

Postgraduate Certificate Tasting and Recognition of Wine Defects





Postgraduate Certificate Tasting and Recognition of Wine Defects

- » Modality: online
- » Duration: 6 weeks
- » Certificate: TECH Global University
- » Accreditation: 6 ECTS
- » Schedule: at your own pace
- » Exams: online

Website: www.techtute.com/us/engineering/postgraduate-certificate/tasting-recognition-wine-defects

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01

Introduction

Wine is considered much more than a marketed product; the activity generated by this beverage has given rise to worldwide competitions in which winemakers from all territories compete for the first place. The prestigious American magazine *Wine Spectator* is one of the most influential media in the industry and every year they choose the 100 wines with the highest quality. Their recognition awakens the interest of wine tasters and wine lovers in general, so obtaining a good result exponentially improves the trajectory of the companies and, therefore, their profits. To achieve this, they must have specialists who are up to date with the keys to wine tasting. For this reason, TECH has developed a 100% program that delves into the sensory analysis and organoleptic alterations of wines in a simple and straightforward way. A qualification endorsed by experts in the area that adapts to the personal and professional needs of the students.



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*Yeasts are present in the fruit of the vine.
Discover with this Postgraduate Certificate
how to balance their levels in fermentation and
master the chemical composition in its entirety”*

In the ranking of the best wines in the world, French and Italian wines are the star products. However, there are more world-renowned wineries. To be part of this conglomerate of companies, it is essential that the organizations have highly qualified professionals who are focused on improving the product, from the techniques of their production processes, the tools and the final quality of this. This reality is the one that has caused the interest of specialists to obtain knowledge in the latest advances in this field, such as the intervention with drones in the fields of exploitation.

For this reason TECH has designed a program aimed at graduates in Engineering and other professionals interested in sensory analysis and organoleptic alterations of wines. By taking this program, students will be able to visually, olfactorily and gustatorily evaluate all types of wines and prevent the formation of sulfur or reduction odors, as well as promote the use of ecological and non-allergenic preservation methods, trying to reduce the doses of sulfur dioxide in wines. All this, in order to optimize the satisfaction of the ultimate consumer.

TECH achieves exhaustive training in just 6 weeks. Thanks to the incorporation of multiple pedagogical tools that dynamize and streamline the academic process. The learning process is 100% online in order to facilitate the study and allow the adaptation of the pace to the personal and professional needs of the enrolled specialists. In this way, they will be able to combine the Postgraduate Certificate with the rest of their daily life activities, such as their job. In addition, TECH has the support of an experienced teaching team in the wine area to guarantee the correct instruction of the students.

This **Postgraduate Certificate in Tasting and Recognition of Wine Defects** contains the most complete and up-to-date program on the market. The most important features include:

- ◆ The development of case studies presented by experts in innovation in Enological Engineering and Viticulture
- ◆ The graphic, schematic and eminently practical contents with which it is conceived provide Scientific information on those disciplines that are essential for professional practice
- ◆ Practical exercises where self-assessment can be used to improve learning
- ◆ Its special emphasis on innovative methodologies
- ◆ Theoretical lessons, questions to the expert, debate forums on controversial topics, and individual reflection assignments
- ◆ Content that is accessible from any fixed or portable device with an Internet connection



Distinguish yourself from other engineering professionals by training in a booming market that requires highly qualified specialists"

“

Have you not yet mastered the alterations due to sulfur compounds in wine and their reduction? Take part in the evolution of winemaking, thanks to the theoretical and practical knowledge offered by TECH”

The program’s teaching staff includes professionals from the sector who contribute their work experience to this educational program, as well as renowned specialists from leading societies and prestigious universities.

Its multimedia content, developed with the latest educational technology, will provide the professionals with situated and contextual learning, i.e., a simulated environment that will provide an immersive education programmed to learn in real situations.

The design of this program focuses on problem-based learning, through which the professional must try to solve the different professional practice situations that arise during the academic year. For this purpose, the students will be assisted by an innovative interactive video system created by renowned experts.

With this program you will get all the keys in the conservation and service of different types of wines, such as decanting and aeration, to improve your skills in wine tasting.

You are just one click away from entering the world of wine tasting and the recognition of instability in wines, are you in?.



02

Objectives

The main objective of this Postgraduate Certificate in Tasting and Recognition of Wine Defects is to instruct students to be able to identify alterations in wine. The aim is that, by following this program, the specialist will be able to know the chemical components of the product to perfection and will be able to solve the complications that arise in the winemaking process in this area. In addition, TECH includes numerous pedagogical tools that will enable students to study quickly and easily, so that they can combine the program with the rest of their life activities.



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Fulfill your objectives in a simple and direct way with a program that will not limit you in the rest of your personal and professional life"



General Objectives

- ◆ Provide the widest possible range of viticultural knowledge
- ◆ Show the student the importance of viticulture for the production of great wines
- ◆ Inculcate the need for environmental protection based on sustainability
- ◆ Substantiate the enological importance of these compounds both in the winemaking stages and in the final product
- ◆ Examine the microorganisms associated with the winemaking process, their nutritional requirements, and the beneficial or detrimental properties they can contribute to the wine
- ◆ Provide knowledge for the production of white wines
- ◆ Determine the wide range of existing possibilities in order to choose the most appropriate processes for a given terroir, grape variety and wine style
- ◆ Develop to the maximum the most advanced enology so that the student can produce top quality white wines
- ◆ Turn the student into an expert in red winemaking
- ◆ Determine the varieties used or with potential in the vinification of sparkling wines
- ◆ Examine the viticultural elements that affect winemaking
- ◆ Generate specialized knowledge about the expedition Preparation of wines for consumption
- ◆ Establish the importance of winemaking for this group of great wines
- ◆ Substantiate the need to protect these heritage treasures as part of our culture
- ◆ Broaden knowledge of fining and elimination of the various components that can depreciate the wine
- ◆ Broaden the knowledge of barrel construction
- ◆ Present the importance of barrel toasting
- ◆ Delve into the sensory analysis of wine Aspects to evaluate and how to carry it out
- ◆ Identify the organoleptic alterations of the wine





Specific Objectives

- ◆ Recognize the main compounds in wine and their organoleptic influence
- ◆ Know how to evaluate visually, olfactory and gustatory all types of wines (dry, sweet, sparkling)
- ◆ Determine the temperature at which a wine should be kept and served, as well as whether or not it should be decanted
- ◆ Avoid the elaboration of wines with herbaceous tastes, by determining the optimum time of harvest and the elimination of green compounds from the cluster
- ◆ Examine the physicochemical alterations of wines, their origin and how to prevent them
- ◆ Know how to control how much oxygen we add to the wine during the different winemaking processes and during aging Learn how to avoid the accelerated evolution of wines
- ◆ Prevent the formation of sulfur or reduction odors, some of which are formed during the wine's time in the bottle
- ◆ Identify the different sensory alterations of a wine due to microorganisms Know when they can occur and how to correct them
- ◆ Encourage the use of environmentally friendly and non-allergenic preservation methods, trying to reduce the doses of sulfur dioxide in wines



Are you going to miss the opportunity to specialize in the physicochemical alterations of wines? Enroll now and foresee the instabilities in the product with guarantees"

03

Course Management

The best experts in the field of Viticulture have reliable knowledge in wine tasting and the identification of wine errors. For this reason, TECH has called upon a professional team with years of experience in the sector and with great human quality to develop the contents of the program and, in addition, to teach the subject of this program in Tasting and Recognition of Wine Defects. In this way, students will not only have theoretical knowledge, but will also be able to acquire all the advice of specialists based on the real field of action so that they can apply it in their subsequent professional activity. Students will also have at their disposal a direct communication channel through which they will be able to contact the teachers to solve all their questions about the subject.





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Join TECH now and enjoy the teaching team composed of wine experts in wine tasting that will guide you in this Postgraduate Certificate"

Management



Ms. Clavero Arranz, Ana

- ♦ 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

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. 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

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

04

Structure and Content

The structure of this Postgraduate Certificate in Tasting and Recognition of Wine Defects has been designed in collaboration with the team of expert teachers in the wine industry. This feature, together with the rest of the academic facilities offered by TECH, is an endorsement for the contents and makes the academic experience simple and enriching. In addition, the 100% online mode of the Technological University allows the program to be followed from any place and at any time, without having to travel or set schedules. Likewise, from the first module, students will work with the *Relearning* methodology, which will facilitate the assimilation of the syllabus, among other advantages.





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TECH puts at your disposal all the latest pedagogical tools so that perfecting your skills is a simple, agile and effective task in practice"

Module 1. Sensory Analysis and Organoleptic Alterations in Wines

- 1.1. Chemical composition of wine. Organoleptic impact
 - 1.1.1. Acids in Must and Wine
 - 1.1.2. Sugars in Grapes and Wines
 - 1.1.3. Phenolic compounds
 - 1.1.4. Alcohol
 - 1.1.5. Aromatic Compounds
 - 1.1.6. Other Wine Components
- 1.2. Wine Sensory Analysis Procedure
 - 1.2.1. Visual Phase
 - 1.2.2. Smelling Phase
 - 1.2.3. Taste Phase
 - 1.2.4. Conservation and Service of the Different Types of Wines Decanting and Aeration
- 1.3. Alterations in the Visual Phase of Wine
 - 1.3.1. Evolution of the Color and Increase of Tonality
 - 1.3.2. Presence of Turbidity
 - 1.3.3. Presence of Solids or Precipitates
- 1.4. Organoleptic Alterations Due to the Grape
 - 1.4.1. Herbaceous Aromas
 - 1.4.2. Chemical and Iodized Tastes
 - 1.4.3. Taste of Damp or Moist Soil
- 1.5. Alterations Due to Sulfur Compounds in Wine and their Reduction
 - 1.5.1. Formation of Sulfur Compounds During Alcoholic Fermentation
 - 1.5.2. Formation of Hydrogen Sulfide and Mercaptans During Wine Storage
 - 1.5.3. Disulfide Formation
 - 1.5.4. Taste of Light
- 1.6. Oxidative Alterations of Wine
 - 1.6.1. Oxidative Enzymes from Grapes
 - 1.6.2. Monitoring of Must and Wine Oxidation
 - 1.6.3. Ethanal or Acetaldehyde Formation
 - 1.6.4. Formation of Ethyl Acetate and Other Sensory Negative Acetates





- 1.7. Changes Due to Yeasts
 - 1.7.1. Refermentation
 - 1.7.2. Wine Flowers
 - 1.7.3. De-Acidification
 - 1.7.4. Formation of Ethyl-Phenols, Stable or "Animal" Odor
- 1.8. Alterations in Wine Related to Fungi and Certain Volatile Compounds
 - 1.8.1. Bitter Almond Taste
 - 1.8.2. Tricholo Anisole "Cork Taste"
 - 1.8.3. Tetrachloro Anisole and Other Wine Depreciating Compounds
- 1.9. Changes in Wine Due to Lactic Acid Bacteria
 - 1.9.1. Lactic Acid Pitting
 - 1.9.2. Smoked or Wine Fat
 - 1.9.3. Degradation of Organic Acids
 - 1.9.4. Degradation of Glycerol "Bitterness"
- 1.10. Alterations Due to Acetic Bacteria
 - 1.10.1. Acetic Acid Pitting
 - 1.10.2. Sugar Breakdown
 - 1.10.3. Wine Acid Transformation

“ *A program designed for professionals like you, who go the extra mile and want to incorporate new technological strategies into wine production* ”

05

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.





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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"

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.

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At TECH, you will experience a learning methodology that is shaking the foundations of traditional universities around the world”



You will have access to a learning system based on repetition, with natural and progressive teaching throughout the entire syllabus.



The student will learn to solve complex situations in real business environments through collaborative activities and real cases.

A learning method that is different and innovative

This TECH program is an intensive educational program, created from scratch, which presents the most demanding challenges and decisions in this field, both nationally and internationally. 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 professional reality is taken into account.

“*Our program prepares you to face new challenges in uncertain environments and achieve success in your career”*

The case method is the most widely used learning system in the best faculties in the world. 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 that you are presented with in the case method, an action-oriented learning method. Throughout the program, the studies will be presented with multiple real cases. They will have to combine all their knowledge and research, and argue and defend their ideas and decisions.

Relearning Methodology

TECH effectively combines the Case Study methodology with a 100% online learning system based on repetition, which combines 8 different teaching elements in each lesson.

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

In 2019, we obtained the best learning results of all online universities in the world.

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 university is the only one in the world authorized to employ 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.

This methodology has 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, and financial markets and 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 training, developing a critical mindset, defending arguments, and contrasting opinions: a direct equation for 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.



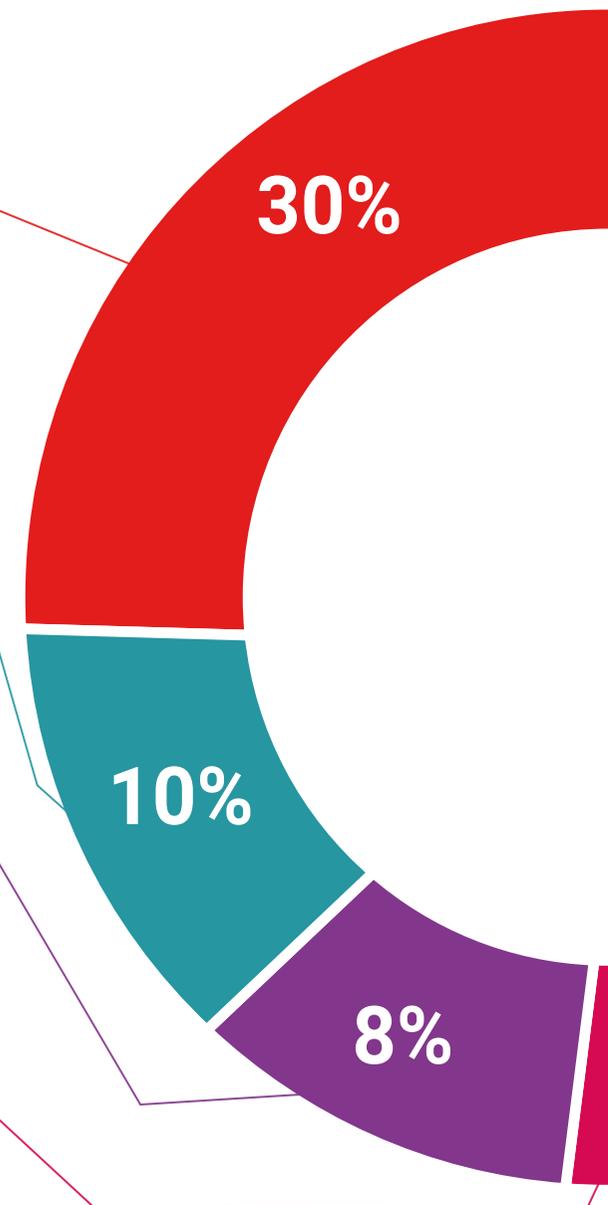
Practising Skills and Abilities

They will carry out activities to develop specific skills and abilities in each subject area. Exercises and activities to acquire and develop the skills and abilities that a specialist needs to develop in the context of the globalization that we are experiencing.



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 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.



06

Certificate

The Postgraduate Certificate in Tasting and Recognition of Wine Defects guarantees students, in addition to the most rigorous and up-to-date education, access to a Postgraduate Certificate issued by TECH Global University.



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*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 **Postgraduate Certificate in Tasting and Recognition of Wine Defects** endorsed by **TECH Global University**, the world's largest online university.

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

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

Title: **Postgraduate Certificate in Tasting and Recognition of Wine Defects**

Modality: **online**

Duration: **6 weeks**

Accreditation: **6 ECTS**



future
health confidence people
education information tutors
guarantee accreditation teaching
institutions technology learning
community commitment
personalized service innovation
knowledge present
development lang
virtual classroom



Postgraduate Certificate Tasting and Recognition of Wine Defects

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