

Executive Master's Degree Enology

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Executive Master's Degree Enology

- » Modality: online
- » Duration: 12 months
- » Certificate: TECH Global University
- » Accreditation: 60 ECTS
- » Schedule: at your own pace
- » Exams: online
- » Target Group: University graduates who have previously completed any qualification in the field of Social, Administrative and Business Sciences.

Website: www.techtute.com/us/school-of-business/executive-master-degree/master-enology

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01 Welcome

The new ways of experiencing wine culture have boosted the wine industry from a tourist perspective. A new boom oriented towards innovation, exclusivity and the most advanced knowledge about everything that surrounds the cultivation and production of wine. In this scenario, professionals in the tourism sector must know in detail the latest advances in Enology in order to manage top-level projects and lead the promotion of an industry of great relevance in the main European and American tourist destinations.

All this with a 100% online program focused on viticulture, new analytical and winemaking techniques. An unparalleled educational option, with a syllabus accessible 24 hours a day, from an electronic device with an Internet connection.



Executive Master's Degree in Enology
TECH Global University



“

This Executive Master's Degree will enable you to lead wine tourism projects in the main destinations that drive the wine industry"

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 University community.

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

04 Objectives

This program is designed to strengthen the enology skills of professionals in the tourism sector who wish to develop new competencies and skills that are essential for projects in this industry. As a result, after the 12 months of this university program, the graduate will have mastered the main innovations in the wine sector, as well as the most appreciated characteristics of its products.



“

You will be able to specialize in Enology and apply it to the creation of exclusive tourist products based on the exquisite taste of wine”

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

The Executive Master's Degree in Enology will enable 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

08

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



09

Turn the student into an expert in red winemaking

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

11

Examine the viticultural elements that affect winemaking

14

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

12

Generate specialized knowledge about the Expedition: Preparation of wines for consumption



13

Establish the importance of winemaking for this group of great wines

15

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

16

Broaden the knowledge of barrel construction

18

Delve into the sensory analysis of wine. Aspects to assess and how to carry it out



19

Identify the organoleptic alterations of the wine

17

Present the importance of barrel toasting

20

Correctly manage the costs and income of a vineyard

05 Skills

In order to be able to offer tourism services oriented to Enology, this Executive Master's Degree enhances the professional's skills to transmit the relevance of each of the processes that affect wine production. A set of skills that will be much easier to improve thanks to the multimedia resources to which you will have access 24 hours a day, from any device with an Internet connection.



A grayscale photograph of a hand pointing at a document. The document features a bar chart with three bars of increasing height and a pie chart. The text 'profit trend' is visible on the document. The image is partially obscured by a dark blue diagonal overlay.

“

Improve your knowledge of the dynamic wine ecosystem and the different aromatic characteristics”

01

Determine grape and wine compounds

02

Establish the analytical techniques used in enology to know the composition of grapes and wine

03

Understand that wine is a dynamic ecosystem where different types of microorganisms coexist, and all the changes produced in the process determine the dominance of one group or another

04

Analyze the risks associated with contamination by the different groups of microorganisms

05

Establish the critical control points during fermentation, aging and aging of red wines

06

Highlight the importance of enology as a fundamental parameter of quality

07

Develop the possibilities of maturation and aging The *coupage* or final blend

10

Determine how to correct instabilities in order to avoid defects and precipitates in the final wine

08

Compile the latest innovations in the field of sparkling wine production and marketing

11

Examine the interest of aging wines in barrels

09

Identify and quantify the instabilities of a wine

12

Analyze the origin of sensory alterations, as well as their correction and prevention methods

06

Structure and Content

The Executive Master's Degree is a compilation of the most rigorous and exhaustive information on Enology through a syllabus prepared by a magnificent team specialized in this industry. In this way, students will obtain a complete technical-scientific vision on the production and elaboration of wines, while orienting this knowledge to the leadership of tourism projects of wine experience.



“

*Become an expert in the
vinification of white, rosé, red
and sparkling wines through this
100% online university program”*

Syllabus

The Executive Master's Degree in Enology is an intensive program that prepares professionals in the tourism sector to face new challenges and make the right business decisions to prosper in the world of winemaking.

In order to achieve this objective, the students have an advanced syllabus that will lead them to know in depth from the preparation of the vineyard, the correct choice of grapevine rootstocks, analytical techniques to the properties of each grape.

All of this with content prepared by professionals who have contributed their knowledge in Agricultural Engineering and Microbiology, bringing them closer in a much simpler way through innovative pedagogical resources.

Among this material, students will find video summaries of each topic, videos in detail, specialized readings or case studies.

A compilation of teaching tools that will provide a theoretical and practical approach to the production of dry wines, sweet wines, aged red wines, carbonic macerations and sparkling wines.

It is a real immersion in the field that will allow you to apply the techniques and methodologies shown in real businesses, focused on providing unique experiences within the wine industry.

A syllabus focused on professional improvement, excellence in business management through a solid knowledge in Enology. In this way, graduates will have access to a 100% online program, perfectly compatible with the highest responsibilities, with no classroom attendance or classes with fixed schedules.

This Executive Master's Degree takes place over 12 months and is divided into 10 modules:

Module 1	Viticulture
Module 2	Grape and Wine Compounds. Analytical Techniques
Module 3	Enological Microbiology
Module 4	Vinification of White and Rosé Wines
Module 5	Vinification of Red Wines
Module 6	Vinification of Sparkling Wines
Module 7	Vinification of Liqueur Wines, Natural Sweet Wines, Noble Rot Wines and Veil Wines
Module 8	Wine Clarification and Stabilization
Module 9	Importance of the Oak Barrel in Wine Aging
Module 10	Sensory Analysis and Organoleptic Alterations in Wines



Where, When and How is it Taught?

TECH offers the possibility of studying this Executive Master's Degree in Enology completely online. Throughout the 12 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	1.2. Correct Choice of Vine Rootstocks	1.3. Pruning	1.4. Soil Maintenance
1.5. Rational Control of Pests and Diseases	1.6. Risk Management	1.7. Green Operation	1.8. Ripening and Harvesting
1.9. Notions of grapevine physiology	1.10. Wine Regions of the World		

Module 2. Grape and Wine Compounds. Analytical Techniques

2.1. Components of the Grape and their Distribution in the Grape Bunch	2.2. Chemical Composition of Must and Wine	2.3. Organic Acids	2.4. Polyphenols
2.5. Sugars	2.6. Nitrogen Compounds	2.7. Aromas and Other Volatile Compounds	2.8. Enzymes
2.9. Classical Enological Analysis	2.10. Advanced Enological Analysis		

Module 3. Enological Microbiology

3.1. Yeast	3.2. Lactic Acid Bacteria	3.3. Acetic Acid Bacteria	3.4. Fungi and Other Microorganisms
3.5. Microbial Ecology During Winemaking	3.6. Importance of Malolactic Fermentation (MLF)	3.7. Wine Alterations	3.8. Control of the Growth of Microorganisms
3.9. Biological Cleaning and Disinfection in the Winery	3.10. Microbiological Analysis of Wine		

Module 4. Vinification of White and Rosé Wines

4.1. White Grape Varieties and Wine Styles	4.2. White Grape Ripening Parameters	4.3. Reception of White Grapes	4.4. Prefermentation Processes
4.5. Alcoholic Fermentation of White Wines	4.6. Temperature Control	4.7. Other Fermentations and Aging of White Wines	4.8. Processes of Clarification, Stabilization and Filtration of White Wines
4.9. Bottling	4.10. Special Fermentations		

Module 5. Vinification of Red Wines

5.1. Red Grape Varieties	5.2. Red Grape Ripening Parameters	5.3. Reception of Red Grapes	5.4. Alcoholic Fermentation of Red Wines
5.5. End of Alcoholic Fermentation	5.6. Malolactic Fermentation	5.7. The Aging of Red Wines	5.8. Bottling of Red Wines
5.9. Bottle Aging Processes	5.10. Special Fermentations		

Module 6. Vinification of Sparkling Wines

6.1. Sparkling Wines: Definition, Types and Regulations	6.2. Varieties, Ripening and the Grape Harvest	6.3. Reception, Pressing, and Preparation of the Base Wine	6.4. Production Methods and Bubbles
6.5. Traditional Method	6.6. Charmat, Big Bass or Autoclave Method	6.7. Ancestral Fermentations	6.8. Wine Gasification
6.9. World Production Zones. Production Methods	6.10. Expedition and Tasting		

Module 7. Vinification of Liqueur Wines, Natural Sweet Wines, Noble Rot Wines and Veil Wines

7.1. Liqueur Wines: Classification, Varieties and Production Areas	7.2. Vinification of Liqueur Wines: Fortified Wines. Grape Ripening Parameters	7.3. Vinification of Liqueur Wines: Fortified Wines. Production Processes: The Fortified Wine	7.4. Vinification of Liqueur Wines: Liqueur Wines. Winemaking Processes: Aging
7.5. Veiled Wines: Varieties and Production Areas	7.6. Natural Sweet Wines: Varieties and Production Areas	7.7. Natural Sweet Wines: Grape Ripeness Parameters	7.8. Natural Sweet Wines: Production Processes
7.9. Other Sweet Wines: Naturally Sweet Wines. Noble Rot	7.10. Other Sweet Wines: Naturally Sweet Wines: Late Harvest Wines		

Module 8. Wine Clarification and Stabilization

8.1. Clarification of Red Wines	8.2. Clarification of White and Rosé Wines	8.3. Wine Filtration	8.4. Stabilization of Potassium Bitartrate in Wine
8.5. Stabilization of Calcium Tartrate	8.6. Stabilization of Coloring Matter in Red Wines	8.7. Instability Caused by Metals	8.8. Microbiological Stabilization of Wine
8.9. Prevention of Bacterial Growth and Elimination	8.10. Preventing the Growth and Elimination of Yeasts and Molds		

Module 9. Importance of the Oak Barrel in Wine Aging

9.1. Importance of Oak for Barrel Manufacturing	9.2. Oak	9.3. Wood Selection	9.4. Drying and Seasoning of the Wood
9.5. Barrel Manufacturing	9.6. Aromatic Contributions of Oak Barrels	9.7. Oak Tannin	9.8. The Barrel, an Impermeable and Porous Container
9.9. The Good Use of Oak Barrels	9.10. The Second Life of Oak Barrels		

Module 10. Sensory Analysis and Organoleptic Alterations in Wines

10.1. Chemical Composition of Wine. Organoleptic Impact	10.2. Wine Sensory Analysis Procedure	10.3. Alterations in the Visual Phase of Wine	10.4. Organoleptic Alterations Due to the Grape
10.5. Alterations Due to Sulfur Compounds in Wine and their Reduction	10.6. Oxidative Alterations of Wine	10.7. Changes Due to Yeasts	10.8. Alterations in Wine Related to Fungi and Certain Volatile Compounds
10.9. Changes in Wine Due to Lactic Acid Bacteria	10.10. Alterations Due to Acetic Bacteria		

07

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.



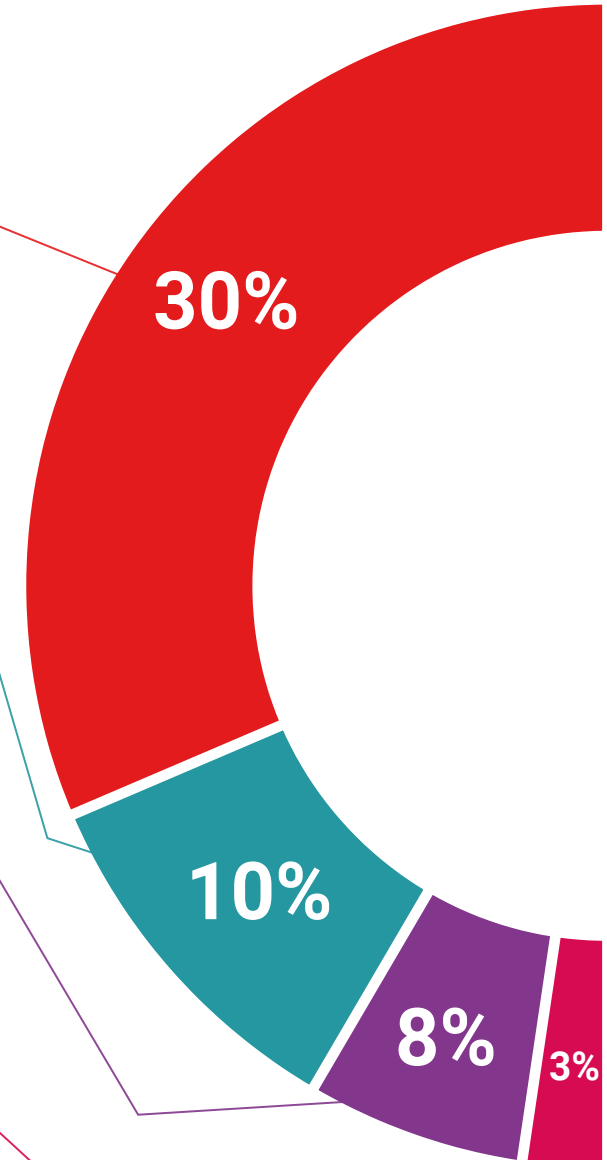
Management Skills Exercises

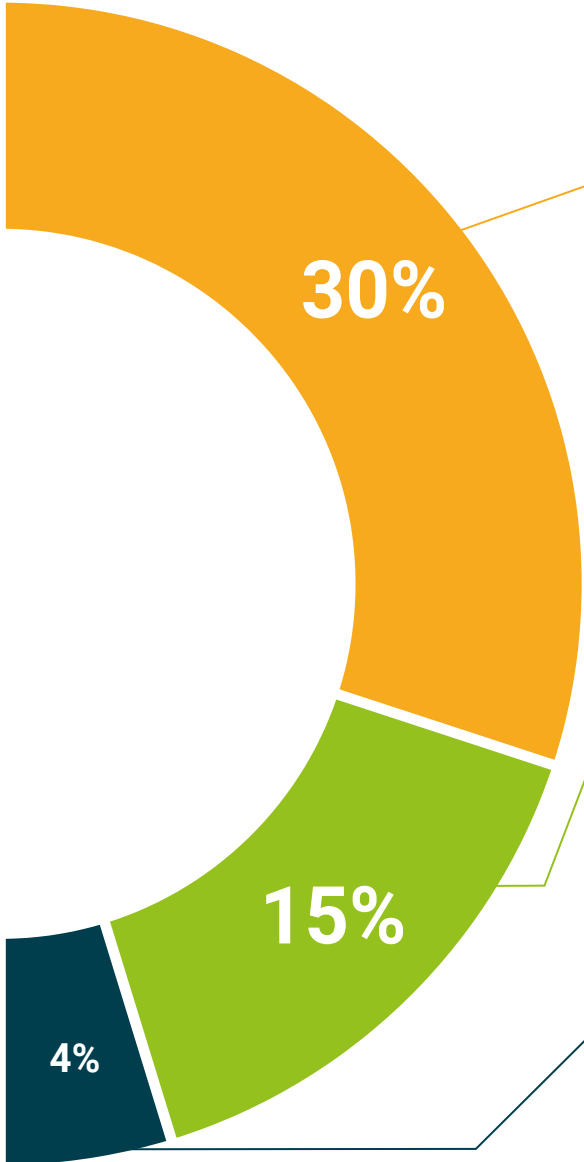
They will carry out activities to develop specific executive competencies in each thematic area. Practices and dynamics to acquire and develop the skills and abilities that a high-level manager needs to develop in the context of the globalization we live in.



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.



08

Our Students' Profiles

The Executive Master's Degree is intended for graduates who have completed any qualification in the field of Social Sciences, Administration and Economics.

This program uses a multidisciplinary approach as the students have a diverse set of academic profiles and represent multiple nationalities. The Executive Master's Degree may also be taken by professionals who, being university graduates in any area, have work experience in the field of Enology.





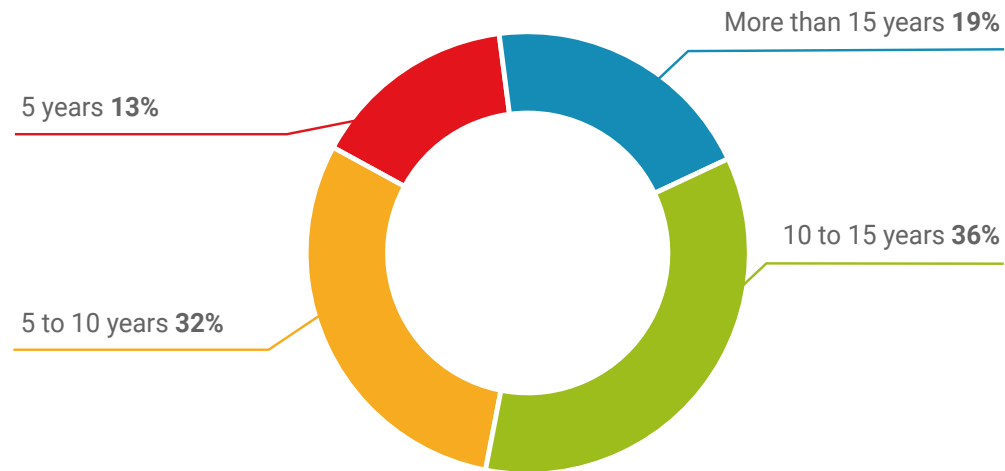
“

Improve your career in the tourism sector and lead businesses oriented to promote the most innovative Enology”

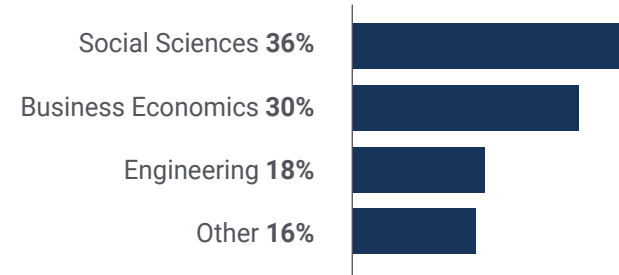
Average Age

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

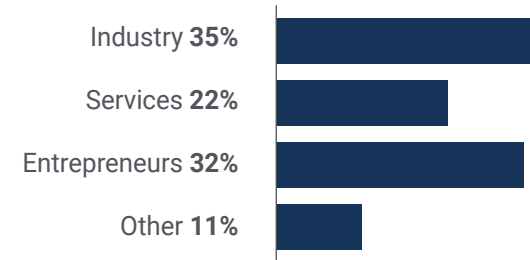
Years of Experience



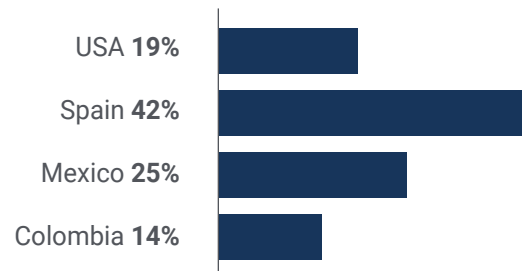
Training



Educational Profile



Geographical Distribution



Roberto González

Director of the tourist services department at a national winery

"It has undoubtedly been a unique experience, which has opened a range of possibilities within a powerful wine industry with a great development in recent years. After this Executive Master's Degree I was able to grow in my company and contribute to the innovation of the business, orienting it towards attracting tourists, without losing the essence of the company"

09

Course Management

TECH has brought together in this university program an excellent team of experts made up of technical directors, biologists, agricultural engineers and enologists. In this way, it offers students the most advanced and up-to-date knowledge in Enology. In addition, thanks to its proximity, graduates will be able to resolve any questions they may have about the content of this 1,800-hour program.



A black and white photograph showing three people from a different perspective, looking down at a screen. The image is partially obscured by a dark blue diagonal shape that cuts across the top right and bottom right of the page.

“

Increase your skills through an excellent team of enologists and biologists with extensive experience in the wine industry”

Management



Ms. Clavero Arranz, Ana

- ♦ General Director of Bodegas Cepa 21
- ♦ General Director of Grupo Bodegas Emilio Moro
- ♦ Finance Director of Grupo Bodegas Emilio Moro
- ♦ Head of Administration at Bodegas Cepa 21
- ♦ Administration Technician at Bodegas Convento San Francisco
- ♦ Bachelor's 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 CEO (ICEX)
- ♦ Executive Development Program by IESE

Professors

Ms. Martínez Corrales, Alba

- ♦ Enologist specializing in Communication for Leadership
- ♦ Winery worker at Bodega Agrícola Riova
- ♦ Winemaker in Bodegas y Viñedos Alión
- ♦ Overseer of the Regulating Council of the Rueda Denomination of Origin.
- ♦ Graduate in Enology and Agricultural and Food Industries Engineering from the University of Valladolid
- ♦ Specialization in Communication for Leadership by School Best Coaching

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 Enology 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. 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

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
- ♦ 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

Ms. Molina González, Silvia

- ♦ 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 Prodereg Agency
- ♦ Graduate in Enology 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

10

Impact on Your Career

The completion of this Executive Master's Degree will provide the graduate with both the knowledge and the skills needed to succeed in a sector that requires technical innovation and a fresh vision of winemaking. Thanks to the learning acquired you will be able to demonstrate your full potential through the exhaustive handling of the different types of wines, their production and their most successful elaboration.



“

Include in your syllabus this university program and reach a much higher professional progression in wine tourism”

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

TECH's Executive Master's Degree in Enology 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.

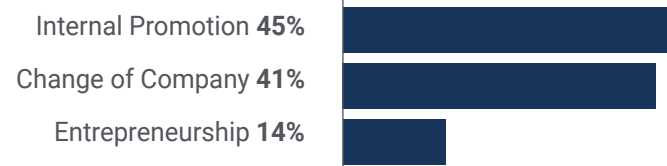
This program will allow you to fulfill your professional aspirations in only 12 months.

With this program you will be able to increase your chances of getting the salary increase you are looking for.

Time of Change



Type of change



Salary increase

The completion of this program represents a salary increase of more than **30%** for our students.



11

Benefits for Your Company

This Executive Master's Degree has been designed taking into account the current business trends in the Enology industry. In this way, the professionals who take this qualification will make a significant contribution to the progress of the entities in which they are involved. In this way, they will be prepared to apply the most effective management strategies, based on solid knowledge.



“

*Make your company grow through
the use of the most outstanding
innovations in the world of winemaking”*

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.

12 Certificate

The Executive Master's Degree in Enology guarantees students, in addition to the most rigorous and up-to-date education, access to an Executive Master's Degree 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 an **Executive Master's Degree in Enology** 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.

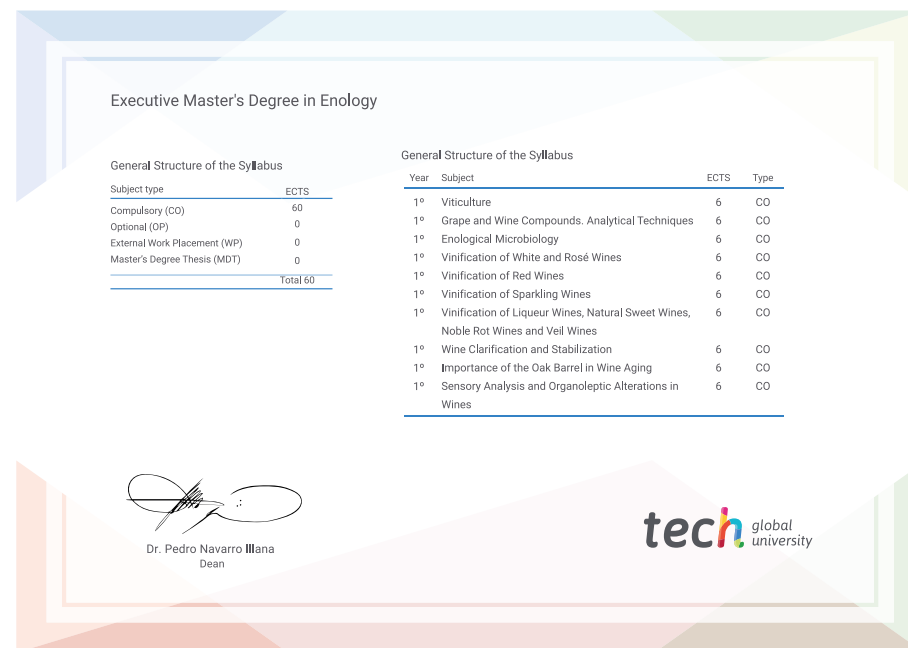
This **TECH Global University** private qualification, is a European program of continuing education and professional updating that guarantees the acquisition of competencies in its area of knowledge, providing a high curricular value to the student who completes the program.

Title: **Executive Master's Degree in Enology**

Modality: **Online**

Duration: **12 months**

Accreditation: **60 ECTS**



*Apostille Convention. In the event that the student wishes to have their paper diploma issued with an apostille, TECH Global University will make the necessary arrangements to obtain it, at an additional cost.



Executive Master's Degree Enology

- » Modality: **online**
- » Duration: **12 months**
- » Certificate: **TECH Global University**
- » Accreditation: **60 ECTS**
- » Schedule: **at your own pace**
- » Exams: **online**

Executive Master's Degree Enology

