

Postgraduate Certificate

Red Wine Production





Postgraduate Certificate Red Wine Production

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

Website: www.techtute.com/us/engineering/postgraduate-certificate/specialist-red-wine-production

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01

Introduction

Since ancient times, red wine has been a symbol of social status. The fermentation of red grapes manages to produce this product, which today is an indispensable at social gatherings and paired with meats. This industry is directly dependent on farm health and pests worldwide. Although high temperatures forecast bad times for the wine industry, the truth is that new technologies have opened up multiple possibilities for managing the planting field and techniques that streamline the production process. In this sense, TECH offers a program that explores the analysis of the winemaking phases and the importance of oak barrels in wine products. A 100% online program that adapts perfectly to the personal and professional needs of the students.



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With this Postgraduate Certificate, you will learn in a thorough way the phases of red wine production in only 6 weeks"

France, Latin American countries and Spain are some of the regions most recognized for the elaboration of red wine. It is a long process in which the characteristic intense color of the red wine, due to the skins and its coloring substances, will stand out, but it is also worth mentioning the actions of the professionals in all this agricultural process. For this reason, the specialist who works in this field must master the parameters of red grape ripening, fermentation of this vine, as well as aging, bottling and the processes of aging the product in the bottle.

In this line of knowledge, TECH offers the Postgraduate Certificate in Red Wine Production, aimed at graduates in Engineering and other professionals interested in the processes of generation of this product. Thanks to the study and guidance of experts that TECH has to teach the subject, students will be able to master the biological processes of fermentation of red wines, the stages of development, aging in oak barrels, while moving away from the bad winemaking practices.

TECH achieves the rapid qualification of the student through innovative pedagogical tools in the field of education. One of them is the *Relearning* methodology, which will prevent specialists from investing long hours of memorization and will enable them to assimilate the contents in a simple and gradual manner. In addition, TECH is supported by a multitude of audiovisual materials, such as video summaries, activities and simulation of real cases, among others, in order to get the best performance from the enrolled student. These facilities, added to TECH's 100% digital mode, will help users to study flexibly and progressively at any time and place.

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

- ♦ Case studies presented by experts in Enological Engineering and Viticulture.
- ♦ The graphic, schematic, and practical contents with which they are created, provide practical information on the 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



Register now to broaden your knowledge of the peculiarities of the different red grape varieties"

“

Thanks to TECH, you will master the fining and elimination of the different components that can depreciate the wine and you will become a multidisciplinary professional in this field."

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.

Explore the aging of red wines and propose new, more sustainable planting techniques to cope with the high temperatures of the summer season.

Do you want to position yourself at the top of the wine labor market? Get it thanks to this Postgraduate Certificate in only 150 hours.



02 Objectives

This 6-week university program aims to enable engineering graduates and other interested professionals to perfect their performance in the real world. This will be possible thanks to a teaching with which the student will deepen in the treatment of red wines after alcoholic fermentation, as well as the aging of this wine, the bottling of wines and special fermentation. This knowledge will be acquired through 100% online learning and downloadable audiovisual content in different formats. In this way, it will be the student who chooses the pace of study, accommodating it to their personal and work possibilities.



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Fulfill your objectives, contribute as an engineer specialized in bottle aging processes and highlight the importance of the cork stopper for its conservation”



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
- ♦ Deepen in the sensory analysis of wine Aspects to evaluate and how to carry it out
- ♦ Identify the organoleptic alterations of the wine



Specific Objectives

- ♦ Expand knowledge about the peculiarity of the different red grape varieties
- ♦ Develop knowledge on the management of a winery producing red wines
- ♦ Deepen knowledge of the biological processes of red wine fermentation
- ♦ Analyze each stage of winemaking in detail
- ♦ Avoid bad winemaking practices
- ♦ Thoroughly develop the importance of aging in oak barrels
- ♦ Correctly manage the use of enological products

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Enroll now in this Postgraduate Certificate, which will allow you to master analytical controls during the aging of red wines in bottle"

03

Course Management

TECH has called upon a group of experts in Enological Engineering to develop the contents of this program and share their theoretical and practical knowledge with the students. The teachers of this Postgraduate Certificate have a great experience that supports their tutoring in this subject and makes the experience of the enrolled specialist more enriching. In this way, the program is a fast and efficient opportunity to acquire all the knowledge in the elaboration of red wine, with the support of a teaching team with whom the students can communicate directly.



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You will have at your disposal the Virtual Campus to communicate directly with the experts who teach the degree and who will guide you to act with guarantees of success in the winemaking practice"

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. 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 Prodereg 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.



04

Structure and Content

The content of this Postgraduate Certificate in Red Wine Production has been developed jointly with professionals working in the field of Viticulture. Thanks to their contribution and the incorporation of theoretical and practical tools, the student will be able to take the program with all the facilities and guarantees to acquire all the knowledge in a simple way. Likewise, the *Relearning* methodology applied by TECH, exempts the students from long hours of memorization, common in other orthodox programs, and will make them assimilate the contents in a constant and easy way, in order to achieve their professional objectives.





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You are just one step away from joining a comprehensive qualification in red winemaking that will cover everything from the reception of the grapes to the bottling and marketing of the final product”

Module 1. Vinification of Red Wines

- 1.1. Red Grape Varieties
 - 1.1.1. Main Varieties in the Iberian Peninsula
 - 1.1.2. Main Varieties in France
 - 1.1.3. Main Varieties in Italy
 - 1.1.4. Main Varieties in South America
 - 1.1.5. Main Varieties in North America
 - 1.1.6. Main Varieties in South Africa
 - 1.1.7. Main Varieties in Australia and New Zealand
- 1.2. Red Grape Ripening Parameters
 - 1.2.1. Ripeness Indexes
 - 1.2.2. The Time of Harvest
 - 1.2.3. Controls on Entry into the Winery
- 1.3. Reception of Red Grapes
 - 1.3.1. Reception at the Winery
 - 1.3.2. Destemming and Crushing
 - 1.3.3. The Casing Processes
 - 1.3.4. Types of Tanks for the Fermentation of Red Wines
- 1.4. Alcoholic Fermentation of Red Wines
 - 1.4.1. Pumping-Over and Maceration Processes
 - 1.4.2. Analytical Controls During Alcoholic Fermentation
 - 1.4.3. Fermentative Thermodynamic Controls
 - 1.4.4. Inoculation of Wine Yeasts
 - 1.4.5. Fermentation Kinetics
- 1.5. End of Alcoholic Fermentation
 - 1.5.1. The Discovery Processes
 - 1.5.2. The Pressing Process
 - 1.5.3. Treatment of Red Wines after Alcoholic Fermentation





- 1.6. Malolactic Fermentation
 - 1.6.1. Chemical Transformations of Wine
 - 1.6.2. Thermodynamic Processes of MLF
 - 1.6.3. Lactic Bacteria and Inoculation
 - 1.6.4. Co-Inoculation of Alcoholic Prefermentative Bacteria
 - 1.6.5. Analytical Controls during MLF
- 1.7. The Aging of Red Wines
 - 1.7.1. Preparation before Barrel Aging
 - 1.7.2. Legal Aspects of Red Wine Aging
 - 1.7.3. Analytical Controls During Aging
 - 1.7.4. Analytical Controls During Aging
- 1.8. Bottling of Red Wines
 - 1.8.1. Clarification Processes
 - 1.8.2. Filtration Processes
 - 1.8.3. Filtering Processes
 - 1.8.4. Control of Pre-Bottling Analytical Parameters
- 1.9. Bottle Aging Processes
 - 1.9.1. The Importance of the Cork Stopper
 - 1.9.2. Analytical Controls During Bottle Aging
 - 1.9.3. Legal Aspects of Bottle Aging
 - 1.9.4. Other Types of Bottle Sealing for Aging of Red Wines
- 1.10. Special Fermentations
 - 1.10.1. Carbonic Maceration
 - 1.10.2. Elaborations with Stalks
 - 1.10.3. Sulfite-Free Processes
 - 1.10.4. Special Packaging
 - 1.10.5. Earthenware Jars
 - 1.10.6. Wooden Tanks
 - 1.10.7. Granite Deposits
 - 1.10.8. Technical Concrete Tanks

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.

“

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 Red Wine Production guarantees students, in addition to the most rigorous and up-to-date education, access to a Postgraduate Certificate issued by TECH Technological University.



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

This **Postgraduate Certificate in Red Wine Production** contains the most complete and up-to-date program on the market.

After the student has passed the assessments, they will receive their corresponding **Postgraduate Certificate** issued by **TECH Technological University** via tracked delivery*.

The diploma issued by **TECH Technological University** will reflect the qualification obtained in the Postgraduate Certificate, and meets the requirements commonly demanded by labor exchanges, competitive examinations, and professional career evaluation committees.

Title: **Postgraduate Certificate in Red Wine Production**

Official Number of Hours: **150 hours**.



*Apostille Convention. In the event that the student wishes to have their paper diploma issued with an apostille, TECH EDUCATION 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
development language
virtual classroom



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