

# Postgraduate Certificate

## Production of Specialty Wines





## Postgraduate Certificate Production of Specialty Wines

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

Website: [www.techtitute.com/us/engineering/postgraduate-certificate/production-specialty-wines](http://www.techtitute.com/us/engineering/postgraduate-certificate/production-specialty-wines)

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# 01

# Introduction

Special wines are distinguished by their grape and, in some cases, by the elaboration processes they undergo. Among their varieties are identified fortified, sweet, generous, liqueur wines and many other variants that undergo various interventions in their distillation process, fermentation and even the climatic conditions under which their fruit has developed. Given the strong competition in this sector and the exponential increase in consumption by wine fanatics, the industry strives to distinguish itself, to reduce costs and, above all, to provide quality and improvements to the final product. For this reason, TECH has developed a 100% online course that delves into wine varieties in order to update the knowledge of engineering graduates who wish to join this sector or those professionals who are already working in it.



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*With this Postgraduate Certificate you will understand the factors of climate and the biological cycle of the vine in only 6 weeks”*

In a commercial context, the wine offer is very wide and highly competitive. For this reason, specialty wines are the product of choice for today's companies. These are variants that, due to their taste, color, alcohol level or aroma, seek a new experience for the consumer. All this, with the attention required by the winemaking processes and the incorporation of new techniques and technological advances, which speed up their production.

In response to this professional demand, TECH has designed a program aimed at graduates in Engineering and other specialists interested in special variants of wine, such as those classified as natural sweet wines. An innovative academic program supported by experts in Viticulture that, once completed by the students, will enable them to determine each of the typologies and the classification of the wines that compose them, as well as the richness they offer to the culture and heritage of the territories, and to master the elaborations with their own personality. TECH has designed this program 100% online to make it possible to follow it according to the student's possibilities.

In addition, TECH has incorporated innovative pedagogical tools that make the academic program an agile and enriching experience. One of them is the *Relearning* methodology pioneered by this University, which exempts students from hours of memorization and facilitates the assimilation of the contents in a gradual and simple way. Likewise, specialists will have downloadable content in different formats that will provide them with all the necessary information to achieve an exhaustive learning process in the elaboration of special wines.

This **Postgraduate Certificate in Production of Specialty Wines** 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



*Don't wait any longer, distinguish yourself among the rest of the engineers in the wine sector by delving into each of the different wines and their areas of origin"*

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*Have you not yet mastered the patterns of making unrepeatable wines? Take part in the management of the winemaking process, thanks to the theoretical and practical knowledge provided by TECH"*

*Specialty wines create a link between the heritage and culture of a territory. Explore this field now thanks to TECH's 100% online mode.*

*Are you interested in perfecting your skills in the wine industry? Delve into the different categories of wine to maximize your company's production.*

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, by means of which the professionals must try to solve the different professional practice situations that are presented throughout the academic course. For this purpose, the students will be assisted by an innovative interactive video system created by renowned experts.



# 02

# Objectives

This Postgraduate Certificate in Production of Specialty Wines has been designed for engineering graduates and other professionals interested in the area to introduce new wines to the market. TECH is aimed at professionals who wish to project their careers towards the production of special wines with more innovative winemaking processes that can reduce production costs. To achieve this, the program will introduce students to the varieties of liqueur wines, fortified wines, natural sweet wines and their aging, among other issues.





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*TECH's objective is that you meet yours and grow professionally and personally by achieving specific knowledge in the parameters of grape maturation in natural sweet wines"*



## General Objectives

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- ◆ 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

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- ◆ Broaden knowledge of the category of specialty wines
- ◆ Determine each type and the classification of the wines that compose it
- ◆ Transmit a part of our culture and heritage that make these wines unique and unrepeatable and are associated with a climate, soils, vine varieties and elaborations that have their own personality
- ◆ Present each of the different wines and their area of origin
- ◆ Encourage the student's interest in identifying each different wine
- ◆ Demonstrate that a deep knowledge of, in this case, special wines, leads us to establish a cultural and patrimonial link
- ◆ Generate sufficient interest in the wines of special elaborations

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*Enroll now in this Postgraduate Certificate to generate great interest in special wines and propose changes in their winemaking intervention”*

# 03

# Course Management

In line with academic rigor, TECH has carefully selected a professional team to develop the contents of this program and offer classes adapted to the students. These teachers are experts in Enological Engineering, with years of experience in the wine industry. Likewise, students can contact them through the Virtual Campus, so that they can solve all the questions about the subject and be instructed with all the guarantees. The study of this program is designed so that, once completed, students will be able to master the management of farms.





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*Become a specialist up to the demands of the wine industry, thanks to the academic support of experts with years of experience”*

## 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

### 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 Oenology and Agricultural and Food Industries Engineering from the University of Valladolid
- ♦ Specialization in Communication for Leadership by School Best Coaching



# 04

## Structure and Content

The syllabus of this Postgraduate Certificate in Production of Specialty Wines has been carefully designed by experts who work in business innovation and have developed their own winemaking strategies. In addition, TECH offers students audiovisual content in different formats, such as video summaries, activities and case simulations, among others, in order to make the program more dynamic. In this way, students will get the most out of the academic process during 6 weeks. In turn, TECH applies the *Relearning* methodology, which will facilitate the assimilation of content in a progressive and simple way, getting students to dispense with memory exercises that require long and cumbersome hours of study.



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*Do you want to become a specialist in the vinification of liqueur wines? Discover now with TECH the winegrowing areas that produce the most grapevines"*

**Module 1. Vinification of Liqueur Wines, Natural Sweet Wines, Noble Rot Wines and Veil Wines**

- 1.1. Liqueur Wines: Classification, Varieties and Production Areas
  - 1.1.1. Fortified Wines, Liqueur Wines and Naturally Sweet Wines
  - 1.1.2. Wine-Growing Areas of Spain
  - 1.1.3. Winegrowing Areas of Portugal and Madeira
  - 1.1.4. Other Areas of the World
- 1.2. Vinification of Liqueur Wines: Fortified Wines. Grape Ripening Parameters
  - 1.2.1. Climate and the Biological Cycle of the Vine. Ripeness Indexes
  - 1.2.2. The Time of Harvest Acquired Alcoholic Strength
  - 1.2.3. Controls on Entry into the Winery
- 1.3. Vinification of Liqueur Wines: Fortified Wines. Production Processes: The Fortified Wine
  - 1.3.1. Fermentation Kinetics Young Wine Production
  - 1.3.2. Must Classification Heading Methodology
  - 1.3.3. Types of Alcohols for the Header
  - 1.3.4. Legal Aspects BORRAR
- 1.4. Vinification of Liqueur Wines: Liqueur Wines. Winemaking Processes: Aging
  - 1.4.1. Oxidative Aging
  - 1.4.2. Biological Breeding
  - 1.4.3. Types of Wines: Fino, Manzanilla, Amontillado, Palo Cortado, Oloroso
  - 1.4.4. Liqueur Wines
- 1.5. Veiled Wines: Varieties and Production Areas
  - 1.5.1. Domination of Origin MONTILLA- MORILES
  - 1.5.2. Domination of Origin JEREZ
  - 1.5.3. Domination of Origin RUEDA
  - 1.5.4. Domination of Origin CONDADO DE HUELVA
  - 1.5.5. Other Areas for Aging Wines under Veil
- 1.6. Natural Sweet Wines: Varieties and Production Areas
  - 1.6.1. Spain
  - 1.6.2. Germany
  - 1.6.3. France
  - 1.6.4. Hungary
  - 1.6.5. Other Countries





- 1.7. Natural Sweet Wines: Grape Ripeness Parameters
  - 1.7.1. Ripeness Indexes
  - 1.7.2. The Time of Harvest
  - 1.7.3. Drying the Grapes Sunning, Raisined
- 1.8. Natural Sweet Wines: Production Processes
  - 1.8.1. Fermentation Kinetics
  - 1.8.2. Heading Methodology
  - 1.8.3. Types of Alcohols for the Header
- 1.9. Other Sweet Wines: Naturally Sweet Wines. Noble Rot
  - 1.9.2. Noble Rot
  - 1.9.3. Sauternes
  - 1.9.4. Tokaji
  - 1.9.5. Other Naturally Sweet wines
- 1.10. Other Sweet Wines: Naturally Sweet Wines: Late Harvest Wines
  - 1.10.1. Picolit, Pacherenc-du-Vic-Bilh, Jurançon, Priorat Sweet Rancios, Fondillón, Malvasía de La Palma and Lanzarote
  - 1.10.2. Muscatel (Navarra, Alicante), Malvasia, Riesling, Gewürztraminer, etc
  - 1.10.3. Ice Wines: Canada, Austria and Germany

“ A program made for you, with all the facilities so that you do not have to do without other activities in your daily life, while you learn about special wines”

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.



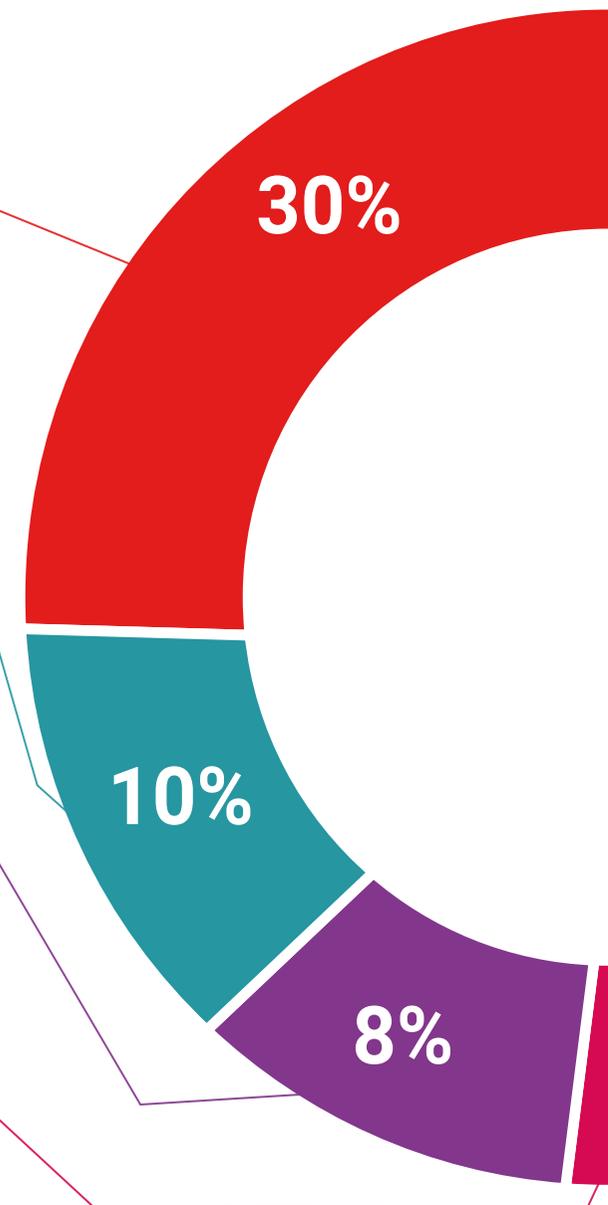
### Practising Skills and Abilities

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 Production of Specialty Wines 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 Production of Specialty Wines** 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 Production of Specialty Wines**

Modality: **online**

Duration: **6 weeks**

Accreditation: **6 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.

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



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