, the specialized readings and the case studies will provide greater dynamism to this Postgraduate Diploma and to the acquisition of new concepts.

In addition, thanks to the *Relearning* method, students will be able to progressively advance through the syllabus, consolidate the concepts addressed in a simple way and reduce the long hours of study.

A unique university program in the academic panorama, which offers a 100% online and flexible modality. The graduates only need an electronic device with an Internet connection to view the syllabus at any time of the day. An option that will allow you to perfectly combine the most demanding responsibilities with a first-class university education.

This Postgraduate Diploma takes place over 6 months and is divided into 4 modules:

Module 1

Viticulture

Module 2

Grape and Wine Compounds. Analytical Techniques

Module 3

Vinification of White and Rosé Wines

Module 4

Vinification of Red Wines



Where, When and How is it Taught?

TECH offers the possibility of developing this Postgraduate Diploma in Viticulture in a totally online way. Throughout the 6 months of the educational program, you will be able to access all the contents of this program at any time, allowing you to self-manage your study time.

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

Module 1. Viticulture

1.1. Preparation of the Plantation

- 1.1.1. Viticultural Soil Science
- 1.1.2. Interpretation of Soil Analyses
- 1.1.3. Correct Preparation of the Planting Bed
 - 1.1.3.1. Types of Implements and Work Performed
- 1.1.4. Analysis of the Different Planting Systems

1.2. Correct Choice of Vine Rootstocks

- 1.2.1. Types of Vine Rootstocks
- 1.2.2. Characteristics and Functions of Vine Rootstocks
- 1.2.3. Vine Nurseries

1.3. Pruning

- 1.3.1. Pruning Seasons
- 1.3.2. Execution of Cuts
- 1.3.3. Control and Disinfection of Wounds

1.4. Soil Maintenance

- 1.4.1. Plowing
 - 1.4.1.1. Advantages and Disadvantages.
 - 1.4.1.2. Types of Tools
 - 1.4.1.2.1. Cultivator
 - 1.4.1.2.2. Inter-Vine Cultivator
 - 1.4.1.2.3. Subsoiler
 - 1.4.1.2.4. Chisel
 - 1.4.1.3. Plowing Seasons

- 1.4.2. Plant Covers
 - 1.4.2.1. Recommended Species for Cover Crops
 - 1.4.2.2. Planting Systems
 - 1.4.2.3. Maintenance of Green Covers
- 1.4.3. Inconveniences of Invasive Flora
- 1.4.4. Control of Invasive Flora

1.5. Rational Control of Pests and Diseases

- 1.5.1. Main Pests and Diseases of Grapevine
- 1.5.2. Phytosanitary
 - 1.5.2.1. Contact
 - 1.5.2.2. Penetrants
 - 1.5.2.3. Systemic
- 1.5.3. Forms of Action of Phytosanitary Products
- 1.5.4. Ecological Preparations
- 1.5.5. Biological Control
- 1.5.6. Correct Application of Phytosanitary Products

1.6. Risk Management

- 1.6.1. Advantages and Disadvantages of the Different Irrigation Systems
 - 1.6.1.1. Sprinkling
 - 1.6.1.2. Drip
 - 1.6.1.3. Exudation Bands
- 1.6.2. Water Requirements of Grapevines
 - 1.6.2.1. Irrigation Periods
 - 1.6.2.2. Calculation of Irrigation Requirements
- 1.6.3. Water Stress

1.7. Green Operation

- 1.7.1. The Importance of Green Pruning
 - 1.7.1.1. Green Pruning Seasons
- 1.7.2. Green Pruning
- 1.7.3. Thinning
- 1.7.4. Cluster Thinning

1.8. Ripening and Harvesting

- 1.8.1. Grape Ripening
- 1.8.2. Advantages and Disadvantages of Grape Harvesting Systems
- 1.8.3. Harvesting Costs

1.9. Notions of grapevine physiology

- 1.9.1. Botanical Framework of the Grapevine
- 1.9.2. Basic Organography of the Grapevine
 - 1.9.2.1. Fruits of the Vineyard
- 1.9.3. Vineyard Physiology
- 1.9.4. Phenological States of the Vine
- 1.9.5. Critical Stages of the Vineyard

1.10. Wine Regions of the World

- 1.10.1. France
- 1.10.2. Italy
- 1.10.3. Greece:
- 1.10.4. Australia and New Zealand
- 1.10.5. South Africa
- 1.10.6. USA
- 1.10.7. South America

Module 2. Grape and Wine Compounds. Analytical Techniques**2.1. Components of the Grape and their Distribution in the Grape Bunch**

- 2.1.1. Vegetative and Reproductive Cycle of the Grapevine
- 2.1.2. Morphological Description and Composition of the Bunch
- 2.1.3. Chemical Composition of the Fruit

2.2. Chemical Composition of Must and Wine

- 2.2.1. Sugars
- 2.2.2. Organic acids
- 2.2.3. Nitrogen Compounds
- 2.2.4. Minerals
- 2.2.5. Polyphenols
- 2.2.6. Vitamins
- 2.2.7. Volatile Compounds

2.3. Organic Acids

- 2.3.1. Organic Acids
- 2.3.2. Main Acids in Grapes
- 2.3.3. Main Acids in Fermentation

2.4. Polyphenols

- 2.4.1. Non-Flavonoid Compounds
- 2.4.2. Flavonoids
- 2.4.3. Modifications of Phenolic Compounds During Ripening

2.5. Sugars

- 2.5.1. Structure and Classification
- 2.5.2. Glucose and Fructose
- 2.5.3. Other Sugars
- 2.5.4. Chemical Properties
- 2.5.5. Pectins

2.6. Nitrogen Compounds

- 2.6.1. Total Nitrogen and Assimilable Nitrogen
- 2.6.2. Amino Acids
- 2.6.3. Proteins
- 2.6.4. Other Forms of Nitrogen

2.7. Aromas and Other Volatile Compounds

- 2.7.1. Varietal Aroma
- 2.7.2. Volatile Components of the Pre-Fermentative Stage
- 2.7.3. Volatile Components of the Fermentative Stage
- 2.7.4. Volatile Constituents of Wine During Storage

2.8. Enzymes

- 2.8.1. Polyphenoloxidases
- 2.8.2. Aldehyde and C6 Alcohol Forming Enzymes
- 2.8.3. Glycohydrolase Enzymes
- 2.8.4. Proteolytic Enzymes

2.9. Classical Enological Analysis

- 2.9.1. Acid Analysis Methods
- 2.9.2. Sugar Analysis Methods
- 2.9.3. Methods of Alcohol Analysis
- 2.9.4. Methods of Polyphenol Analysis
- 2.9.5. Methods of Wine Additive Analysis

2.10. Advanced Enological Analysis

- 2.10.1. Liquid Chromatography: Enological Applications
- 2.10.2. Gas Chromatography: Enological Applications
- 2.10.3. Electronic Organoleptic Analysis

Module 3. Vinification of White and Rosé Wines

3.1. White Grape Varieties and Wine Styles

- 3.1.1. Main Varieties in the Iberian Peninsula
- 3.1.2. Main Varieties in France
- 3.1.3. Main Varieties in Italy
- 3.1.4. Main Varieties in South America

- 3.1.5. Main Varieties in North America
- 3.1.6. Main Varieties in South Africa
- 3.1.7. Main Varieties in Australia and New Zealand
- 3.1.8. Introduction to the Main Processing Styles

3.2. White Grape Ripening Parameters

- 3.2.1. Ripeness Indexes
- 3.2.2. Ripeness and Ideal Time of Harvest
- 3.2.3. Quality Criteria for Reception of White Grapes

3.3. Reception of White Grapes

- 3.3.1. Harvest and Reception in the Winery
- 3.3.2. Destemming and Crushing
- 3.3.3. Maceration and Pressing

3.4. Pre-Fermentation Actions

- 3.4.1. Protection of Must Against Oxidation
- 3.4.2. Must Racking and Clarification
- 3.4.3. Must Corrections

3.5. Alcoholic Fermentation of White Wines

- 3.5.1. Vatting and Types of Tanks and Vessels for Fermentation
- 3.5.2. Inoculation of Wine Yeasts, Vat Feet and Spontaneous Fermentations
- 3.5.3. Nitrogen Feeding and Must Aeration

3.6. Temperature Control

- 3.6.1. Control of Fermentation Temperature
- 3.6.2. Control and Analytical Monitoring of Alcoholic Fermentation
- 3.6.3. Control and Monitoring of the End of Alcoholic Fermentation

3.7. Other Fermentations and Aging of White Wines

- 3.7.1. Malolactic Fermentation
- 3.7.2. Aging on Lees
- 3.7.3. Fermentation and/or Barrel Aging

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

- 3.8.1. Clarification Processes
- 3.8.2. Stabilization Processes
- 3.8.3. Filtration Processes

3.9. Bottling

- 3.9.1. Control of Pre-Bottling Analytical Parameters
- 3.9.2. Control of Parameters During Bottling of White Wine
- 3.9.3. Cork Stoppers and Alternative Closures for White Wine

3.10. Special Fermentations

- 3.10.1. Ice Wines
- 3.10.2. Fermentation with Skins
- 3.10.3. Orange Wines

Module 4. Vinification of Red Wines**4.1. Red Grape Varieties**

- 4.1.1. Main Varieties in the Iberian Peninsula
- 4.1.2. Main Varieties in France
- 4.1.3. Main Varieties in Italy
- 4.1.4. Main Varieties in South America
- 4.1.5. Main Varieties in North America
- 4.1.6. Main Varieties in South Africa
- 4.1.7. Main Varieties in Australia and New Zealand

4.2. Red Grape Ripening Parameters

- 4.2.1. Ripeness Indexes
- 4.2.2. The Time of Harvest
- 4.2.3. Controls on Entry into the Winery

4.3. Reception of Red Grapes

- 4.3.1. Reception at the Winery
- 4.3.2. Destemming and Crushing
- 4.3.3. The Casing Processes
- 4.3.4. Types of Tanks for the Fermentation of Red Wines

4.4. Alcoholic Fermentation of Red Wines

- 4.4.1. Pumping-Over and Maceration Processes
- 4.4.2. Analytical Controls During Alcoholic Fermentation
- 4.4.3. Fermentative Thermodynamic Controls
- 4.4.4. Inoculation of Wine Yeasts
- 4.4.5. Fermentation Kinetics

4.5. End of Alcoholic Fermentation

- 4.5.1. The Discovery Processes
- 4.5.2. The Pressing Process
- 4.5.3. Treatment of Red Wines after Alcoholic Fermentation

4.6. Malolactic Fermentation

- 4.6.1. Chemical Transformations of Wine
- 4.6.2. Thermodynamic Processes of MLF
- 4.6.3. Lactic Bacteria and Inoculation
- 4.6.4. Co-Inoculation of Bacteria Prior to Alcoholic Fermentation
- 4.6.5. Analytical Controls during MLF

4.7. The Aging of Red Wines

- 4.7.1. Preparation before Barrel Aging
- 4.7.2. Legal Aspects of Red Wine Aging
- 4.7.3. Analytical Controls During Aging
- 4.7.4. Analytical Controls During Aging

4.8. Bottling of Red Wines

- 4.8.1. Clarification Processes
- 4.8.2. Filtration Processes
- 4.8.3. Filtering Processes
- 4.8.4. Control of Pre-Bottling Analytical Parameters

4.9. Bottle Aging Processes

- 4.9.1. The Importance of the Cork Stopper
- 4.9.2. Analytical Controls During Bottle Aging
- 4.9.3. Legal Aspects of Bottle Aging
- 4.9.4. Other Types of Bottle Sealing for Aging of Red Wines

4.10. Special Fermentations

- 4.10.1. Carbonic Maceration
- 4.10.2. Elaborations with Stalks
- 4.10.3. Sulfite-Free Processes
- 4.10.4. Special Packaging
- 4.10.5. Earthenware Jars
- 4.10.6. Wooden Tanks
- 4.10.7. Granite Deposits
- 4.10.8. Technical Concrete Tanks

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.

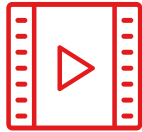
Relearning will allow you to learn with less effort and better performance, involving you more in your specialization, developing a critical mindset, defending arguments, and contrasting opinions: a direct equation to success.

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.



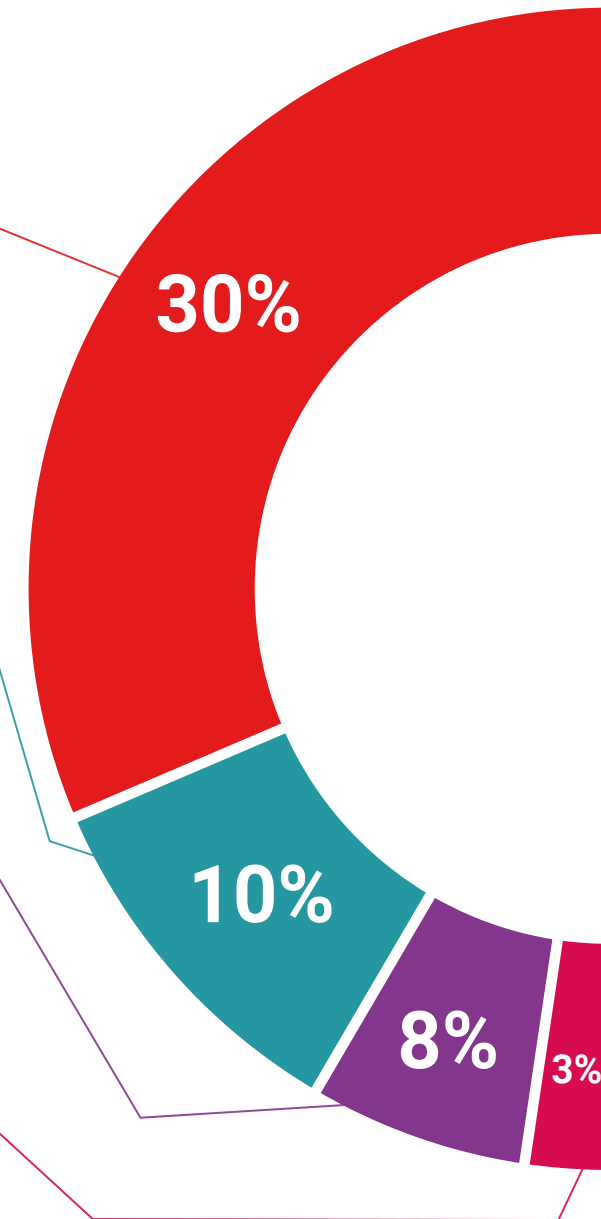
Management Skills Exercises

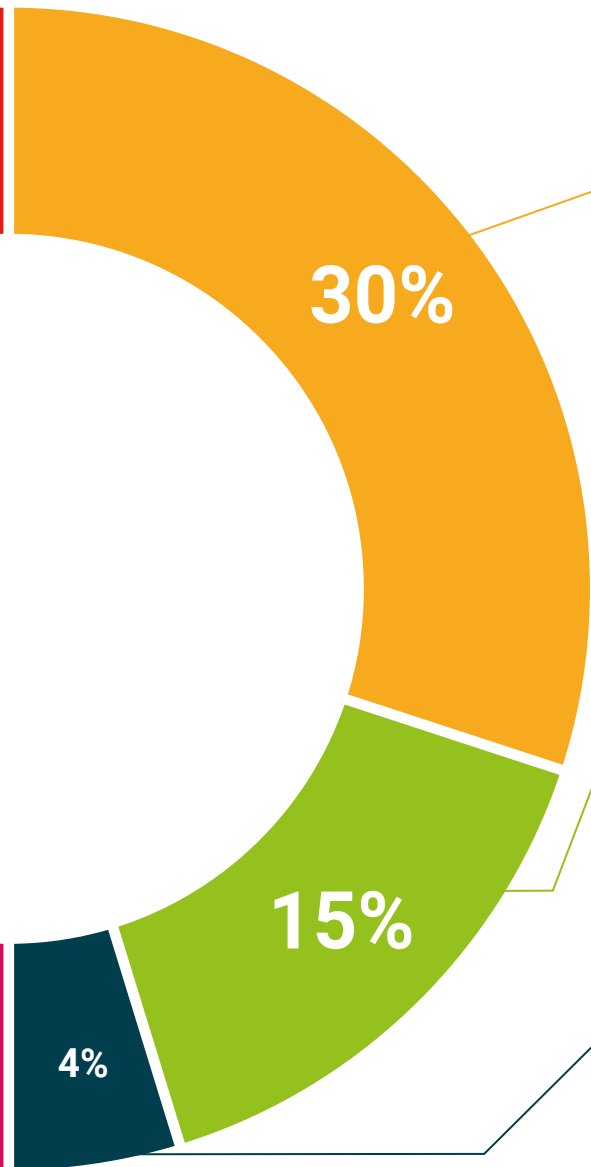
They will carry out activities to develop specific executive competencies in each thematic area. Practices and dynamics to acquire and develop the skills and abilities that a high-level manager needs to develop in the context of the globalization we live in.



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

The program is aimed at University Graduates, Postgraduates and Degree holders who have previously completed any of the following degrees in the field of 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.

Likewise, this Postgraduate Diploma may be taken by professionals who, being university graduates in any area, have work experience in the field of Enology.





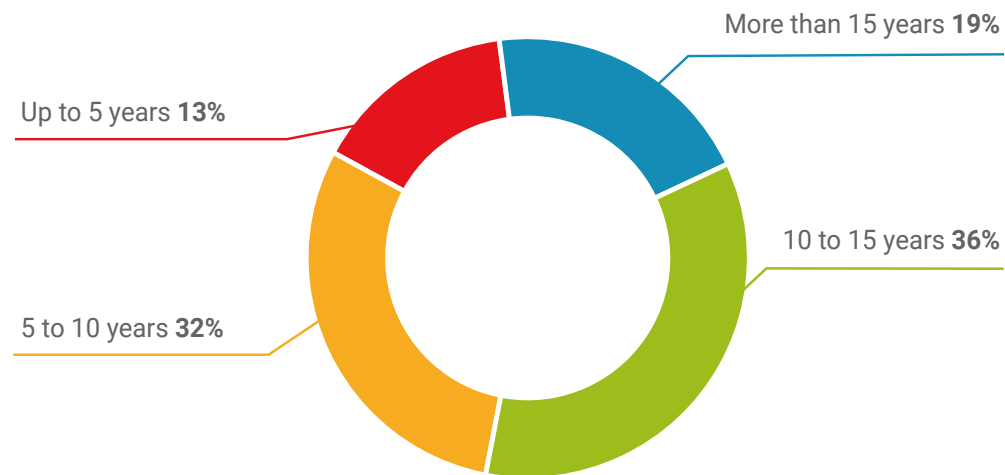
“

Broaden your horizons within the tourism sector and bet on viticulture, a booming industry in recent decades”

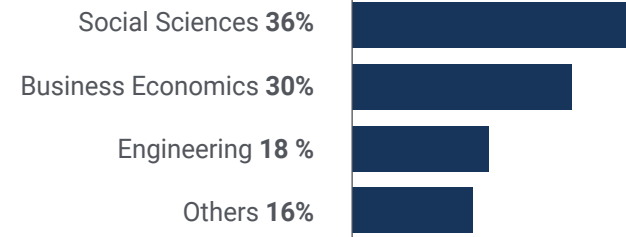
Average Age

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

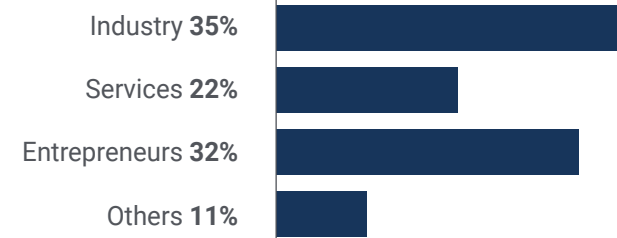
Years of Experience



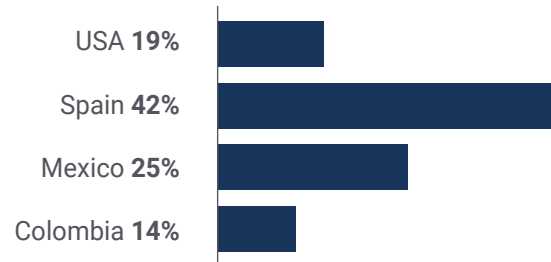
Training



Educational Profile



Geographical Distribution



Raquel Gil

Winery Technical Director

"This training has provided me in a short time with very advanced knowledge that is very useful for my day to day professional life. Once I finished this Postgraduate Diploma I was able to aspire to a higher level position in the wine industry and combine my tourism experience with the knowledge of this program"

08

Course Management

Winemakers, agronomists and senior technical managers of top-level wineries will be responsible for facilitating an advanced yet simple learning process. In this way, the professionals who attend this program will acquire the essential knowledge to progress in the wine sector and guide them towards business projects focused on wine tourism. An excellent teaching team that will also resolve any doubts that students may have during the course of the program.





“

Expert winemakers and technical directors of prestigious wineries will be responsible for bringing you the most advanced knowledge of the wine sector"

Management



Ms. Clavero Arranz, Ana

- ♦ General Manager of Bodegas Cepa 21
- ♦ Chief Executive Officer of Grupo Bodegas Emilio Moro
- ♦ Chief Financial Officer of Grupo Bodegas Emilio Moro
- ♦ Head of Administration at Bodegas Cepa 21
- ♦ Administration Technician at Bodegas Convento San Francisco
- ♦ Professional Master's Degree in Business Administration and Management from the University of Valladolid.
- ♦ Professional Master's Degree in Financial Management from ESIC
- ♦ Executive Coach by ICF
- ♦ Digital Immersion Program for CEOs (ICEX)
- ♦ Executive Development Program by IESE

Professors

Mr. Sáez Carretero, Jorge

- ♦ Viticulture Manager at Cepa 21 Winery
- ♦ Viticulture Technician at Fontana Winery
- ♦ Viticulture Manager at GIVITI
- ♦ Graduate in and Science Engineering from the Polytechnic University of Madrid
- ♦ Professional Master's Degree in Viticulture and Enology from the Polytechnic University of Madrid
- ♦ Accredited as Integrated Pest Management Advisor
- ♦ Accredited as Advisors of the Official Register of Producers and Operators of Phytosanitary Defense Means

Mr. Carracedo Esguevillas, Daniel

- ♦ Laboratory Manager at Viñas del Jaro
- ♦ Assistant Winemaker at Bodegas y Viñedos de Cal Grau
- ♦ Graduates in Enology from the University of Valladolid

Ms. Masa Guerra, Rocío

- ♦ Winemaker at Bodegas Protos
- ♦ Assistant winemaker at Matarromera Winery
- ♦ Responsible for incoming grapes at Bodega Emilio Moro
- ♦ Responsible for quality at BRC and winemaker at Viñedos Real Rubio
- ♦ Winemaking Assistant at Bodega Solar Viejo
- ♦ Winery and vineyard manager at Ébano Viñedos y Bodegas
- ♦ Assistant winemaker and laboratory technician at Bodega El Soto
- ♦ Degree in Oenology from the Escuela Técnica Superior de Ingenierías Agrarias de Palencia (Palencia School of Agricultural Engineering)
- ♦ MBA in Wine Business Management from the Business School of the Chamber of Commerce of Valladolid

Ms. Molina González, Silvia

- ♦ Operations Manager of Cepa 21 Winery
- ♦ Technical Manager at Bodegas Cepa 21
- ♦ Winemaker at Emilio Moro Winery
- ♦ Hostess for events and commercial promotions for New Line Events
- ♦ Event hostess and commercial promotions for Proderreg Agency
- ♦ Graduate in Oenology and Agricultural and Food Industries Engineering from the University of Valladolid
- ♦ Specialization in Leadership and Teamwork by the Technical School of Agricultural Engineering of Palencia

Ms. Arranz Núñez, Beatriz

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



Take the opportunity to learn about the latest advances in this field in order to apply it to your daily practice"

09

Impact on Your Career

This program is designed to meet the aspirations of professional progression in the wine tourism sector. That is why this program is oriented from the beginning to offer a very useful learning, laying the foundations to obtain a solid wine knowledge that inspires in the enhancement of tourism products and services based on this gastronomic element so valued worldwide.





“

Take a step further in your career with an academic option compatible with the most demanding responsibilities"

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

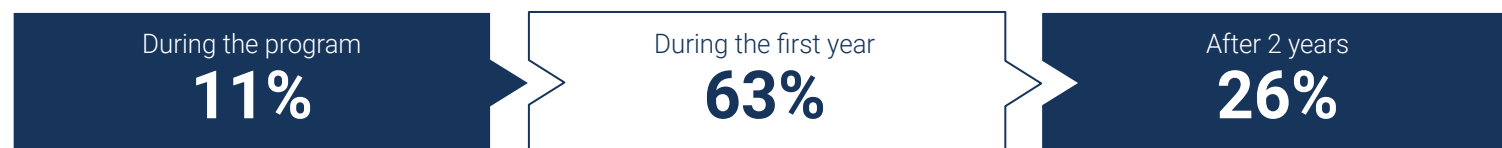
This Postgraduate Diploma in Viticulture TECH is an intensive program that prepares you to face challenges and business decisions in the field of wine tourism. The main objective is to promote your personal and professional growth. Helping you achieve success.

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.

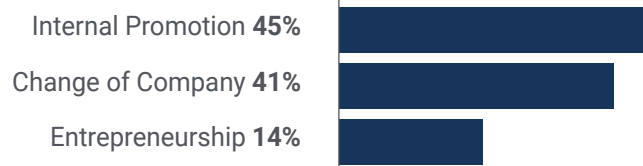
This program gives you the extra knowledge you need to impregnate your business with the best wines and turn it into a tourist reference.

Take a step further in your career with an academic option compatible with the most demanding responsibilities.

Time of Change



Type of change



Salary increase

This program represents a salary increase of more than **30%** for our students



10

Benefits for Your Company

The professionals who take this university degree will be able to apply the deep knowledge acquired on wine production oriented to the creation of new tourist services in their companies. A task that will undoubtedly benefit the entities in which they are working or to which they aspire to access. It is also a unique opportunity to establish a network of contacts with other experts in the sector who have similar aspirations.



“

Enhance the quality of the tourism services offered by your company and encourage it to grow from the world of wine"

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 Diploma in Viticulture guarantees students, in addition to the most rigorous and up-to-date education, access to a Postgraduate Diploma issued by TECH Global University.



“

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

This private qualification will allow you to obtain a **Postgraduate Diploma in Viticulture** 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 Diploma in Viticulture**

Modality: **online**

Duration: **6 months**

Accreditation: **24 ECTS**





Postgraduate Diploma Viticulture

- » Modality: online
- » Duration: 6 months
- » Certificate: TECH Global University
- » Credits: 24 ECTS
- » Schedule: at your own pace
- » Exams: online

Postgraduate Diploma Viticulture

