

Executive Master's Degree Enology



Executive Master's Degree Enology

- » Modality: online
- » Duration: 12 months
- » Certificate: TECH Global University
- » Accreditation: 60 ECTS
- » Schedule: at your own pace
- » Exams: online

Website: www.techtitute.com/us/school-of-business/executive-master/master-enology

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01

Introduction to the Program

A report from the International Organisation of Vine and Wine highlights the direct impact of climate change on global wine production. In this regard, the document points out that climate variations affect grape ripening, wine quality, and the sustainability of the crop. In response, professionals need to incorporate the most innovative adaptation strategies into their daily practices, such as the use of more resilient grape varieties. Only by doing so will experts be able to anticipate risks and optimize the use of natural resources, promoting more sustainable practices throughout the entire wine production chain. With this idea in mind, TECH launches a pioneering online university degree focused on the latest advancements in Enology.



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With this 100% online Executive Master's Degree, you will master the most innovative winemaking techniques and ensure the excellence of the products”

Enology has become a key sector in the agri-food and tourism industries, combining tradition and innovation to enhance the production and commercialization of high-quality wines. In recent years, the advancement of digital technologies and new winemaking techniques have driven significant changes in this field, requiring specialists to develop more advanced skills. Among the current challenges are the incorporation of sustainable technologies, advanced sensory analysis, and efficient vineyard management to meet the demands of an increasingly competitive market. In this context, professionals in the wine sector must develop advanced competencies that allow them to lead innovative projects.

In response to this, TECH Global University has created an innovative Executive Master's Degree in Enology. Designed by true experts in this sector, the academic program offers an in-depth view of modern viticulture, covering everything from vineyard preparation and grape variety selection to advanced clarification and barrel aging techniques. Additionally, the curriculum explores the impact of climate change on wine production and examines sustainable strategies to address these challenges. As a result, students will acquire advanced competencies to manage each stage of the winemaking process efficiently, implement environmentally respectful cultivation practices, and ensure the quality of wine in an increasingly demanding global market.

It is important to note that the curriculum is offered in a convenient 100% online format, providing total flexibility so that students can balance their studies with professional and personal responsibilities. In fact, all that is needed is an electronic device with internet access to successfully join the Virtual Campus.

This **Executive Master's Degree in Enology** contains the most complete and up-to-date program on the market. The most important features include:

- The development of case studies presented by experts in Enology
- The graphic, schematic, and practical contents with which they are created, provide scientific and practical information on the disciplines that are essential for professional practice
- Practical exercises where the self-assessment process can be carried out to improve learning
- Special emphasis on innovative methodologies in Enology
- 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



You will optimize winemaking processes to ensure consistency in product quality, adapting to consumer expectations"

“

You will delve into all stages of the winemaking process, from grape harvest to bottling procedures”

The program includes a faculty made up of professionals from the Enology field, who bring their work experience to the course, alongside recognized experts from leading organizations and prestigious universities.

The multimedia content, developed with the latest educational technology, will provide the professional with situated and contextual learning, i.e., a simulated environment that will provide an immersive learning experience designed to prepare for real-life situations.

This program is designed around Problem-Based Learning, whereby the student must try to solve the different professional practice situations that arise throughout the program. For this purpose, the professional will be assisted by an innovative interactive video system created by renowned and experienced experts.

You will be able to identify yeasts, bacteria, and other agents involved in the enological process.

Thanks to TECH Relearning you will be able to assimilate the essential concepts in a fast, natural and accurate way.



02

Why Study at TECH?

TECH is the world's largest online university. With an impressive catalog of more than 14,000 university programs, available in 11 languages, it is positioned as a leader in employability, with a 99% job placement rate. In addition, it has a huge faculty of more than 6,000 professors of the highest international prestige.



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Study at the largest online university in the world and ensure your professional success. The future begins at TECH”

The world's best online university, according to FORBES

The prestigious Forbes magazine, specialized in business and finance, has highlighted TECH as "the best online university in the world" This is what they have recently stated in an article in their digital edition in which they echo the success story of this institution, "thanks to the academic offer it provides, the selection of its teaching staff, and an innovative learning method oriented to form the professionals of the future".

The best top international faculty

TECH's faculty is made up of more than 6,000 professors of the highest international prestige. Professors, researchers and top executives of multinational companies, including Isaiah Covington, performance coach of the Boston Celtics; Magda Romanska, principal investigator at Harvard MetaLAB; Ignacio Wistumba, chairman of the department of translational molecular pathology at MD Anderson Cancer Center; and D.W. Pine, creative director of TIME magazine, among others.

The world's largest online university

TECH is the world's largest online university. We are the largest educational institution, with the best and widest digital educational catalog, one hundred percent online and covering most areas of knowledge. We offer the largest selection of our own degrees and accredited online undergraduate and postgraduate degrees. In total, more than 14,000 university programs, in ten different languages, making us the largest educational institution in the world.



The most complete syllabuses on the university scene

TECH offers the most complete syllabuses on the university scene, with programs that cover fundamental concepts and, at the same time, the main scientific advances in their specific scientific areas. In addition, these programs are continuously updated to guarantee students the academic vanguard and the most demanded professional skills. and the most in-demand professional competencies. In this way, the university's qualifications provide its graduates with a significant advantage to propel their careers to success.

A unique learning method

TECH is the first university to use Relearning in all its programs. This is the best online learning methodology, accredited with international teaching quality certifications, provided by prestigious educational agencies. In addition, this innovative academic model is complemented by the "Case Method", thereby configuring a unique online teaching strategy. Innovative teaching resources are also implemented, including detailed videos, infographics and interactive summaries.

The official online university of the NBA

TECH is the official online university of the NBA. Thanks to our agreement with the biggest league in basketball, we offer our students exclusive university programs, as well as a wide variety of educational resources focused on the business of the league and other areas of the sports industry. Each program is made up of a uniquely designed syllabus and features exceptional guest hosts: professionals with a distinguished sports background who will offer their expertise on the most relevant topics.

Leaders in employability

TECH has become the leading university in employability. Ninety-nine percent of its students obtain jobs in the academic field they have studied within one year of completing any of the university's programs. A similar number achieve immediate career enhancement. All this thanks to a study methodology that bases its effectiveness on the acquisition of practical skills, which are absolutely necessary for professional development.



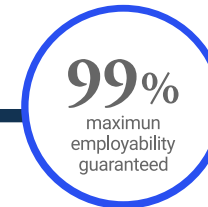
Google Premier Partner

The American technology giant has awarded TECH the Google Premier Partner badge. This award, which is only available to 3% of the world's companies, highlights the efficient, flexible and tailored experience that this university provides to students. The recognition not only accredits the maximum rigor, performance and investment in TECH's digital infrastructures, but also places this university as one of the world's leading technology companies.



The top-rated university by its students

Students have positioned TECH as the world's top-rated university on the main review websites, with a highest rating of 4.9 out of 5, obtained from more than 1,000 reviews. These results consolidate TECH as the benchmark university institution at an international level, reflecting the excellence and positive impact of its educational model.



03 Syllabus

The learning materials for this Executive Master's Degree in Enology have been developed by a team of experts in viticulture, microbiology, and business management. The syllabus covers everything from vineyard preparation and grape variety selection to the most advanced winemaking techniques and sensory analysis. Additionally, it delves into sustainability, the impact of climate change, and the new technologies applied to the wine industry. This comprehensive approach will enable graduates to lead innovative projects, optimize production processes, and stand out in the competitive wine market.





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You will also explore the completion of alcoholic fermentation and malolactic fermentation, key aspects to enhance the sensory profile of wine”

Module 1. Viticulture

- 1.1. Preparation of the Plantation
- 1.2. Correct Choice of Vine Rootstocks
- 1.3. Pruning
- 1.4. Soil Maintenance
- 1.5. Rational Control of Pests and Diseases
- 1.6. Risk Management
- 1.7. Green Operation
- 1.8. Ripening and Harvesting
- 1.9. Notions of Grapevine Physiology
- 1.10. Wine Regions of the World

Module 2. Grape and Wine Compounds. Analytical Techniques

- 2.1. Components of the Grape and their Distribution in the Grape Bunch
- 2.2. Chemical Composition of Must and Wine
- 2.3. Organic Acids
- 2.4. Polyphenols
- 2.5. Sugars
- 2.6. Nitrogen Compounds
- 2.7. Aromas and Other Volatile Compounds
- 2.8. Enzymes
- 2.9. Classical Enological Analysis
- 2.10. Advanced Enological Analysis

Module 3. Enological Microbiology

- 3.1. Yeast
- 3.2. Lactic Acid Bacteria
- 3.3. Acetic Acid Bacteria
- 3.4. Fungi and Other Microorganisms
- 3.5. Microbial Ecology During Winemaking
- 3.6. Importance of Malolactic Fermentation (MLF)
- 3.7. Wine Alterations
- 3.8. Control of the Growth of Microorganisms
- 3.9. Biological Cleaning and Disinfection in the Winery
- 3.10. Microbiological Analysis of Wine

Module 4. Vinification of White and Rosé Wines

- 4.1. White Grape Varieties and Wine Styles
- 4.2. White Grape Ripening Parameters
- 4.3. Reception of White Grapes
- 4.4. Prefermentation Processes
- 4.5. Alcoholic Fermentation of White Wines
- 4.6. Temperature Control
- 4.7. Other Fermentations and Aging of White Wines
- 4.8. Processes of Clarification, Stabilization and Filtration of White Wines
- 4.9. Bottling
- 4.10. Special Fermentations

Module 5. Vinification of Red Wines

- 5.1. Red Grape Varieties
- 5.2. Red Grape Ripening Parameters
- 5.3. Reception of Red Grapes
- 5.4. Alcoholic Fermentation of Red Wines
- 5.5. End of Alcoholic Fermentation
- 5.6. Malolactic Fermentation
- 5.7. The Aging of Red Wines
- 5.8. Bottling of Red Wines
- 5.9. Bottle Aging Processes
- 5.10. Special Fermentations

Module 6. Vinification of Sparkling Wines

- 6.1. Sparkling Wines: Definition, Types and Regulations
- 6.2. Varieties, Ripening and the Grape Harvest
- 6.3. Reception, Pressing, and Preparation of the Base Wine
- 6.4. Production Methods and Bubbles
- 6.5. Traditional Method
- 6.6. Charmat, Granvás or Autoclave Method
- 6.7. Ancestral Fermentations
- 6.8. Wine Gasification
- 6.9. World Production Zones. Production Methods
- 6.10. Expedition and Tasting

Module 7. Vinification of Liqueur Wines, Natural Sweet Wines, Noble Rot Wines and Veil Wines

- 7.1. Liqueur Wines: Classification. Varieties and Production Areas
- 7.2. Vinification of Liqueur Wines: Fortified Wines. Grape Ripening Parameters
- 7.3. Vinification of Liqueur Wines: Fortified Wines. Production Processes: the Fortified Wine
- 7.4. Vinification of Liqueur Wines: Liqueur Wines. Winemaking Processes: Aging
- 7.5. Veiled Wines: Varieties and Production Areas
- 7.6. Natural Sweet Wines: Varieties and Production Areas
- 7.7. Natural Sweet Wines: Grape Ripeness Parameters
- 7.8. Natural Sweet Wines: Production Processes
- 7.9. Other Sweet Wines: Naturally Sweet Wines. Noble Rot
- 7.10. Other Sweet Wines: Naturally Sweet Wines: Late Harvest Wines

Module 8. Wine Clarification and Stabilization

- 8.1. Clarification of Red Wines
- 8.2. Clarification of White and Rosé Wines
- 8.3. Wine Filtration
- 8.4. Stabilization of Potassium Bitartrate in Wine
- 8.5. Stabilization of Calcium Tartrate
- 8.6. Stabilization of Coloring Matter in Red Wines
- 8.7. Instability Caused by Metals
- 8.8. Microbiological Stabilization of Wine
- 8.9. Prevention of Bacterial Growth and Elimination
- 8.10. Preventing the Growth and Elimination of Yeasts and Molds

Module 9. Importance of the Oak Barrel in Wine Aging

- 9.1. Importance of Oak for Barrel Manufacturing
- 9.2. Oak
- 9.3. Wood Selection
- 9.4. Drying and Seasoning of the Wood
- 9.5. Barrel Manufacturing
- 9.6. Aromatic Contributions of Oak Barrels
- 9.7. Oak Tannin
- 9.8. The Barrel, an Impermeable and Porous Container
- 9.9. The Good Use of Oak Barrels
- 9.10. The Second Life of Oak Barrels

Module 10. Sensory Analysis and Organoleptic Alterations in Wines

- 10.1. Chemical Composition of Wine. Organoleptic Impact
- 10.2. Wine Sensory Analysis Procedure
- 10.3. Alterations in the Visual Phase of Wine
- 10.4. Organoleptic Alterations Due to the Grape
- 10.5. Alterations Due to Sulfur Compounds in Wine and their Reduction
- 10.6. Oxidative Alterations of Wine
- 10.7. Changes Due to Yeasts
- 10.8. Alterations in Wine Related to Fungi and Certain Volatile Compounds
- 10.9. Changes in Wine Due to Lactic Acid Bacteria
- 10.10. Alterations Due to Acetic Bacteria



You will implement sophisticated ecological farming techniques, optimizing water resource efficiency and adaptation to climate change”

04

Teaching Objectives

This university program will provide enology specialists with the necessary tools to lead innovative projects in the wine industry. At the same time, students will acquire advanced technical skills to manage the entire production process, from sustainable grape cultivation to the elaboration and marketing of high-quality wines. Moreover, they will be trained to implement emerging technologies in winemaking, apply precise sensory analysis, and develop marketing strategies that position their products in international markets.



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*You will create new wine styles
and derivatives, tailored to current
consumption trends”*



General Objectives

- ♦ Develop advanced knowledge in Enology, understanding key winemaking processes and their impact on wine quality
- ♦ Identify grape varieties and their characteristics, applying cultivation and harvest techniques that optimize wine production
- ♦ Implement controlled fermentation processes, including malolactic fermentation, to improve the sensory profile of wine
- ♦ Integrate sensory analysis techniques and chemical composition to evaluate and enhance the organoleptic properties of wine
- ♦ Apply clarification, stabilization, and barrel aging methods to ensure the excellence of the final product
- ♦ Use sustainable strategies in vineyard management, considering the impact of climate change on production
- ♦ Design innovative wine tourism projects that integrate unique sensory experiences for consumers
- ♦ Promote continuous updates on winemaking techniques and business management, consolidating leadership in the wine sector





Specific Objectives

Module 1. Viticulture

- ♦ Analyze vineyard preparation techniques, from the choice of rootstocks to soil management
- ♦ Understand the rational control of pests and diseases in vine cultivation
- ♦ Examine the impact of irrigation management and green operations on grape quality
- ♦ Identify the most relevant wine-producing regions worldwide

Module 2. Grape and Wine Compounds. Analytical Techniques

- ♦ Study the chemical components of grapes and their distribution in the bunch
- ♦ Analyze the chemical composition of must and wine, focusing on organic acids and polyphenols
- ♦ Understand nitrogen compounds, aromas, and enzymes that influence the sensory profile
- ♦ Apply classical and advanced analytical techniques in enological analysis

Module 3. Enological Microbiology

- ♦ Examine the role of yeasts, lactic acid bacteria, and acetic bacteria in fermentation
- ♦ Analyze microbial ecology during the winemaking process
- ♦ Evaluate methods for controlling and preventing unwanted microorganisms in wine
- ♦ Perform microbiological analysis to ensure the stability of the final product

Module 4. Vinification of White and Rosé Wines

- ♦ Identify the main white grape varieties and their influence on wine style
- ♦ Explore the stages of alcoholic fermentation and temperature control techniques
- ♦ Analyze clarification, stabilization, and bottling processes
- ♦ Understand special fermentations and their impact on the wine profile

Module 5. Vinification of Red Wines

- ♦ Analyze red grape varieties and their maturation parameters
- ♦ Evaluate alcoholic fermentation and malolactic fermentation processes
- ♦ Examine aging techniques for red wines and bottle maturation
- ♦ Study special fermentations that enhance wine characteristics

Module 6. Vinification of Sparkling Wines

- ♦ Explore different methods of sparkling wine production
- ♦ Analyze maturation and harvest parameters for sparkling wine production
- ♦ Study the carbonation process and the main global production regions
- ♦ Understand the techniques for expedition and tasting of sparkling wines

Module 7. Vinification of Liqueur Wines, Natural Sweet Wines, Noble Rot Wines and Veil Wines

- ♦ Analyze the processes for producing fortified wines and their classification
- ♦ Evaluate the production of Vino de Velo and natural sweet wines based on ripening parameters
- ♦ Study the processes of producing noble rot wines and late harvest wines
- ♦ Understand the particularities of each style and its sensory impact

Module 8. Wine Clarification and Stabilization

- ♦ Apply clarification techniques to red, white, and rosé wines
- ♦ Evaluate filtration and stabilization processes of compounds such as bitartrate and calcium tartrate
- ♦ Analyze instabilities caused by metals and microorganisms
- ♦ Implement methods for the prevention and elimination of undesirable yeasts and bacteria





Module 9. Importance of the Oak Barrel in Wine Aging

- ♦ Explore the selection, drying, and construction of oak barrels
- ♦ Analyze the aromatic and tannin contributions of wood during aging
- ♦ Evaluate the impact of porosity and proper use of barrels on wine quality
- ♦ Understand the life cycle of the barrel and its influence on the sensory profile of the wine

Module 10. Sensory Analysis and Organoleptic Alterations in Wines

- ♦ Analyze the chemical composition of wine and its organoleptic impact
- ♦ Apply sensory analysis techniques to evaluate wine quality
- ♦ Identify organoleptic alterations caused by grapes, yeasts, and bacteria
- ♦ Implement correction strategies to preserve the sensory characteristics of wine



You will implement processes to ensure compliance with international safety and sustainability standards during wine production”

05

Career Opportunities

This university program from TECH represents a unique opportunity for Enology specialists who wish to update their knowledge and master the most advanced techniques in winemaking, wine management, and sensory analysis. Thanks to this cutting-edge knowledge, graduates will expand their career opportunities in a highly competitive and innovative sector. As a result, they will be able to access strategic roles such as head winemakers, technical directors of wineries, consultants in wine innovation, or quality managers in wine industry companies. They will also be prepared to take on responsibilities as export managers, sustainable vineyard managers, or advisors in international certifications.



“

Are you aiming to work as a Winery Technical Director? Achieve it through this comprehensive university degree in just a few months!”

Graduate Profile

The graduate of this Enology program will be an expert capable of leading winemaking processes with an innovative and sustainable approach. They will also be prepared to manage all stages of the vinification process, from grape selection to sensory analysis of the final product. Additionally, they will develop the skills necessary to implement enological marketing strategies and lead wine tourism projects. This professional will be able to take on key roles in the wine industry, leading teams, managing vineyards, and developing new business proposals adapted to international market trends.

You will advise various wine companies on the application of winemaking techniques, technological innovation, and process improvement.

- ♦ **Comprehensive Management of Winemaking Processes:** Ability to supervise each phase of winemaking, from harvest to bottling, ensuring the highest quality in the final product
- ♦ **Sensory Analysis and Wine Evaluation:** Skill to identify key organoleptic characteristics and apply advanced tasting techniques
- ♦ **Innovation in Enological Processes:** Implement new technologies and sustainable techniques to improve wine production and quality
- ♦ **Leadership in Wine Tourism Projects:** Design and execute innovative tourist experiences focused on the world of wine



After completing the program, you will be able to use your knowledge and skills in the following positions:

- 1. Winery Technical Director:** Responsible for coordinating the winemaking process, supervising production, and ensuring wine quality.
- 2. Enologist Specializing in Innovation:** Tasked with developing new winemaking techniques, applying advanced processes to improve the sensory quality of wine.
- 3. Consultant in Wine Management:** Expert in advising wineries and vineyards on production, sustainability, and marketing strategies.
- 4. Wine Tourism Project Manager:** Responsible for creating unique tourist experiences focused on wine culture, enhancing the appeal of wineries.
- 5. Wine Sensory Analysis Specialist:** Expert in evaluating and certifying the organoleptic characteristics of wine to ensure its excellence.
- 6. Enological Marketing Manager:** Leader in creating wine positioning campaigns in domestic and international markets.
- 7. Wine Innovation Researcher:** Professional focused on developing new technologies and sustainable techniques applied to grape cultivation and winemaking.
- 8. Wine Quality Supervisor:** Responsible for ensuring compliance with quality standards at all stages of production.



You will contribute to the creation of sensory profiles for wines that highlight the unique characteristics of each grape variety"

06 Study Methodology

TECH is the world's first university to combine the **case study** methodology with **Relearning**, a 100% online learning system based on guided repetition.

This disruptive pedagogical strategy has been conceived to offer professionals the opportunity to update their knowledge and develop their skills in an intensive and rigorous way. A learning model that places students at the center of the educational process giving them the leading role, adapting to their needs and leaving aside more conventional methodologies.



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TECH will prepare you to face new challenges in uncertain environments and achieve success in your career”

The student: the priority of all TECH programs

In TECH's study methodology, the student is the main protagonist.

The teaching tools of each program have been selected taking into account the demands of time, availability and academic rigor that, today, not only students demand but also the most competitive positions in the market.

With TECH's asynchronous educational model, it is students who choose the time they dedicate to study, how they decide to establish their routines, and all this from the comfort of the electronic device of their choice. The student will not have to participate in live classes, which in many cases they will not be able to attend. The learning activities will be done when it is convenient for them. They can always decide when and from where they want to study.

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*At TECH you will NOT have live classes
(which you might not be able to attend)”*



The most comprehensive study plans at the international level

TECH is distinguished by offering the most complete academic itineraries on the university scene. This comprehensiveness is achieved through the creation of syllabi that not only cover the essential knowledge, but also the most recent innovations in each area.

By being constantly up to date, these programs allow students to keep up with market changes and acquire the skills most valued by employers. In this way, those who complete their studies at TECH receive a comprehensive education that provides them with a notable competitive advantage to further their careers.

And what's more, they will be able to do so from any device, pc, tablet or smartphone.

“*TECH's model is asynchronous, so it allows you to study with your pc, tablet or your smartphone wherever you want, whenever you want and for as long as you want*”

Case Studies and Case Method

The case method has been the learning system most used by the world's best business schools. Developed in 1912 so that law students would not only learn the law based on theoretical content, its function was also to present them with real complex situations. In this way, they could make informed decisions and value judgments about how to resolve them. In 1924, Harvard adopted it as a standard teaching method.

With this teaching model, it is students themselves who build their professional competence through strategies such as Learning by Doing or Design Thinking, used by other renowned institutions such as Yale or Stanford.

This action-oriented method will be applied throughout the entire academic itinerary that the student undertakes with TECH. Students will be confronted with multiple real-life situations and will have to integrate knowledge, research, discuss and defend their ideas and decisions. All this with the premise of answering the question of how they would act when facing specific events of complexity in their daily work.



Relearning Methodology

At TECH, case studies are enhanced with the best 100% online teaching method: Relearning.

This method breaks with traditional teaching techniques to put the student at the center of the equation, providing the best content in different formats. In this way, it manages to review and reiterate the key concepts of each subject and learn to apply them in a real context.

In the same line, and according to multiple scientific researches, reiteration is the best way to learn. For this reason, TECH offers between 8 and 16 repetitions of each key concept within the same lesson, presented in a different way, with the objective of ensuring that the knowledge is completely consolidated during the study process.

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



A 100% online Virtual Campus with the best teaching resources

In order to apply its methodology effectively, TECH focuses on providing graduates with teaching materials in different formats: texts, interactive videos, illustrations and knowledge maps, among others. All of them are designed by qualified teachers who focus their work on combining real cases with the resolution of complex situations through simulation, the study of contexts applied to each professional career and learning based on repetition, through audios, presentations, animations, images, etc.

The latest scientific evidence in the field of Neuroscience points to the importance of taking into account the place and context where the content is accessed before starting a new learning process. Being able to adjust these variables in a personalized way helps people to remember and store knowledge in the hippocampus to retain it in the long term. This is a model called Neurocognitive context-dependent e-learning that is consciously applied in this university qualification.

In order to facilitate tutor-student contact as much as possible, you will have a wide range of communication possibilities, both in real time and delayed (internal messaging, telephone answering service, email contact with the technical secretary, chat and videoconferences).

Likewise, this very complete Virtual Campus will allow TECH students to organize their study schedules according to their personal availability or work obligations. In this way, they will have global control of the academic content and teaching tools, based on their fast-paced professional update.



The online study mode of this program will allow you to organize your time and learning pace, adapting it to your schedule"

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

1. Students who follow this method not only achieve the assimilation of concepts, but also a development of their mental capacity, through exercises that assess real situations and the application of knowledge.
2. Learning is solidly translated into practical skills that allow the student to better integrate into the real world.
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.

The university methodology top-rated by its students

The results of this innovative teaching model can be seen in the overall satisfaction levels of TECH graduates.

The students' assessment of the teaching quality, the quality of the materials, the structure of the program and its objectives is excellent. Not surprisingly, the institution became the top-rated university by its students according to the global score index, obtaining a 4.9 out of 5.

Access the study contents from any device with an Internet connection (computer, tablet, smartphone) thanks to the fact that TECH is at the forefront of technology and teaching.

You will be able to learn with the advantages that come with having access to simulated learning environments and the learning by observation approach, that is, Learning from an expert.



As such, the best educational materials, thoroughly prepared, will be available in this program:



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.

This content is then adapted in an audiovisual format that will create our way of working online, with the latest techniques that allow us to offer you high quality in all of the material that we provide you with.



Practicing Skills and Abilities

You will carry out activities to develop specific competencies and skills in each thematic field. Exercises and activities to acquire and develop the skills and abilities that a specialist needs to develop within the framework of the globalization we live in.



Interactive Summaries

We present the contents attractively and dynamically in multimedia lessons that include audio, videos, images, diagrams, and concept maps in order to reinforce knowledge.

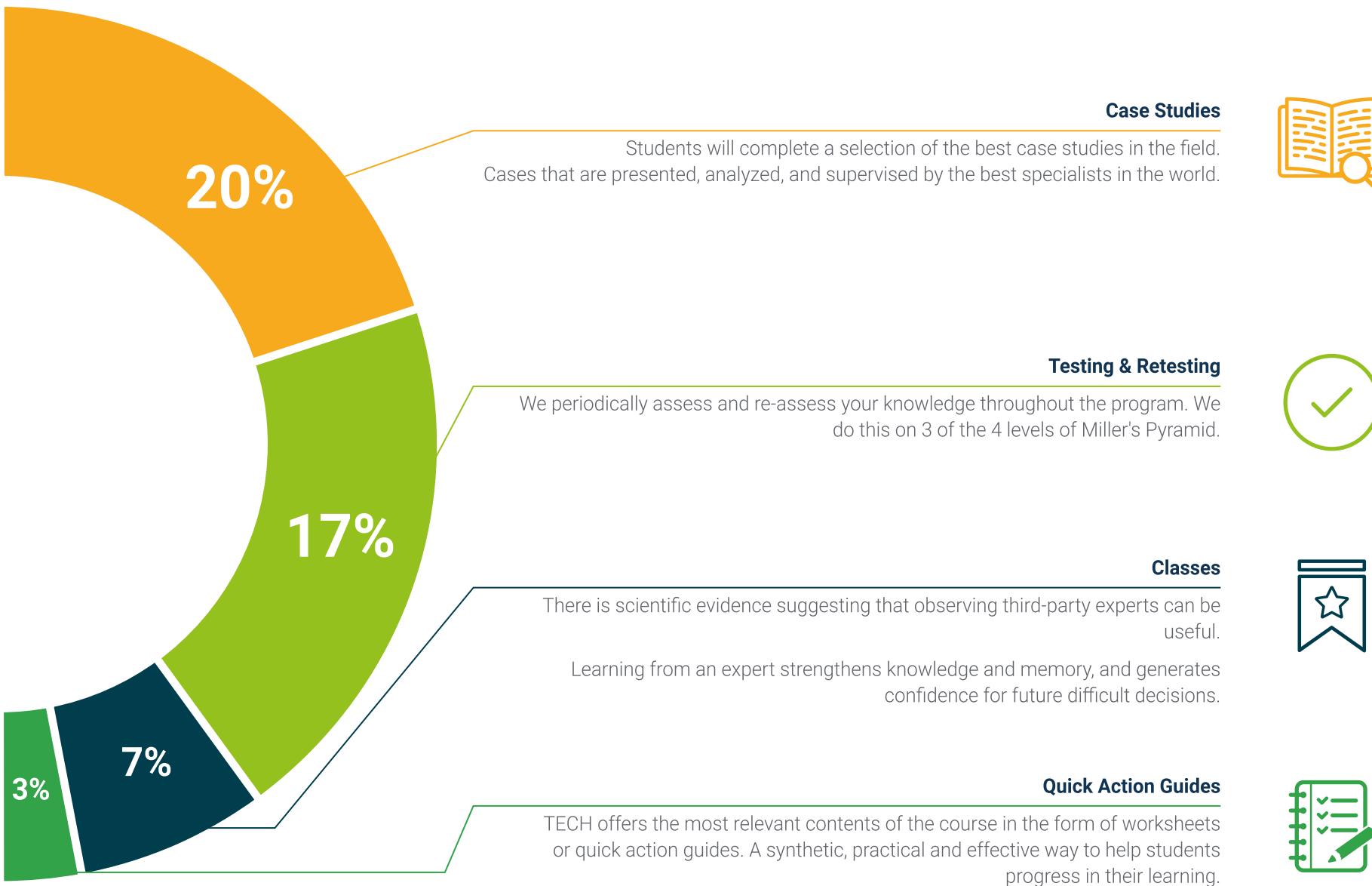
This exclusive educational system for presenting multimedia content was awarded by Microsoft as a "European Success Story".



Additional Reading

Recent articles, consensus documents, international guides... In our virtual library you will have access to everything you need to complete your education.





07

Teaching Staff

TECH has assembled a faculty for this university degree composed of renowned experts in the field of Enology. These professionals have created a wealth of educational content that stands out for both its excellent quality and its alignment with the demands of today's job market. As a result, students will embark on an immersive academic experience that will significantly expand their career horizons.



“

An experienced faculty team specialized in Enology will guide you throughout the university program, addressing any questions that may arise”

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
- ♦ Master's Degree in Business Administration and Management from the University of Valladolid.
- ♦ Master's Degree in Financial Management from ESIC
- ♦ Executive Coach by ICF
- ♦ Digital Immersion Program for CEO (ICEX)
- ♦ Executive Development Program by IESE

Teachers

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 Enology and Agricultural and Food Industries Engineering from the University of Valladolid
- ♦ Specialization in Communication for Leadership by La School Best Coaching

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 Real Rubio Winery
- ♦ 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. Molina González, Silvia

- ♦ Operations Manager of Cepa 21 Winery
- ♦ Technical Manager at Bodegas Cepa 21
- ♦ Winemaker at Emilio Moro Winery
- ♦ Hostess for events and commercial promotions for New Line Events
- ♦ Event hostess and commercial promotions for Prodereg Agency
- ♦ Graduate in Enology and Agricultural and Food Industries Engineering from the University of Valladolid
- ♦ Specialization in Leadership and Teamwork by the Technical School of Agricultural Engineering of Palencia.

Ms. Arranz Núñez, Beatriz

- ♦ Winemaker in Viñas del Jaro
- ♦ Assistant Winemaker at Viña Buena
- ♦ Winemaker at Familia A. De La Cal La 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.

Mr. Sáez Carretero, Jorge

- ♦ Viticulture Manager at Cepa 21 Winery
- ♦ Viticulture Technician at Fontana Winery
- ♦ Viticulture Manager at GIVITI
- ♦ Graduate in and Science Engineering from the Polytechnic University of Madrid.
- ♦ Master's Degree in Viticulture and Enology from the Polytechnic University of Madrid.
- ♦ Accredited as Integrated Pest Management Advisor.
- ♦ Accredited as Advisor of the Official Register of Producers and Operators of Phytosanitary Defense Means.

08 Certificate

The Executive Master's Degree in Enology guarantees students, in addition to the most rigorous and up-to-date education, access to a diploma for the Executive Master's Degree issued by TECH Global University.



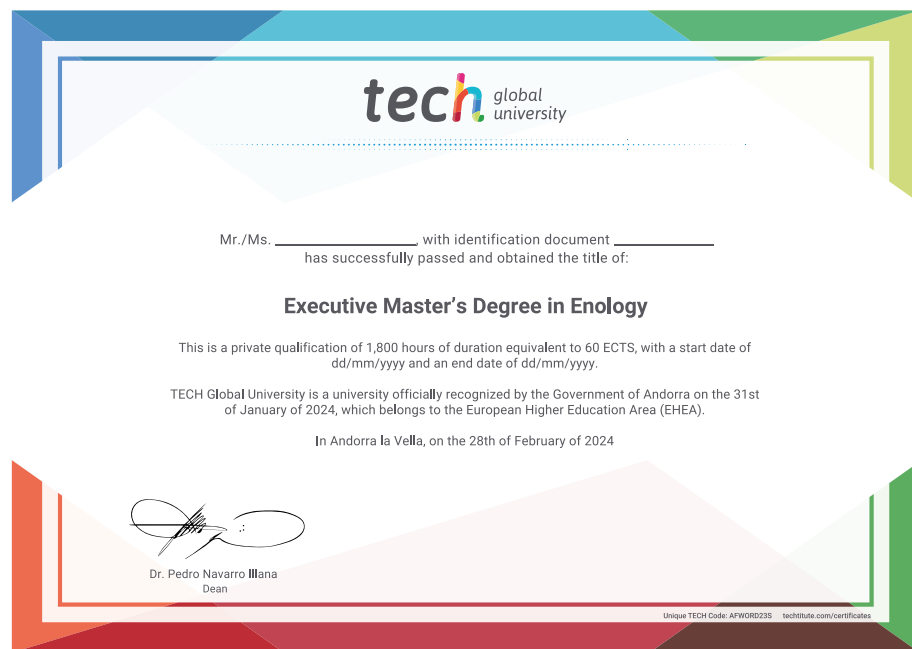


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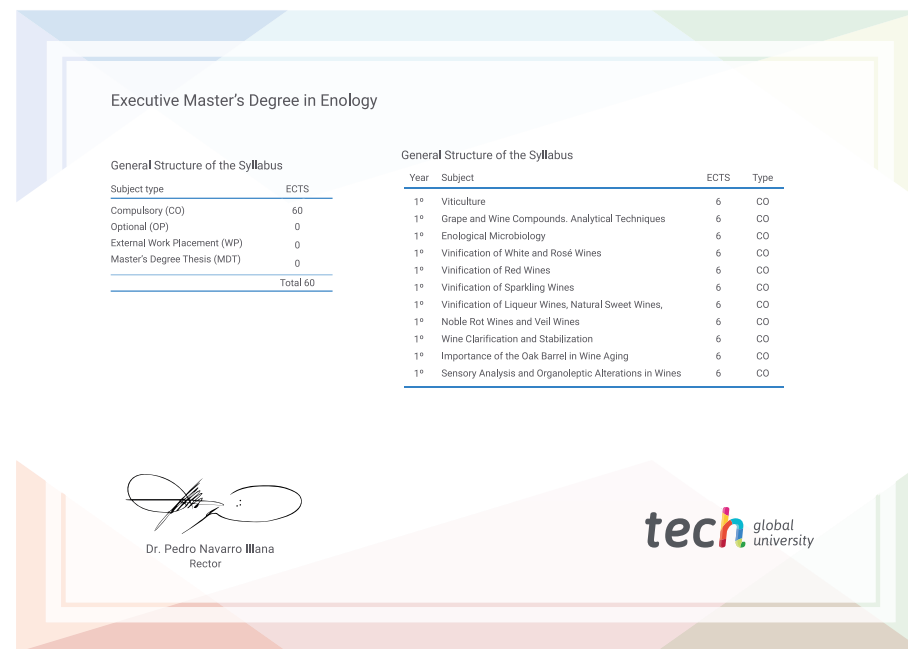
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Modality: **online**

Duration: **12 months**

Accreditation: **60 ECTS**





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Executive Master's Degree

Enology

