

Postgraduate Certificate

Sparkling Wine Production





Postgraduate Certificate Sparkling Wine Production

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

Website: www.techtute.com/us/nutrition/postgraduate-certificate/sparkling-wine-production

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01

Introduction

The gasification of wine is the process that, for example, identifies France's own champagne. However, sometimes the automation of techniques that, in the past, used to be manual and whose elaboration forced them to follow a slow and terse procedure, has become systematized and risky at times. As a result, companies require professionals with a high level of knowledge in production methods, varieties, ripening and harvesting, among others. In response to this demand, TECH has developed an intensive program in sparkling wine production. This is a complete and rigorous qualification with an experienced teaching team that allows students to learn in depth about the charmat, *charmat*, *gran bass* and autoclave methods, among others. All this, through a simple and adapted system that, being 100% online, allows students to combine their studies with the rest of their personal and professional life activities.





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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”

Given the exhaustive elaboration required to obtain bubbles in sparkling wines, the wine industry must have professionals who master the levels of sugar, the amount of carbon dioxide dissolved in wine and the pressure at which it is dissolved in the product. All this, from its production to be able to elaborate the bubble, respecting the quality of the must and its clarification. Moreover, being an increasingly demanding sector, the interest is also derived from the speed of the processes that remain efficient for the quality of the final product.

For this reason, and in order to improve the skills of graduates in Nutrition in the oenological field, TECH has developed a program that goes deeper into the definition, typology and regulation of sparkling wines. Thanks to their study, students will be able to optimize production methods and bubbles in the production of sparkling wines. All this, through an enriching learning experience offered by experienced professionals selected by TECH to develop the contents of the program and provide theoretical and practical knowledge to specialists.

In addition, 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. This way, the student is qualified by incorporating, at the same time, theoretical and additional materials such as: video summaries, activities and case simulations, among others. A 100% online education, aimed at professionals who are committed to the online university experience, without having to travel or fixed schedules.

This **Postgraduate Certificate in Sparkling Wine Production** contains the most complete and up-to-date scientific 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



Don't waste any more time, if you want to intervene in the elaboration of sparkling wines as a nutritionist specialized in Enology, join TECH"

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The quality of the must and its clarification are going to determine the organoleptic characteristics of the wines you supervise, do you want to do it successfully?"

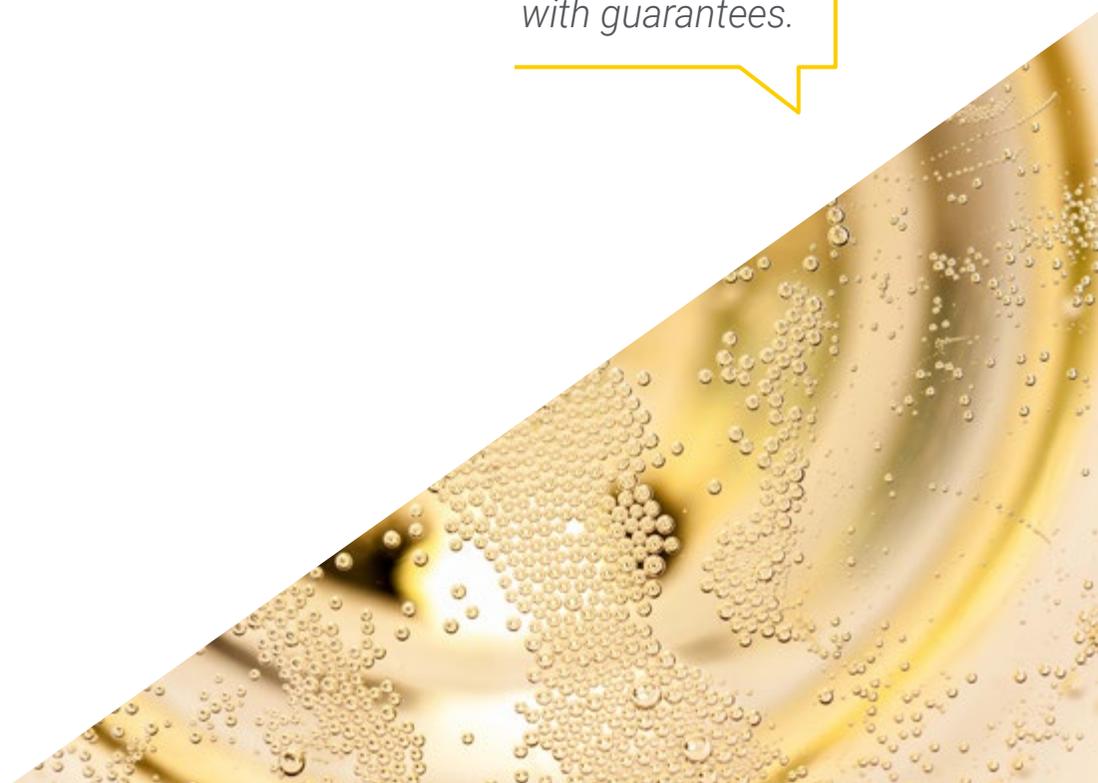
The program's teaching staff includes professionals from the sector who contribute their work experience to this educational program, as well as renowned specialists from leading societies and prestigious universities.

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.

Sign up now to discover the traditional, Transfer and Charmat method of sparkling wine production and optimize your service in practice.

Thanks to TECH, you will master the production methods and the bubbly with guarantees.



02 Objectives

This Postgraduate Certificate in Sparkling Wine Production has been designed for graduates in Nutrition and other professionals interested in the gasification of wine, to develop around the latest winemaking processes. TECH manages to provide its students with theoretical and practical knowledge, thanks to the incorporation of multiple pedagogical tools that are rethinking the education sector. Thanks to this, the student will be able to enjoy a program adapted to the new times and that applies effective teaching methods to guarantee their instruction.





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You wish to distinguish yourself from other nutritionists? Perfect your skills in ancestral fermentation and wine gasification with TECH”



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

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Choose now a program that adapts to the digital paradigm and to you so that you can study in a flexible and comfortable way"

03

Course Management

TECH, in its interest for academic rigor, has resorted to a teaching team versed in Viticulture and Enology to transmit all the keys of a booming industry and in constant technological change. Thanks to their extensive experience in the sector, the teachers guarantee the contents and ensure the correct instruction of the students in a simple and fast way. How is this possible? Thanks to the eagerness of professionals who work on a daily basis in the area to which the students wish to enter or where the enrolled specialists wish to move up.



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Are you going to miss the opportunity to learn from professionals in Viticulture? Get close to real situations in the working field, thanks to the experiences of the teachers"

Management



Ms. Clavero Arranz, Ana

- ♦ General Manager of Bodegas Cepa 21
- ♦ 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. 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

Ms. Masa Guerra, Rocío

- ◆ Winemaker at Bodegas Protos
- ◆ Assistant winemaker at Matarromera Winery
- ◆ Responsible for incoming grapes at Bodega Emilio Moro
- ◆ Responsible for quality at BRC and winemaker at Viñedos Real Rubio
- ◆ Winemaking Assistant at Bodega Solar Viejo
- ◆ Winery and vineyard manager at Ébano Viñedos y Bodegas
- ◆ Assistant winemaker and laboratory technician at Bodega El Soto
- ◆ Degree in Enology from the Escuela Técnica Superior de Ingenierías Agrarias de Palencia (Palencia School of Agricultural Engineering)
- ◆ MBA in Wine Business Management from the Business School of the Chamber of Commerce of Valladolid

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. In addition, these experts will prepare students to put their knowledge into practice in the real field of action. In this professional environment, students will be able to contact the teachers through a direct communication channel through which they will be able to solve all their questions about the subject. 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 keys to fermentation in sparkling wines so that you can offer a quality service in your company"

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



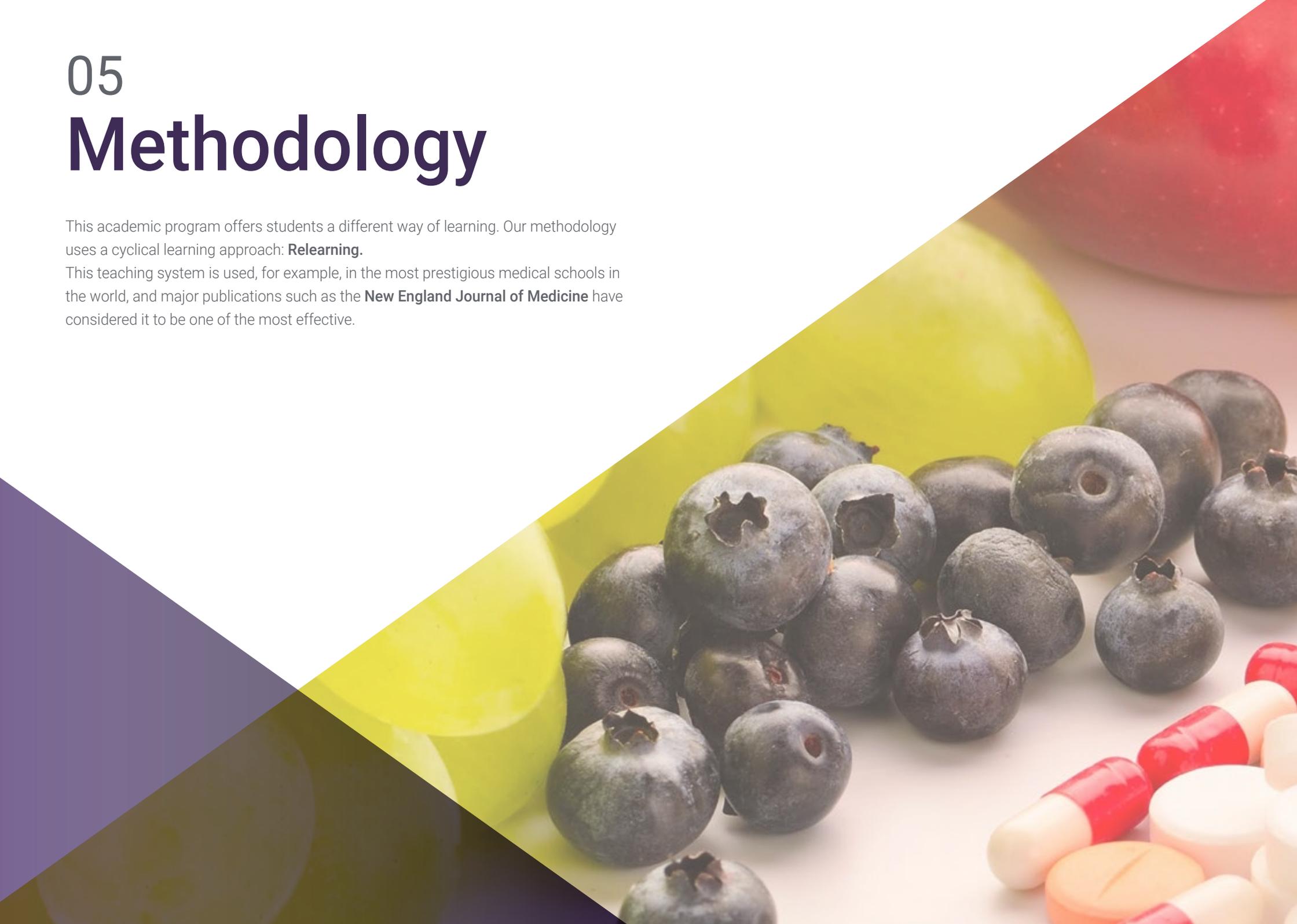
- 1.7. Ancestral Fermentations
 - 1.7.1. Fermentation of the Base Wine and Its Preparation
 - 1.7.2. The Second Fermentation
 - 1.7.3. The Expedition
- 1.8. Wine Gasification
 - 1.8.1. The Base Wine
 - 1.8.2. Carbonation
 - 1.8.3. Operation of Gasification Machines
- 1.9. World Production Zones. Production 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

“*Don't wait any longer to update yourself in a field that is booming among consumers and constantly changing from a technological point of view*”

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.



At TECH we use the Case Method

In a given situation, what should a professional do? Throughout the program, students will face multiple simulated clinical cases, based on real patients, in which they will have to do research, establish hypotheses, and ultimately resolve the situation. There is an abundance of scientific evidence on the effectiveness of the method. Specialists learn better, faster, and more sustainably over time.

With TECH, nutritionists can experience a way of learning that is shaking the foundations of traditional universities around the world.



According to Dr. Gérvas, the clinical case is the annotated presentation of a patient, or group of patients, which becomes a "case", an example or model that illustrates some peculiar clinical component, either because of its teaching power or because of its uniqueness or rarity. It is essential that the case is based on current professional life, trying to recreate the real conditions of professional nutritional practice.

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Did you know that this method was developed in 1912, at Harvard, for law students? The case method consisted of presenting students with real-life, complex situations for them to make decisions and justify their decisions on how to solve them. In 1924, Harvard adopted it as a standard teaching method”

The effectiveness of the method is justified by four fundamental achievements:

1. Nutritionists who follow this method not only achieve the assimilation of concepts, but also a development of their mental capacity through exercises to evaluate real situations and the application of knowledge.
2. Learning is solidly translated into practical skills that allow the nutritionist to better integrate knowledge into clinical practice.
3. Ideas and concepts are understood more efficiently, given that the example situations are based on real-life.
4. Students like to feel that the effort they put into their studies is worthwhile. This then translates into a greater interest in learning and more time dedicated to working on the course.



Relearning Methodology

At TECH we enhance the case method with the best 100% online teaching methodology available: Relearning.

This university is the first in the world to combine the study of clinical cases with a 100% online learning system based on repetition, combining a minimum of 8 different elements in each lesson, a real revolution with respect to the mere study and analysis of cases.

The nutritionist will learn through real cases and by solving complex situations in simulated learning environments. These simulations are developed using state-of-the-art software to facilitate immersive learning.



At the forefront of world teaching, the Relearning method has managed to improve the overall satisfaction levels of professionals who complete their studies, with respect to the quality indicators of the best online university (Columbia University).

With this methodology, more than 45,000 nutritionists have been trained with unprecedented success in all clinical specialties regardless of the surgical load. 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.

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.

The overall score obtained by TECH's learning system is 8.01, according to the highest international standards.



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.



Nutrition Techniques and Procedures on Video

TECH brings students closer to the latest techniques, the latest educational advances and to the forefront of current nutritional counselling techniques and procedures. All of this in direct contact with students and explained in detail so as to aid their assimilation and understanding. And best of all, you can watch the videos as many times as you like.



Interactive Summaries

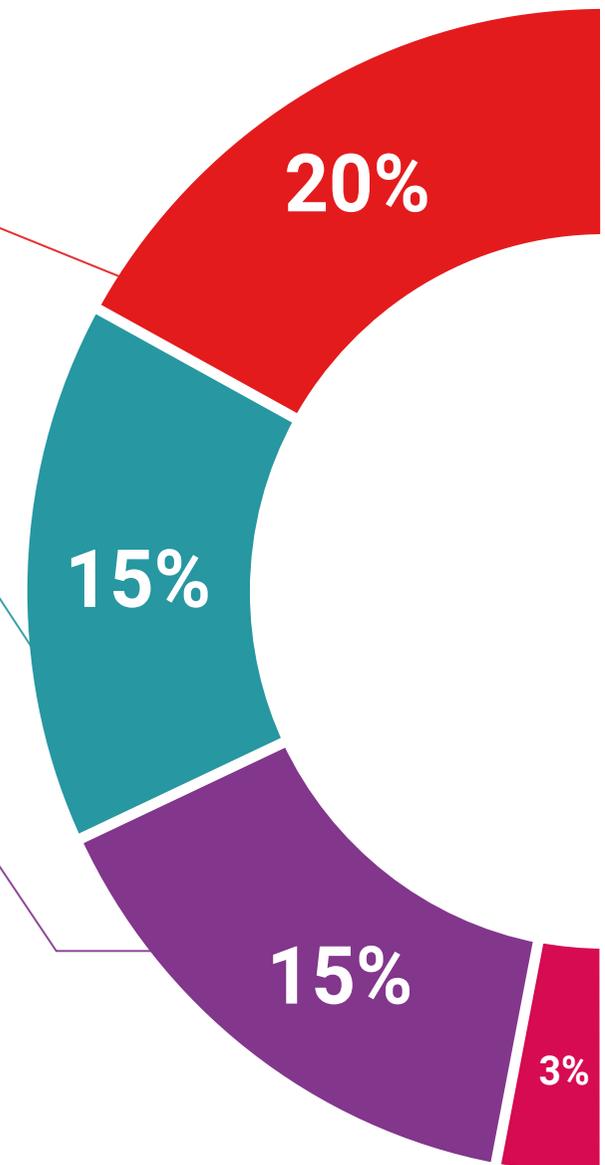
The TECH team presents the contents attractively and dynamically in multimedia lessons that include audio, videos, images, diagrams, and concept maps in order to reinforce knowledge.

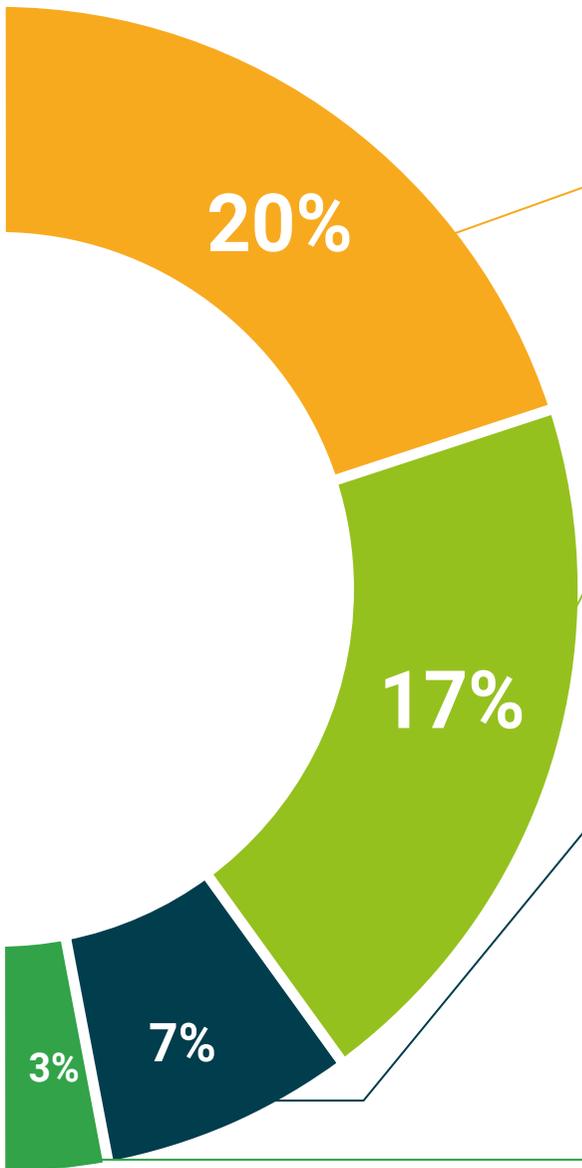
This exclusive educational system for presenting multimedia content was awarded by Microsoft as a "European Success Story".



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.





Expert-Led Case Studies and Case Analysis

Effective learning ought to be contextual. Therefore, TECH presents real cases in which the expert will guide students, focusing on and solving the different situations: a clear and direct way to achieve the highest degree of understanding.



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.



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.



Quick Action Guides

TECH offers the most relevant contents of the course in the form of worksheets or quick action guides. A synthetic, practical, and effective way to help students progress in their learning.



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 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 program will allow you to obtain your **Postgraduate Certificate in Sparkling Wine Production** 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** title 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 Sparkling Wine Production**

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

online tra

development

languages

virtual classroom

tech global
university

Postgraduate Certificate

Sparkling Wine Production

- » Modality: **online**
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Postgraduate Certificate

Sparkling Wine Production