

Postgraduate Certificate Specialist in Red Wine Elaboration





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- » Modality: online
- » Duration: 6 weeks
- » Certificate: TECH Technological University
- » Dedication: 16h/week
- » Schedule: at your own pace
- » Exams: online
- » Target Group: university graduates who have previously completed any degree in the field of Social, Administrative and Business Sciences.

Website: www.techtitute.com/us/school-of-business/postgraduate-certificate/specialist-red-wine-elaboration

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01

Welcome

Cabernet Sauvignon, Merlot, Tempranillo, Grenache, Pinot Noir, Cabernet Franc, or Zinfandel are the main grape varieties that allow the elaboration of red wines. Obtaining a high range depends on other factors such as the vintage, the fermentation process or bottling. A job that requires real specialists in the treatment of the vine and the production of the finest wines. A knowledge that TECH Technological University brings to the professionals of the tourism sector so that they can sector professionals, so that they can be impregnated with the most advanced information and add value to their business projects related to Oenology. All this in a 100% online format and with a syllabus that you can access 24 hours a day, from any electronic device with an Internet connection.



Postgraduate Certificate in Specialist in Red Wine Production.
TECH Technological University



“

Thanks to TECH Technological University you will be, in only 6 weeks, an expert in the elaboration of red wines”

02

Why Study at TECH?

TECH is the world's largest 100% online business school. It is an elite business school, with a model based on the highest academic standards. A world-class center for intensive managerial skills education.



“

TECH is a university at the forefront of technology, and puts all its resources at the student's disposal to help them achieve entrepreneurial success”

At TECH Technological University



Innovation

The university offers an online learning model that balances the latest educational technology with the most rigorous teaching methods. A unique method with the highest international recognition that will provide students with the keys to develop in a rapidly-evolving world, where innovation must be every entrepreneur's focus.

"*Microsoft Europe Success Story*", for integrating the innovative, interactive multi-video system.



The Highest Standards

Admissions criteria at TECH are not economic. Students don't need to make a large investment to study at this university. However, in order to obtain a qualification from TECH, the student's intelligence and ability will be tested to their limits. The institution's academic standards are exceptionally high...

95% | of TECH students successfully complete their studies



Networking

Professionals from countries all over the world attend TECH, allowing students to establish a large network of contacts that may prove useful to them in the future.

+100000

executives prepared each year

+200

different nationalities



Empowerment

Students will grow hand in hand with the best companies and highly regarded and influential professionals. TECH has developed strategic partnerships and a valuable network of contacts with major economic players in 7 continents.

+500

collaborative agreements with leading companies



Talent

This program is a unique initiative to allow students to showcase their talent in the business world. An opportunity that will allow them to voice their concerns and share their business vision.

After completing this program, TECH helps students show the world their talent.



Multicultural Context

While studying at TECH, students will enjoy a unique experience. Study in a multicultural context. In a program with a global vision, through which students can learn about the operating methods in different parts of the world, and gather the latest information that best adapts to their business idea.

TECH students represent more than 200 different nationalities.



TECH strives for excellence and, to this end, boasts a series of characteristics that make this university unique:



Analysis

TECH explores the student's critical side, their ability to question things, their problem-solving skills, as well as their interpersonal skills.



Academic Excellence

TECH offers students the best online learning methodology. The university combines the *Relearning* methodology (the most internationally recognized postgraduate learning methodology) with Harvard Business School case studies. A complex balance of traditional and state-of-the-art methods, within the most demanding academic framework.



Economy of Scale

TECH is the world's largest online university. It currently boasts a portfolio of more than 10,000 university postgraduate programs. And in today's new economy, **volume + technology = a groundbreaking price**. This way, TECH ensures that studying is not as expensive for students as it would be at another university.



Learn with the best

In the classroom, TECH's teaching staff discuss how they have achieved success in their companies, working in a real, lively, and dynamic context. Teachers who are fully committed to offering a quality specialization that will allow students to advance in their career and stand out in the business world.

Teachers representing 20 different nationalities.



At TECH, you will have access to the most rigorous and up-to-date case analyses in academia"

03

Why Our Program?

Studying this TECH program means increasing the chances of achieving professional success in senior business management.

It is a challenge that demands effort and dedication, but it opens the door to a promising future. Students will learn from the best teaching staff and with the most flexible and innovative educational methodology.



“

We have highly qualified teachers and the most complete syllabus on the market, which allows us to offer you education of the highest academic level”

This program will provide you with a multitude of professional and personal advantages, among which we highlight the following:

01

A Strong Boost to Your Career

By studying at TECH, students will be able to take control of their future and develop their full potential. By completing this program, students will acquire the skills required to make a positive change in their career in a short period of time.

70% of students achieve positive career development in less than 2 years.

02

Develop a strategic and global vision of the company

TECH offers an in-depth overview of general management to understand how each decision affects each of the company's different functional fields.

Our global vision of companies will improve your strategic vision.

03

Consolidate the student's senior management skills

Studying at TECH means opening the doors to a wide range of professional opportunities for students to position themselves as senior executives, with a broad vision of the international environment.

You will work on more than 100 real senior management cases.

04

You will take on new responsibilities

The program will cover the latest trends, advances and strategies, so that students can carry out their professional work in a changing environment.

45% of graduates are promoted internally.

05

Access to a powerful network of contacts

TECH connects its students to maximize opportunities. Students with the same concerns and desire to grow. Therefore, partnerships, customers or suppliers can be shared.

You will find a network of contacts that will be instrumental for professional development.

06

Thoroughly develop business projects

Students will acquire a deep strategic vision that will help them develop their own project, taking into account the different fields in companies.

20% of our students develop their own business idea.

07

Improve soft skills and management skills

TECH helps students apply and develop the knowledge they have acquired, while improving their interpersonal skills in order to become leaders who make a difference.

Improve your communication and leadership skills and enhance your career.

08

You will be part of an exclusive community

Students will be part of a community of elite executives, large companies, renowned institutions, and qualified teachers from the most prestigious universities in the world: the TECH Technological University community.

We give you the opportunity to study with a team of world-renowned teachers.

04

Objectives

The main goal of this program is to offer professionals an advanced knowledge of red wine making in only 6 weeks. Intensive learning according to the needs of students who wish to prosper in the wine tourism sector through a Postgraduate Certificate taught by real experts and with the best teaching material of the university academic panorama.



“

You will be able to advance your wine tourism projects with the most relevant information about the sophisticated fermentation processes of the best red wines”

TECH makes the goals of their students their own goals too.
Working together to achieve them.

The Postgraduate Certificate in Specialist in Red Wine Elaboration will enable students to:

01

Expand knowledge about the peculiarity of the different red grape varieties

02

Develop knowledge on the management of a winery producing red wines

03

Deepen knowledge of the biological processes of red wine fermentation

04

Analyze each stage of winemaking in detail

05

Avoid bad winemaking practices



06

Thoroughly develop the importance of aging in oak barrels

08

Provide the widest possible range of viticultural knowledge



09

Show the student the importance of viticulture for the production of great wines

07

Correctly manage the use of oenological products

10

Inculcate the need for environmental protection based on sustainability

05

Structure and Content

This Postgraduate Certificate has been designed to compile in 150 teaching hours the key knowledge to be able to learn the particularities of the red wine production processes in the main regions of the world. Accessible knowledge thanks to a syllabus prepared by specialists in the field of Oenology, who will show the most advanced concepts with a theoretical-practical approach.



“

You will have multimedia pills, case studies or essential readings to keep up to date with the progress in Red Winemaking”

Syllabus

This Postgraduate Certificate consists of an advanced syllabus that combines, during its 6 weeks of duration, the most current content on grape varieties tinta, the management of biological fermentation processes and the importance of aging in oak barrels.

A compendium of subjects distributed in 150 teaching hours of high-level learning. In this way, the professionals will be able to acquire essential knowledge for the development of their career linked to wine tourism and the creation of vine-related projects.

In addition, thanks to the numerous educational tools, the graduate will be able to obtain a much more dynamic vision of the management of oenological products and wineries specialized in the production of red wines. All this knowledge can be acquired in a simple way and without dedicating many hours of study. And it is that the Relearning system, based on the reiteration of the key contents throughout the will favor learning.

A unique opportunity to progress in the tourism sector through a 100% online Postgraduate Certificate that does not have classes with fixed schedules. They only need an electronic device with an Internet connection to access at any time, the contents hosted on the virtual platform. In this way, professionals will be able to perfectly reconcile their daily responsibilities with a degree that is at the academic forefront.

This Postgraduate Certificate in is spread out over 6 weeks and is divided into 1 module:

Module 1

Vinification of Red Wines



Where, When and How is it Taught?

TECH Technological University offers the possibility of developing this Postgraduate Certificate in Specialist in Red Wine Elaboration completely online. Throughout the 6 weeks of the program, the students will be able to access all the contents of this program at any time, which will allow the students to distribute their study time.

A unique educational experience, key and decisive to boost your professional development and make the definitive leap.

Module 1. Vinification of Red Wines

1.1. Red Grape Varieties

- 1.1.1. Main Varieties in the Iberian Peninsula
- 1.1.2. Main Varieties in France
- 1.1.3. Main Varieties in Italy
- 1.1.4. Main Varieties in South America
- 1.1.5. Main Varieties in North America
- 1.1.6. Main Varieties in South Africa
- 1.1.7. Main Varieties in Australia and New Zealand

1.2. Red Grape Ripening Parameters

- 1.2.1. Ripeness Indexes
- 1.2.2. The Time of Harvest
- 1.2.3. Controls on Entry into the Winery

1.3. Reception of Red Grapes

- 1.3.1. Reception at the Winery
- 1.3.2. Destemming and Crushing
- 1.3.3. The Casing Processes
- 1.3.4. Types of Tanks for the Fermentation of Red Wines

1.4. Alcoholic Fermentation of Red Wines

- 1.4.1. Pumping-Over and Maceration Processes
- 1.4.2. Analytical Controls During Alcoholic Fermentation
- 1.4.3. Fermentative Thermodynamic Controls
- 1.4.4. Inoculation of Wine Yeasts
- 1.4.5. Fermentation Kinetics

1.5. End of Alcoholic Fermentation

- 1.5.1. The Discovery Processes
- 1.5.2. The Pressing Process
- 1.5.3. Treatment of Red Wines after Alcoholic Fermentation

1.6. Malolactic Fermentation

- 1.6.1. Chemical Transformations of Wine
- 1.6.2. Thermodynamic Processes of MLF
- 1.6.3. Lactic Bacteria and Inoculation
- 1.6.4. Co-inoculation of bacteria alcoholic prefermentation
- 1.6.5. Analytical Controls during MLF

1.7. The Aging of Red Wines

- 1.7.1. Preparation before Barrel Aging
- 1.7.2. Legal Aspects of Red Wine Aging
- 1.7.3. Analytical Controls During Aging

1.8. Bottling of Red Wines

- 1.8.1. Clarification Processes
- 1.8.2. Filtration Processes
- 1.8.3. Filtering Processes
- 1.8.4. Control of Pre-Bottling Analytical Parameters

1.9. Bottle Aging Processes

- 1.9.1. The Importance of the Cork Stopper
- 1.9.2. Analytical Controls During Bottle Aging
- 1.9.3. Legal Aspects of Bottle Aging
- 1.9.4. Other Types of Bottle Sealing for Aging of Red Wines

1.10. Special Fermentations

- 1.10.1. Carbonic Maceration
- 1.10.2. Elaborations with Stalks
- 1.10.3. Sulfite-Free Processes
- 1.10.4. Special Packaging
- 1.10.5. Earthenware Jars
- 1.10.6. Wooden Tanks
- 1.10.7. Granite Deposits
- 1.10.7. Technical Concrete Tanks



A program that will allow you to avoid the bad practices associated with the production of red wines”



06

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.





“

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"

TECH Business School uses the Case Study to contextualize all content

Our program offers a revolutionary approach to developing skills and knowledge. Our goal is to strengthen skills in a changing, competitive, and highly demanding environment.

“

At TECH, you will experience a learning methodology that is shaking the foundations of traditional universities around the world”



This program prepares you to face business challenges in uncertain environments and achieve business success.



Our program prepares you to face new challenges in uncertain environments and achieve success in your career.

A learning method that is different and innovative

This TECH program is an intensive educational program, created from scratch to present executives with challenges and business decisions at the highest level, whether at the national or international level. This methodology promotes personal and professional growth, representing a significant step towards success. The case method, a technique that lays the foundation for this content, ensures that the most current economic, social and business reality is taken into account.

“

You will learn, through collaborative activities and real cases, how to solve complex situations in real business environments”

The case method has been the most widely used learning system among the world's leading business schools for as long as they have existed. The case method was developed in 1912 so that law students would not only learn the law based on theoretical content. It consisted of presenting students with real-life, complex situations for them to make informed decisions and value judgments on how to resolve them. In 1924, Harvard adopted it as a standard teaching method.

What should a professional do in a given situation? This is the question we face in the case method, an action-oriented learning method. Throughout the program, the studies will be presented with multiple real cases. They must integrate all their knowledge, research, argue and defend their ideas and decisions.

Relearning Methodology

TECH effectively combines the Case Study methodology with a 100% online learning system based on repetition, which combines different teaching elements in each lesson.

We enhance the Case Study with the best 100% online teaching method: Relearning.

Our online system will allow you to organize your time and learning pace, adapting it to your schedule. You will be able to access the contents from any device with an internet connection.

At TECH you will learn using a cutting-edge methodology designed to train the executives of the future. This method, at the forefront of international teaching, is called Relearning.

Our online business school is the only one in the world licensed to incorporate this successful method. In 2019, we managed to improve our students' overall satisfaction levels (teaching quality, quality of materials, course structure, objectives...) based on the best online university indicators.



In our program, learning is not a linear process, but rather a spiral (learn, unlearn, forget, and re-learn). Therefore, we combine each of these elements concentrically.

With this methodology we have trained more than 650,000 university graduates with unprecedented success in fields as diverse as biochemistry, genetics, surgery, international law, management skills, sports science, philosophy, law, engineering, journalism, history, markets, and financial instruments. All this in a highly demanding environment, where the students have a strong socio-economic profile and an average age of 43.5 years.

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

From the latest scientific evidence in the field of neuroscience, not only do we know how to organize information, ideas, images and memories, but we know that the place and context where we have learned something is fundamental for us to be able to remember it and store it in the hippocampus, to retain it in our long-term memory.

In this way, and in what is called neurocognitive context-dependent e-learning, the different elements in our program are connected to the context where the individual carries out their professional activity.



This program offers the best educational material, prepared with professionals in mind:



Study Material

All teaching material is produced by the specialists who teach the course, specifically for the course, so that the teaching content is highly specific and precise.

These contents are then applied to the audiovisual format, to create the TECH online working method. All this, with the latest techniques that offer high quality pieces in each and every one of the materials that are made available to the student.



Classes

There is scientific evidence suggesting that observing third-party experts can be useful.

Learning from an Expert strengthens knowledge and memory, and generates confidence in future difficult decisions.



Management Skills Exercises

They will carry out activities to develop specific executive competencies in each thematic area. Practices and dynamics to acquire and develop the skills and abilities that a high-level manager needs to develop in the context of the globalization we live in.



Additional Reading

Recent articles, consensus documents and international guidelines, among others. In TECH's virtual library, students will have access to everything they need to complete their course.





Case Studies

Students will complete a selection of the best case studies chosen specifically for this program. Cases that are presented, analyzed, and supervised by the best senior management specialists in the world.



Interactive Summaries

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

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



Testing & Retesting

We periodically evaluate and re-evaluate students' knowledge throughout the program, through assessment and self-assessment activities and exercises, so that they can see how they are achieving their goals.



07

Our Students' Profiles

The Postgraduate Certificate is aimed at university graduates, who have previously completed any of the following degrees in the following fields Social Sciences, Administrative and Economic Sciences.

This program uses a multidisciplinary approach as the students have a diverse set of academic profiles and represent multiple nationalities.

In addition, professionals with university degrees in other areas, but who have accredited experience in the oenology sector, will also have the possibility of completing this Postgraduate Certificate.





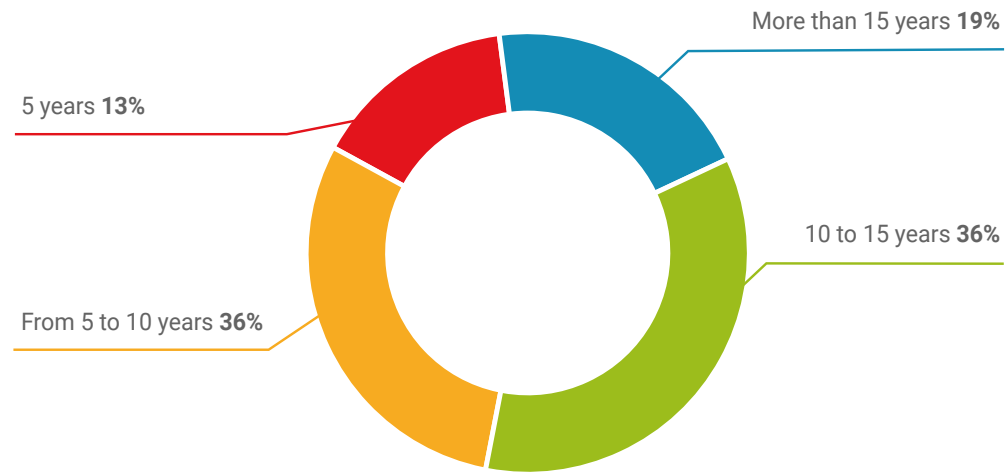
“

Enhance your career in the wine tourism field through a Postgraduate Certificate taught by the best experts in Enology”

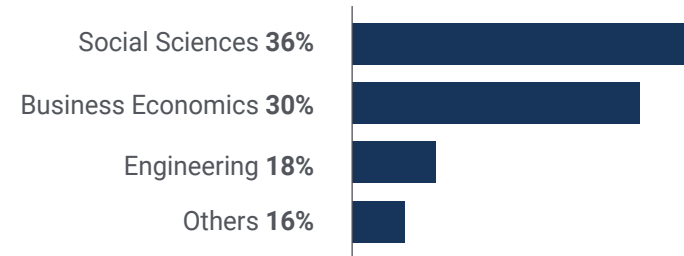
Average Age

Between **35** and **45** years old

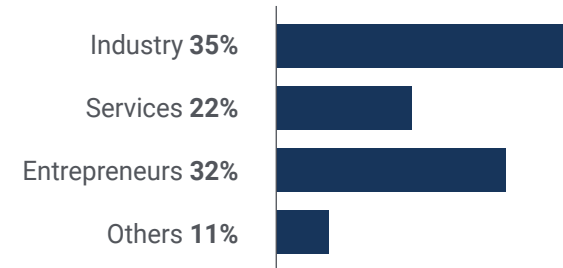
Years of Experience



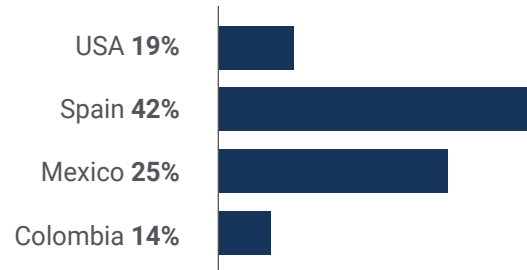
Training



Educational Profile



Geographical Distribution



Rodolfo Núñez

CEO Organic Wine Tourism

"Without a doubt, taking this course led me to have a much more precise knowledge about the elaboration of red wines and to contribute to my tourism business a plus of quality. In addition, I gained a focus that allowed me to push my ideas of expansion into wine tourism"

08

Course Management

The management and teaching staff of this Postgraduate Certificate is made up of specialists with a proven track record in the wine industry. In this way, the graduate will have access to the most valuable and scientifically rigorous information on the methods, techniques and strategies involved in the red wine making process. A unique opportunity to grow in the sector with real experts.



A black and white photograph showing three people from a different perspective, looking down and to the right, presumably at a computer screen. The image is partially obscured by a dark blue diagonal shape that cuts across the top right of the page.

“

TECH Technological University has brought together an excellent team of professionals with extensive experience in the wine industry”

Management



Ms. Clavero Arranz, Ana

- ♦ General Manager of Bodegas Cepa 21
- ♦ General Manager of Grupo Bodegas Emilio Moro
- ♦ Financial Manager of Grupo Bodegas Emilio Moro
- ♦ Head of Administration at Bodegas Cepa 21
- ♦ Administration Technician at Bodegas Convento San Francisco
- ♦ 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 CEOs by ICEX
- ♦ Management Development Program by IESE



Professors

Ms. Masa Guerra, Rocío

- ♦ Winemaker at Bodegas Protos
- ♦ Assistant Winemaker at Matarromera Winery
- ♦ 2nd winemaker at Viñas del Jaro
- ♦ Responsible for grape intake at Emilio Moro Winery
- ♦ Responsible for quality at BRC and winemaker at Viñedos Real Rubio
- ♦ Winemaking Assistant at Solar Viejo Winery
- ♦ Winery and Vineyard Manager at Ébano Viñedos y Bodegas
- ♦ Oenology assistant and laboratory technician at El Soto Winery
- ♦ Degree in Oenology from the Higher Technical School of Agricultural Engineering of Palencia
- ♦ MBA in Wine Business Management from the Business School of the Chamber of Commerce of Valladolid

Ms. Molina González, Silvia

- ♦ Operations Manager of Bodegas Cepa 21
- ♦ Technical Manager of Bodegas Cepa 21
- ♦ Winemaker at Emilio Moro Winery
- ♦ Event and commercial promotions hostess for New Line Events
- ♦ Event and commercial promotions hostess for Prodereg Agency
- ♦ Graduate in Oenology and Agricultural and Food Industries Engineering from the University of Valladolid
- ♦ Specialization in Leadership and Teamwork by the Escuela Técnica Superior de Ingenierías Agrarias de Palencia

09

Impact on Your Career

TECH Technological University main goal with this Postgraduate Certificate is to favor and promote the students' professional careers. This is why this program provides essential knowledge to be able to broaden the scope of progression in the field of Oenology. You will also be able to apply this learning directly in your day-to-day work as an enotourism specialist or undertake activities directly linked to viticulture.





“

*Be a specialist in the production of red wines
and increase your professional prestige”*

Are you ready to take the leap? Excellent professional development awaits you.

The Postgraduate Certificate in Specialist in Red Wine Elaboration is an intensive program that prepares you to face challenges and business decisions in the field of wine tourism. The main objective is to promote your personal and professional growth. Helping you achieve success.

If you want to improve yourself, make a positive change at a professional level, and network with the best, then this is the place for you.

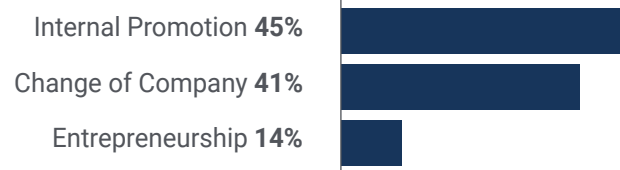
With this program you will get the promotion you are looking for in Wine Museums or Wineries with a touristic focus.

Squeeze all your entrepreneurial potential and apply it in businesses linked to the most advanced wine tourism.

Time of Change



Type of Change



Salary increase

The completion of this program represents a salary increase of more than **30%** for our students.



10

Benefits for Your Company

The knowledge that the professional acquires in this university degree will favor not only his progression in the tourism field, but also the companies in which he performs his work. This learning will allow him to contribute specialized knowledge of great value to the projects developed by the company. A benefit that can also be reflected in the purchase of wine products or in the provision of services associated with oenology.





“

Your professional profile and that of your company will rise thanks to the added value provided by this university degree”

Developing and retaining talent in companies is the best long-term investment.

01

Growth of talent and intellectual capital

The professional will introduce the company to new concepts, strategies, and perspectives that can bring about significant changes in the organization.

02

Retaining high-potential executives to avoid talent drain

This program strengthens the link between the company and the professional and opens new avenues for professional growth within the company.

03

Building agents of change

You will be able to make decisions in times of uncertainty and crisis, helping the organization overcome obstacles.

04

Increased international expansion possibilities

Thanks to this program, the company will come into contact with the main markets in the world economy.



05

Project Development

The professional can work on a real project or develop new projects in the field of R & D or business development of your company.

06

Increased competitiveness

This program will equip students with the skills to take on new challenges and drive the organization forward.

11

Certificate

The Postgraduate Certificate in Specialist in Red Wine Elaboration guarantees students, in addition to the most rigorous and up-to-date education, access to a Postgraduate Certificate issued by TECH Technological University.



“

Successfully complete this program and receive your university qualification without having to travel or fill out laborious paperwork”

This **Postgraduate Certificate in Specialist in Red Wine Elaboration** contains the most complete and up-to-date program on the market.

After the student has passed the assessments, they will receive their corresponding **Postgraduate Certificate** issued by **TECH Technological University** via tracked delivery*.

The diploma 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 Specialist in Red Wine Elaboration**

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.



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