

Postgraduate Certificate Sparkling Wine Production





Postgraduate Certificate Sparkling Wine Production

- » Modality: online
- » Duration: 6 weeks
- » Certificate: TECH Technological University
- » Dedication: 16h/week
- » Schedule: at your own pace
- » Exams: online

Website: www.techtute.com/in/engineering/postgraduate-certificate/sparkling-wine-production

Index

01

Introduction

p. 4

02

Objectives

p. 8

03

Course Management

p. 12

04

Structure and Content

p. 16

05

Methodology

p. 20

06

Certificate

p. 28

01

Introduction

The final result of a wine will be conditioned by the winemaking processes.

In the case of sparkling wines, the gas present in the product is achieved by several combined production methods. Firstly, basic alcoholic fermentation and secondly, fermentation involving carbon dioxide for the appearance of bubbles. This makes sparkling wine one of the most technically demanding and one of the most complex to produce. The winemaker interested in this type of wine must have a strong command of vine varieties and ripening, as well as production methods and physical, rheological and dynamic principles in the bubble. TECH responds to this need with a rigorous 100% online Postgraduate Certificate, so that specialists are able to master maturation controls and analytical parameters, among other issues.





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With this Postgraduate Certificate, you will know perfectly the reception, pressing and elaboration of the base wine in only 6 weeks"

Sparkling wine is undoubtedly one of the wines that require the most elaboration techniques. To achieve the bubble and the gaseous effect depends on the sugar levels, the amount of carbon dioxide dissolved in the wine and the pressure at which it is dissolved. Depending on the method used to achieve this pressure, differences will be created between the final result, but also in the production costs of natural sparkling wines. For this reason, the industry is increasingly calling for specialists who are proficient in wine gasification and can reduce costs as much as possible, while optimizing wine quality and product satisfaction.

In order to improve the skills of engineering graduates in the enological field, TECH has developed a program that delves into the definition, typology and regulation of sparkling wines. The main objective of this program is to update the knowledge of professionals so that they can optimize production methods and bubbles in the production of sparkling wines. All this, through the learning offered by experienced professionals who have been selected by TECH to develop the contents of the program and teach its contents to the students. In addition, the students will have a direct communication channel through which they will be able to resolve all their questions about the subject to ensure their correct instruction.

On the other hand, TECH applies the innovative *Relearning* methodology with the objective of exempting students from long hours of memorization and enabling the progressive and simple assimilation of the contents. The Technological University achieves this by incorporating theoretical and additional materials such as: video summaries, activities and case simulations, among others, and betting on a 100% online teaching that has all the tools and facilities to specialize in viticulture through a study supported by professionals.

This **Postgraduate Certificate in Sparkling 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 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



Sign up now to discover the traditional, Transfer and Charmat method of sparkling wine making"

“

Second fermentation is key for sparkling wines. Get all the knowledge in its elaboration thanks to 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.

Participate in the improvement of your company's product by incorporating new gasification methods.

Thanks to TECH, you will master the reception and pressing of wine so that you can optimize the production of sparkling wines with guarantees.



02

Objectives

This Postgraduate Certificate in Sparkling Wine Production has been designed for winemaking engineers and other professionals interested in the gasification of wine, to develop around the latest winemaking processes. TECH achieves this, thanks to the incorporation of real simulations in the syllabus, which will make students fully prepared to apply them in practice. It is a program with great flexibility, since specialists will be able to acquire the knowledge at any time and place, according to their possibilities, thanks to the 100% online modality used by TECH.



“

Do you want to stand out from other researchers because of your knowledge? Update it with TECH and you will be able to master wine carbonation, among other issues”



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

- ◆ Be able to design conceptually, technically and sensorially the elaboration of sparkling wines from varietal selection to final bottling
- ◆ Differentiate varieties with potential for the production of sparkling wines
- ◆ Evaluate the qualitative impact of the vineyard on the wine
- ◆ Examine the diversity of techniques and the resulting wine types
- ◆ Develop the technical knowledge in winemaking that will allow the best decisions to be made at the different stages of sparkling wine production
- ◆ Value the maximum qualitative possibilities of the different techniques
- ◆ Know the technological processes
- ◆ Discover the new trends in sparkling wines



Enroll now in this Postgraduate Certificate to broaden your skills and become a much more competitive professional in the labor market"

03

Course Management

TECH has relied on a teaching team versed in Agricultural Engineering to transmit all the keys to a highly competitive industry. Thanks to their extensive experience in the sector, the teachers guarantee the correct instruction of the students in a simple and quick way, through an orientation that not only offers them theoretical knowledge, but will give them the keys to act in practice. In this way, the students have at their disposal prestigious professionals who will guide them at all times to acquire the indispensable skills in the expedition and improvement of sparkling wine.





“

Get closer to the trends in agricultural areas around the world and discover variants such as Cremant from France with the best experts in viticulture"

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. 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 Sparkling Wine Production has been carefully designed by experts in the wine area, who will transmit their knowledge through audiovisual contents that are easy to assimilate and that will prepare students for real performance in the work environment. In addition, these professionals will share all their knowledge in sparkling wine vinification through audiovisual materials, with a theoretical-practical format that will allow the pace of study to be adapted to each specialist. At the same time, TECH applies the *Relearning* methodology, to exempt students from long hours of memorization and to allow them to assimilate all the contents in a gradual and simple way.





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Learn the ins and outs of harvesting sparkling wines so that you can offer a quality service”

Module 1. Vinification of Sparkling Wines

- 1.1. Sparkling Wines: Definition, Types and Regulations
 - 1.1.1. Sparkling Wines
 - 1.1.2. Types of Sparkling Wines
 - 1.1.3. OIV Regulation, European Regulation, Other Regulations
- 1.2. Varieties, Ripening and the Grape Harvest
 - 1.2.1. International Varieties
 - 1.2.2. Types of Sparkling Wines and their Varieties
 - 1.2.3. Ripening Controls and Analytical Parameters
 - 1.2.4. Harvesting
- 1.3. Reception, Pressing, and Preparation of the Base Wine
 - 1.3.1. Reception and Pressing
 - 1.3.2. The Quality of the Must and Its Clarification
 - 1.3.3. Vinification of the Base Wine
 - 1.3.4. Preparation of the Base Wine
- 1.4. Production Methods and Bubbles
 - 1.4.1. Production Methods
 - 1.4.2. Dry Inputs
 - 1.4.3. Physical, Rheological and Dynamic Principles
 - 1.4.4. Bubbles in the Glass
- 1.5. Traditional Method
 - 1.5.1. The Foot of the Vat
 - 1.5.2. The Tirage
 - 1.5.3. Aging
 - 1.5.4. The Expedition
- 1.6. Charmat, Big Bass or Autoclave Method
 - 1.6.1. Types of Wines and Qualities
 - 1.6.2. The Base Wine
 - 1.6.3. The Foot of the Vat and the Tirage
 - 1.6.4. Clarification, Stabilization, Shipment and Bottling



- 1.7. Ancestral Fermentations
 - 1.7.1. Fermentation of the Base Wine and Its Preparation
 - 1.7.2. The Second Fermentation
 - 1.7.3. The Expedition
- 1.8. Wine Gasification
 - 1.8.1. The Base Wine
 - 1.8.2. Carbonation
 - 1.8.3. Operation of Gasification Machines
- 1.9. World Production Zones. Production Methods
 - 1.9.1. France The Origin Champagne, Cremant, Petillant
 - 1.9.2. Italy. The Masters of the Autoclave Method Prosecco, Asti, Fraciacorta
 - 1.9.3. Spain. The Traditional Method in the Mediterranean Climate Cava
 - 1.9.4. Rest of the World Variety and Innovation
- 1.10. Expedition and Tasting
 - 1.10.1. The Last Touch: Importance of the Shipping Liquid
 - 1.10.2. The Basics and Vocabulary of Tasting
 - 1.10.3. The Staging with the Consumer

“ *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.

“

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.



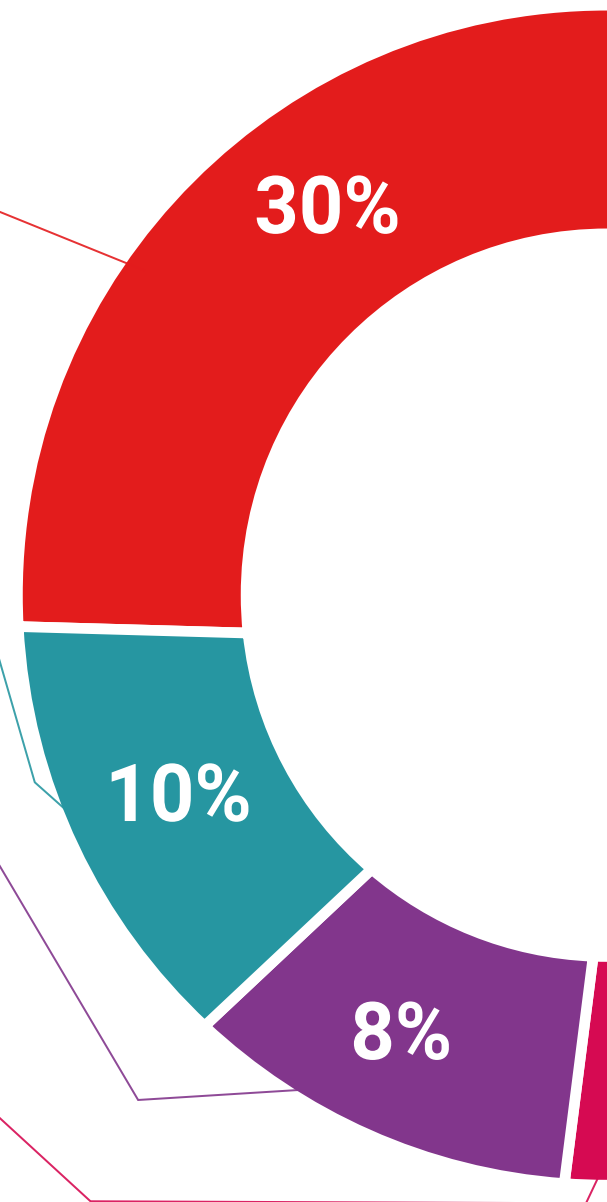
Practising Skills and Abilities

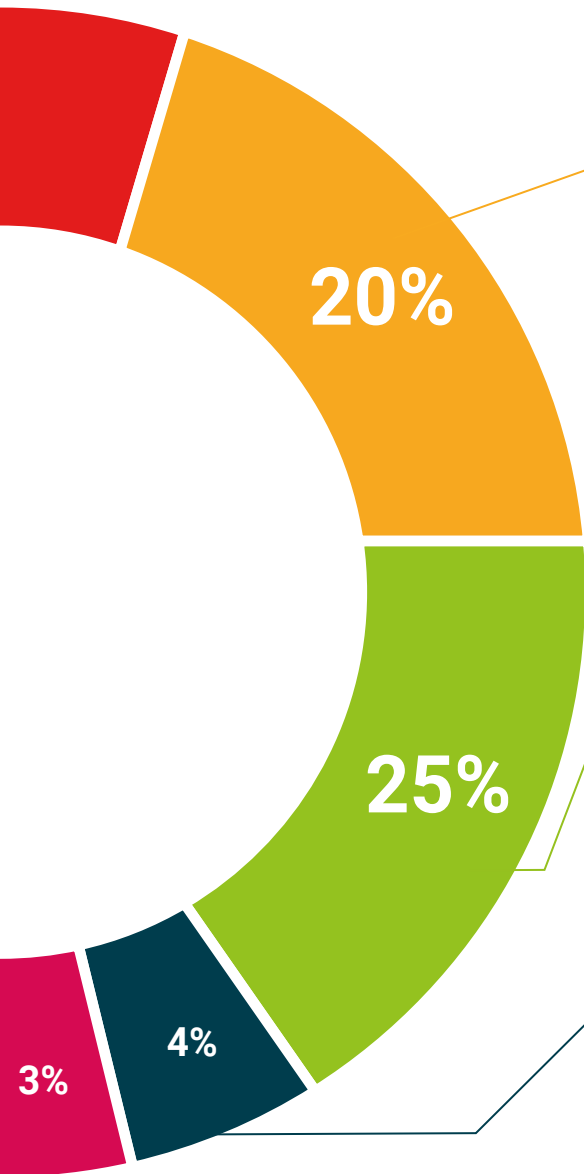
They will carry out activities to develop specific skills and abilities in each subject area. Exercises and activities to acquire and develop the skills and abilities that a specialist needs to develop in the context of the globalization that we are experiencing.



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 Sparkling 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 Sparkling 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 certificate 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 Sparkling Wine Production**

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



*Apostille Convention. In the event that the student wishes to have their paper certificate 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 quality
development languages
virtual classroom



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