

Postgraduate Certificate

Tasting and Recognition of Wine Defects



Postgraduate Certificate

Tasting and Recognition of Wine Defects

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

Website: www.techtute.com/in/nutrition/postgraduate-certificate/tasting-recognition-wine-defects

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01

Introduction

Sensory analysis is one of the most important aspects of enology, both to know the defects and virtues of a product, as well as to detect possible problems in the grape and wine preservation. In a sector as select as this one, where there are numerous professional profiles and it is in constant development, having specific knowledge in tasting can make the difference with respect to our professional colleagues. That is why it is essential to keep abreast of any new developments if we want to position ourselves as leading professionals in the field. With this program, students will acquire the necessary knowledge to recognize the different alterations that may exist in the different types of wine, the way in which they are formed and the methods to avoid and/or correct them. TECH has created a 100% online teaching that is both complete and flexible, with which its students will be able to acquire the necessary tools to become leaders in this field.



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Thanks to this Postgraduate Certificate you will learn all the details about what a wine should and should not have, with the most advanced information and study material in the sector"

The wine sector has not stopped growing in recent decades, so one of its most important branches, wine tasting, is no exception. Professionals dedicated to the tasting of this beverage must have certain technical and practical knowledge to be able to perform their work as efficiently as possible. After all, the tasters are the ones who, after the process of grape extraction and its subsequent transformation into wine, will highlight one product over another.

This Postgraduate Certificate aims to mark a before and after in terms of the career of the different winemakers, seeking a complete specialization in the entire wine production ecosystem. From the main characteristics of the raw material, to the maintenance of the cellars, storage of the beverage and in general everything that can influence the final result of the product. The program is characterized by a diverse but concise content on the chemical bases of wine and how they influence its taste.

The students will be able to deepen in the sensory analysis of wine, recognizing the possible alterations that may arise and analyzing the solutions to the problem and how to avoid their recurrence in the future. During the program, the students will understand that obtaining a good wine goes beyond achieving a good harvest, and they will learn the different adjustments that must be implemented in a production process in order to achieve an exceptional final result.

Likewise, another fundamental pillar of this teaching is the reduction of the ecological footprint that we can leave in any of the practical processes of both cultivation and extraction and exploitation of the wine itself. With the knowledge acquired after this course, in addition to becoming experts in the assertiveness of the quality and taste of a wine, you will also learn to use more ecological and non-allergenic preservation methods, trying to reduce the doses of sulfur dioxide in wines.

A 100% online Postgraduate Certificate that facilitates the adaptability of the students for the study of the same. With just a device with Internet access you will have everything you need to grow professionally and launch your career a step further.

This **Postgraduate Certificate in Tasting and Recognition of Wine Defects** 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 gather scientific and practical training 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



Knowing the problem is sometimes not enough, you have to know how to correct it by nipping it in the bud. With this program you will learn about what to avoid and what not to avoid when producing wine"

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Efficient and effective wine preservation is the key to achieving an excellent product, a subject in which you will specialize in this Postgraduate Certificate

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.

Become a specialist in wine tasting and analysis and boost your professional career.

Learn how to manage wine processing and storage in a sustainable way by enrolling in this Postgraduate Certificate.



02 Objectives

The design of the Postgraduate Certificate will allow the students to acquire the necessary skills to develop a complete professional work of Tasting and Recognition of Wine Defects. All the contents combined in this course will allow students to specialize and promote professionals in this field on a global scale, enabling them to work in any type of winery or vineyard, placing them at the forefront of a sector in continuous development and growth. This is why TECH establishes a series of general and specific objectives with which its students will feel satisfied.





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*Thanks to this Postgraduate Certificate
you will obtain the practical and
theoretical knowledge with which you
will be able to distinguish a great wine"*



General Objectives

- ♦ Delve into the sensory analysis of wine Aspects to evaluate and how to carry it out
- ♦ Identify the organoleptic alterations of the wine
- ♦ Analyze the origin of sensory alterations, as well as their correction and prevention methods



You will be able to complete all studies in an efficient and enjoyable way thanks to a quality study methodology"





Specific Objectives

- ♦ Recognize the main compounds in wine and their organoleptic influence
- ♦ Know how to visually, olfactorily and gustatorily evaluate all types of wines (dry, sweet, sparkling, etc.)
- ♦ Determine the temperature at which a wine should be kept and served, as well as whether or not it should be decanted
- ♦ Avoid the elaboration of wines with herbaceous tastes, by determining the optimum time of harvest and the elimination of green compounds from the cluster
- ♦ Examine the physicochemical alterations of wines, their origin and how to prevent them
- ♦ Know how to control how much oxygen we add to the wine during the different winemaking processes and during aging Learn how to avoid the accelerated evolution of wines
- ♦ Prevent the formation of sulfur or reduction odors, some of which are formed during the wine's time in the bottle
- ♦ Identify the different sensory alterations of a wine due to microorganisms Know when they can occur and how to correct them
- ♦ Encourage the use of environmentally friendly and non-allergenic preservation methods, trying to reduce the doses of sulfur dioxide in wines

03

Course Management

In the quest to offer an exceptional education for all, TECH has professionals of the highest level for students to acquire knowledge in Tasting and Recognition of Wine Defects. In this way, this Postgraduate Certificate has a teaching framework with renown and prestige in the sector.





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Learn everything you need to position yourself at the forefront of wine tasting, with a teaching team of the highest level in the sector"

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

Mr. Carracedo Esguevillas, Daniel

- ♦ Deputy winemaker at Viñas del Jaro
- ♦ Laboratory Manager at Viñas del Jaro
- ♦ Assistant Winemaker at Bodegas y Viñedos de Cal Grau
- ♦ Graduates in Enology from the University of Valladolid

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

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



A unique, key, and decisive educational experience to boost your professional development"

04

Structure and Content

The entire syllabus has been created and designed by a professional team with knowledge of the latest developments in wine tasting, taking into account the speed at which the sector grows, develops and varies. In this way, the contents gathered in this teaching make up an educational construct with which professionals who want to focus on this branch of enology will be able to have the necessary tools to carry out their work anywhere in the world.



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*You will be able to check the quality
of all the didactic material, written
by authentic experts in Enology"*

Module 1. Sensory Analysis and Organoleptic Alterations in Wines

- 1.1. Chemical Composition of Wine. Organoleptic Impact
- 1.2. Wine Sensory Analysis Procedure
- 1.3. Alterations in the Visual Phase of Wine
- 1.4. Organoleptic Alterations Due to the Grape
- 1.5. Alterations Due to Sulfur Compounds in Wine and their Reduction
- 1.6. Oxidative Alterations of Wine
- 1.7. Changes Due to Yeasts
- 1.8. Alterations in Wine Related to Fungi and Certain Volatile Compounds
- 1.9. Changes in Wine Due to Lactic Acid Bacteria
- 1.10. Alterations Due to Acetic Bacteria





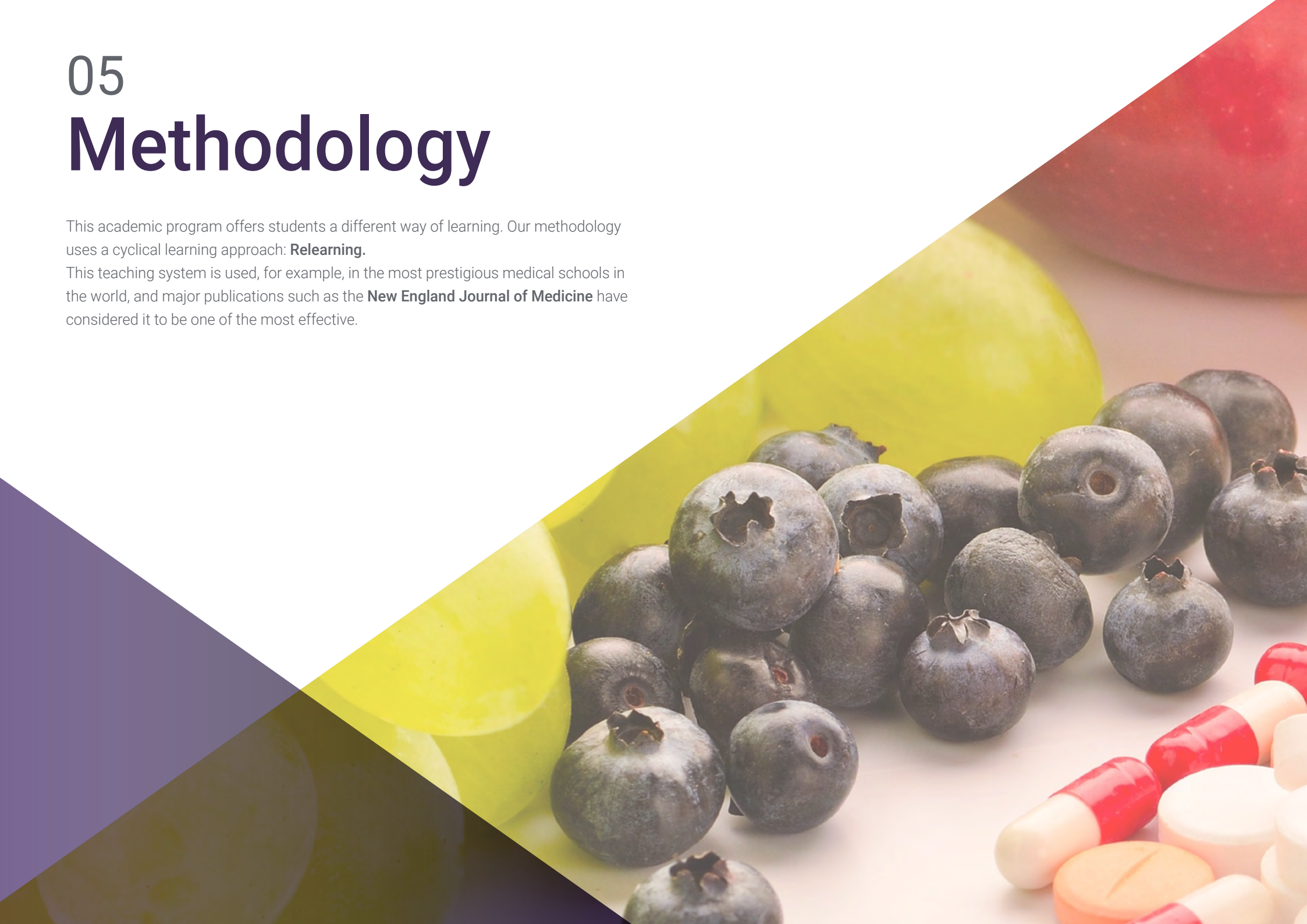
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You will have the most advanced content in Tasting and Recognition of Wines Defects available to you whenever you want"

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.





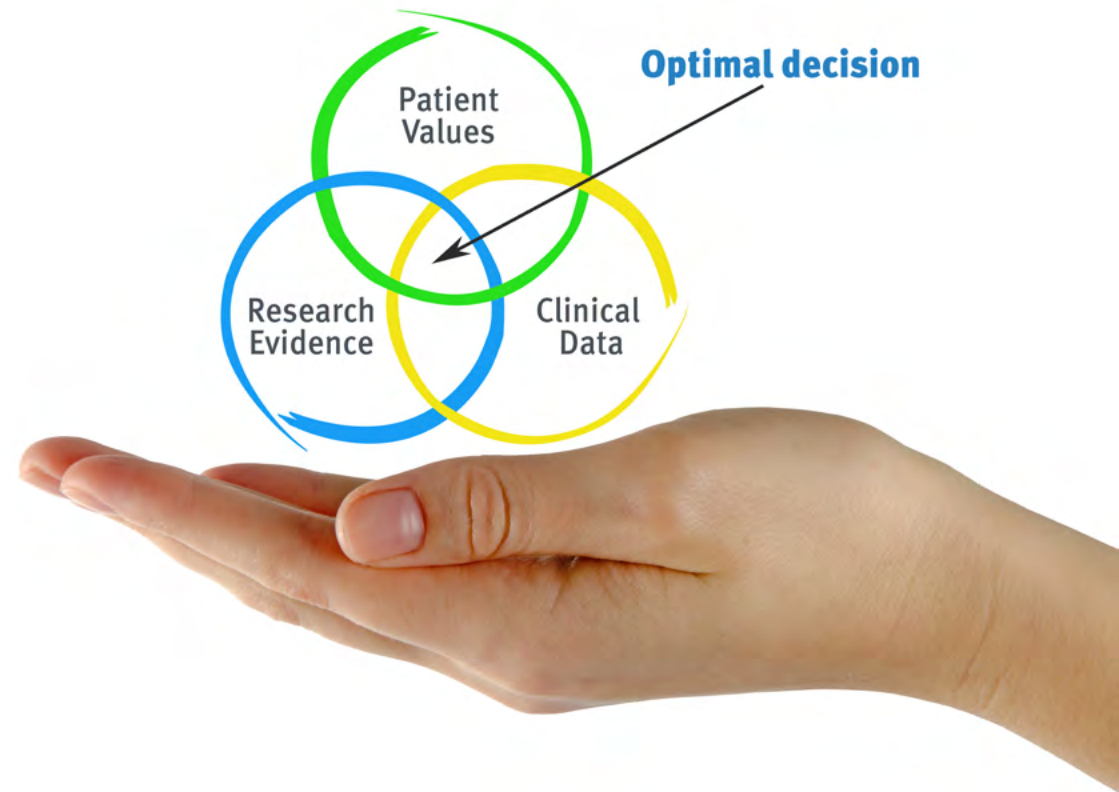
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Discover Relearning, a system that abandons conventional linear learning, to take you through cyclical teaching systems: a way of learning that has proven to be extremely effective, especially in subjects that require memorization"

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.

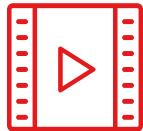
Relearning will allow you to learn with less effort and better performance, involving you more in your training, developing a critical mindset, defending arguments, and contrasting opinions: a direct equation for success.

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

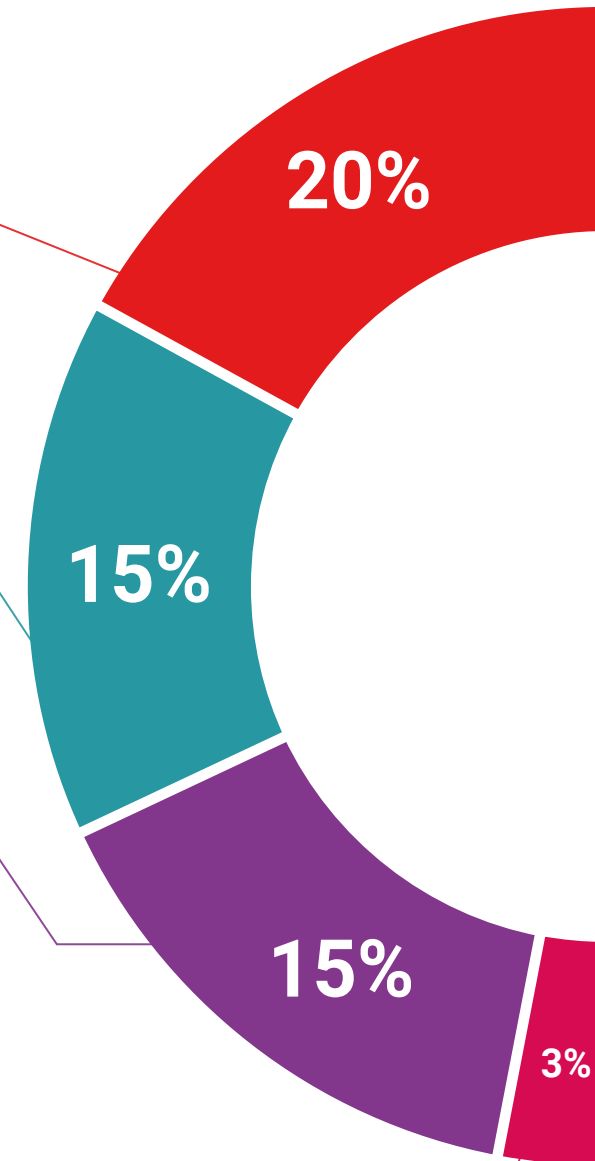
The TECH team presents the contents attractively and dynamically in multimedia lessons that include audio, videos, images, diagrams, and concept maps in order to reinforce knowledge.

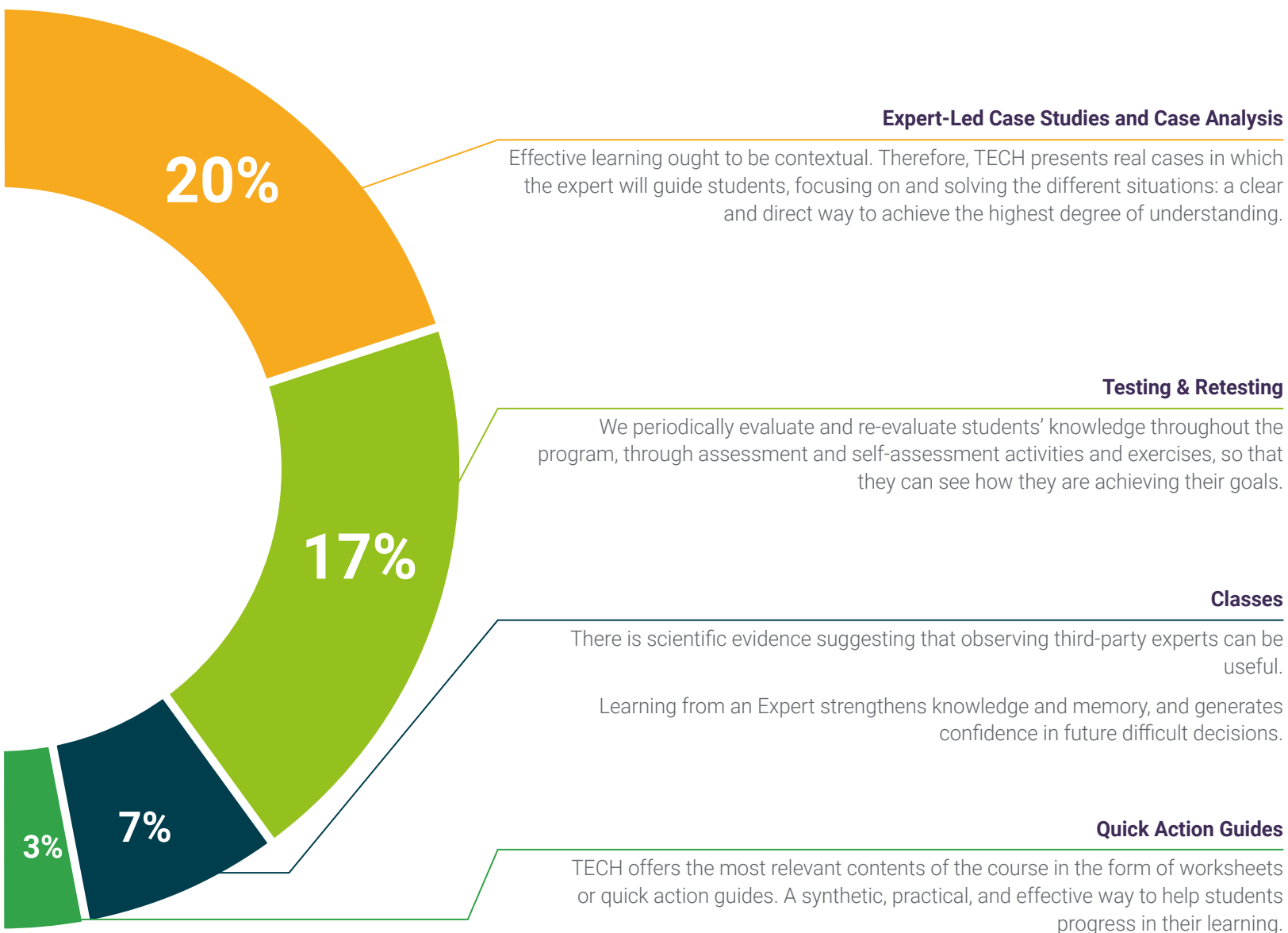
This exclusive educational system for presenting multimedia content was awarded by Microsoft as a "European Success Story".



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.





06 Certificate

The Postgraduate Certificate in Tasting and Recognition of Wine Defects 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 Tasting and Recognition of Wine Defects** contains the most complete and up-to-date scientific 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 Tasting and Recognition of Wine Defects**

Official No. 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
development language
virtual classroom



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