

# Postgraduate Certificate

## Specialty Wines Production





## Postgraduate Certificate Specialty Wines Production

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

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

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# 01

# Introduction

The unique characteristics of liqueur wines, natural sweet wines, noble rottenness wines and veil wines, among others that are classified as special wines, make it almost impossible to produce the same product with the exact components. However, the key factor for companies to distinguish themselves is undoubtedly the professionals involved in the winemaking processes, including, of course, nutritionists. This specific sector will help in the contribution of nutrients and the ideal quantities so that the wines generated have a demanding quality and offer benefits to consumers. For this reason, TECH has developed a 100% online program that delves into wine varieties in order to update the knowledge of graduates in Nutrition 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 that influence the elaboration of special wines in only 150 hours of qualification"*

Given the strong latent competitiveness in the wine market, companies are taking a step further. The aim is to perfect the winemaking process, from planting to bottling, taking care not only of the product's aesthetics and taste, but also of its aromas, density and, above all, its nutritional composition. All this requires the support of highly qualified specialists who are up to date with the varieties of special wines and their characteristics.

For this reason, TECH has designed a program aimed at graduates in Nutrition and other specialists who wish to increase their theoretical and practical skills and optimize the production of specialty wines. A program that pursues the rigor and quality demanded by food professionals and that delves into the variants of wine, such as natural sweets, liqueurs and veil wines, among many others. In turn, this program has the support and endorsement of an experienced teaching group in the area that has been carefully selected to develop the content and impart knowledge to students.

In addition, TECH has incorporated a set of innovative pedagogical tools that make the academic program an agile and enriching experience. As a result, access to this program is universal and students will be able to learn regardless of their situation, thanks to the flexible time and travel arrangements offered by TECH. In addition, specialists will have a downloadable reference guide which, once saved on their electronic device, can be consulted even without an Internet connection.

This **Postgraduate Certificate in Specialty Wines Production** contains the most complete and up-to-date scientific 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 nutritionists in the wine sector by delving into each of the components and the places of origin of sweet wines"*

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*You have not yet mastered the composition of late wines? Take part in the control of sugar and acids, thanks to the theoretical and practical knowledge provided by this program"*

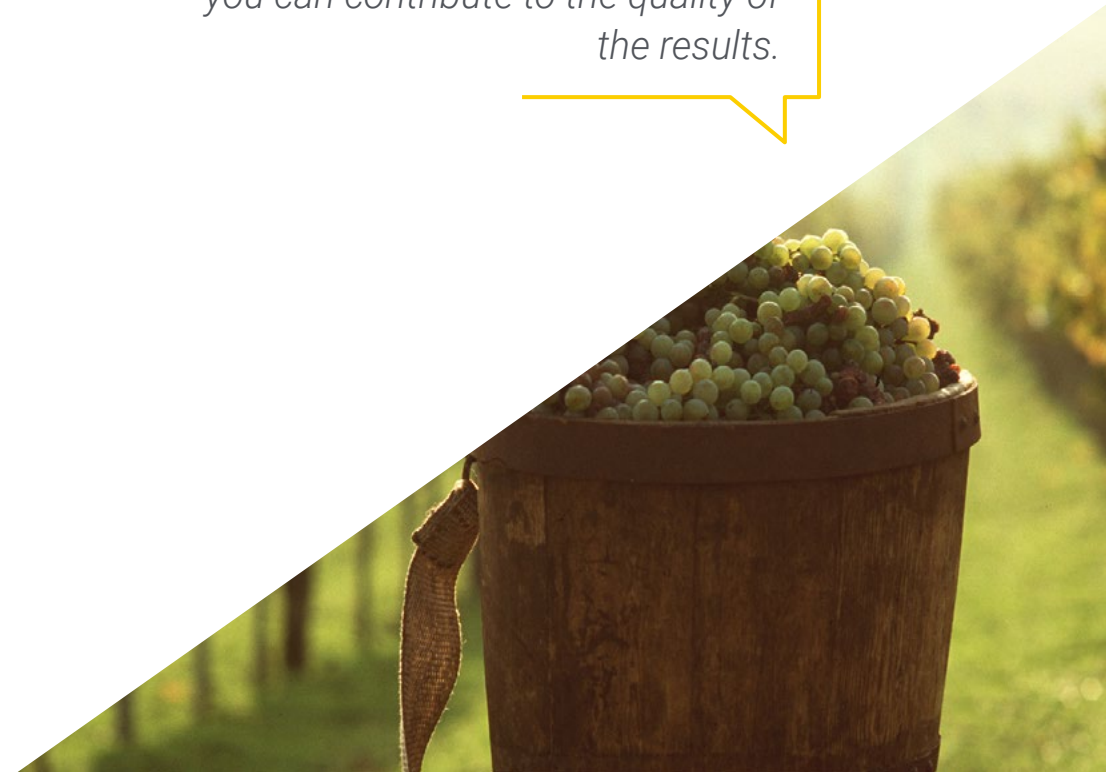
The program's teaching staff includes professionals from the sector who contribute their work experience to this educational program, as well as renowned specialists from leading societies and prestigious universities.

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.

*Natural sweet wines with noble rot and veil wines are mostly aged organically. Promote this system thanks to the know-how offered by TECH.*

*Are you interested in perfecting your skills in the wine industry? Delve into the different wine categories so that you can contribute to the quality of the results.*



# 02 Objectives

The main objective of this Postgraduate Certificate in Specialty Wines Production is to broaden and update the knowledge of graduates in Nutrition and other professionals interested in the chemical and nutritional composition of specialty wines. A program that aims to perfect the skills of specialists, so that they are able to project their interest in the distinction of wines and determine with certainty each of the typologies and their classification. To achieve this, the program will bring students closer to the varieties of liqueur wines, fortified wines, natural sweet wines and their aging, among many other issues.







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*Meet your objectives and influence the amount of calories in special wines while preserving their quality and improving the final product"*



## 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



*Enroll now and discover for yourself all the facilities TECH offers you during the 6 weeks of academic qualification"*

03

# Course Management

In order to elaborate the contents of this program in a reliable way and to impart the theoretical and practical knowledge in an efficient manner, TECH has relied on a professional team experienced in the wine area. They are experts in Nutrition, who have worked for years in this sector and have received numerous awards. In addition, students will be able to contact them through the Virtual Campus, so that they can solve questions related to the subject. All learning focused on the student and their needs, to make it possible to follow the program and combine it with other daily activities.



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*Are you going to miss the opportunity to learn with specialists versed in unrepeatably wines? Discover the nutritional benefits of this product thanks to its academic orientation"*

## 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. 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

# 04

## Structure and Content

The syllabus of this Postgraduate Certificate in Specialty Wines Production has been developed under the guidelines of experts who work in Viticulture and who have developed for years in this agricultural field. In addition, TECH offers students numerous audiovisual materials in different formats: video summaries, activities and case simulations, among others, in order to make the program more dynamic. In this way, TECH aims to maximize student performance and streamline the academic process in just 150 hours. To achieve this, the *Relearning* methodology of which this University is a pioneer, exempts students from hours of memorization and facilitates the assimilation of the contents in a gradual and simple way.





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*Do you want to become a specialist in the vinification of liqueur wines? Study the areas where the aging of liqueur wines is most common and recognized"*

**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
- 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

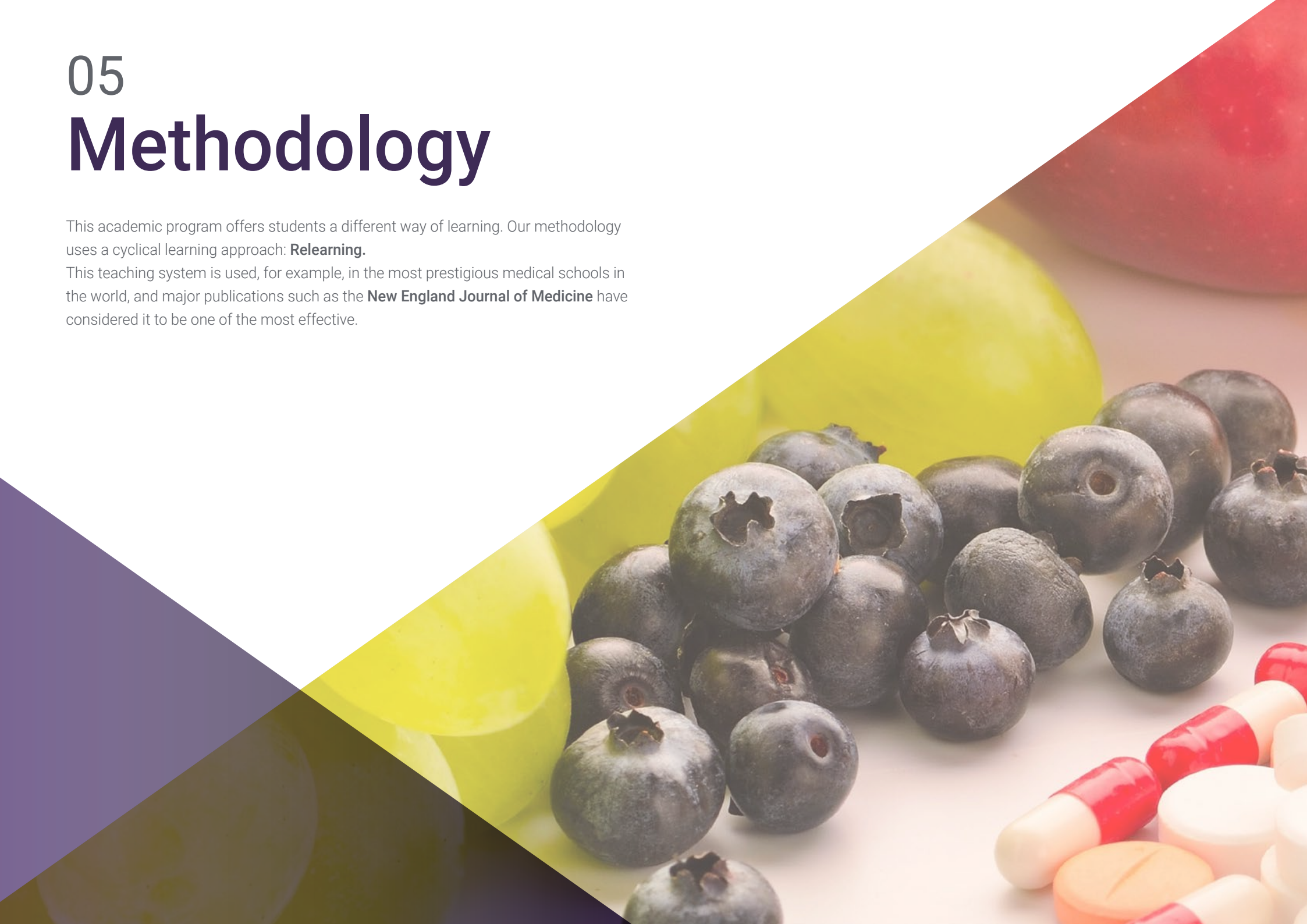


*A program designed for professionals like you, interested in perfecting their knowledge of special wines for the identification of nutrients in their composition”*

# 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.





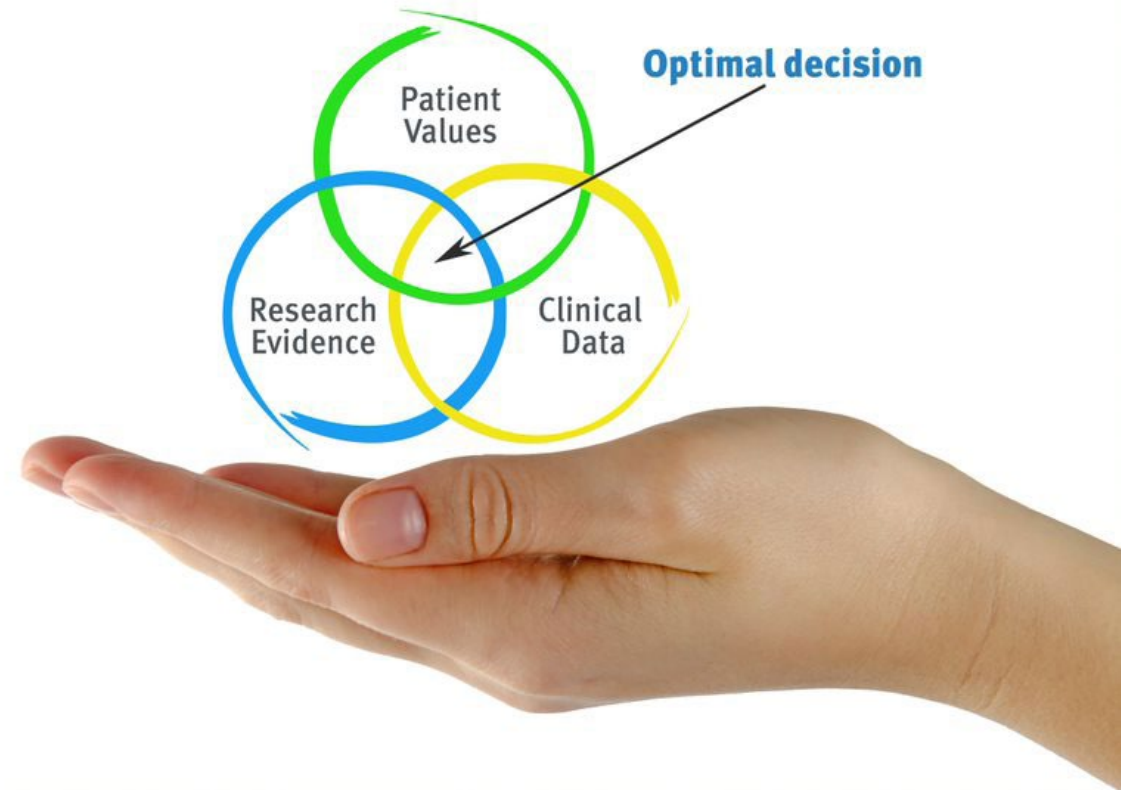
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*Discover Relearning, a system that abandons conventional linear learning, to take you through cyclical teaching systems: a way of learning that has proven to be extremely effective, especially in subjects that require memorization"*

## 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.

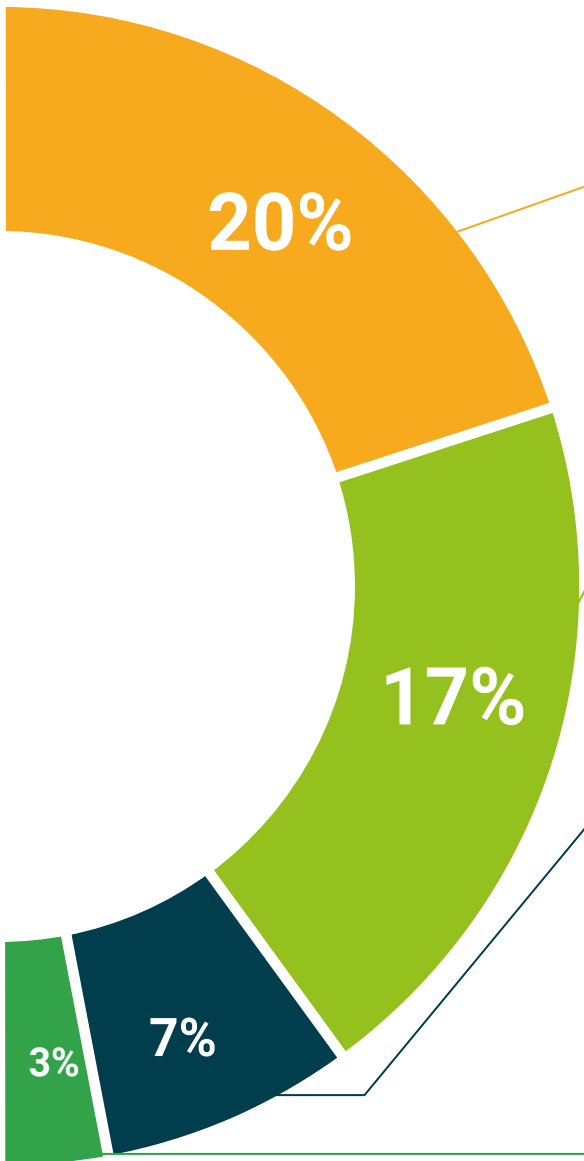
This exclusive educational system for presenting multimedia content was awarded by Microsoft as a "European Success Story".



### 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 Specialty Wines 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 Specialty Wines Production** contains the most complete and up-to-date scientific on the market.

After the students have 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 Production of Specialty Wines**

Official N° of Hours: **150 h.**



\*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 quality

online tra

development language

virtual classroom

**tech** technological  
university

**Postgraduate Certificate**

Specialty Wines Production

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