

# Postgraduate Certificate Tasting and Recognition of Defects in Wines





## Postgraduate Certificate Tasting and Recognition of Defects in Wines

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

Website: [www.techtute.com/us/school-of-business/postgraduate-certificate/tasting-recognition-defects-wines](http://www.techtute.com/us/school-of-business/postgraduate-certificate/tasting-recognition-defects-wines)

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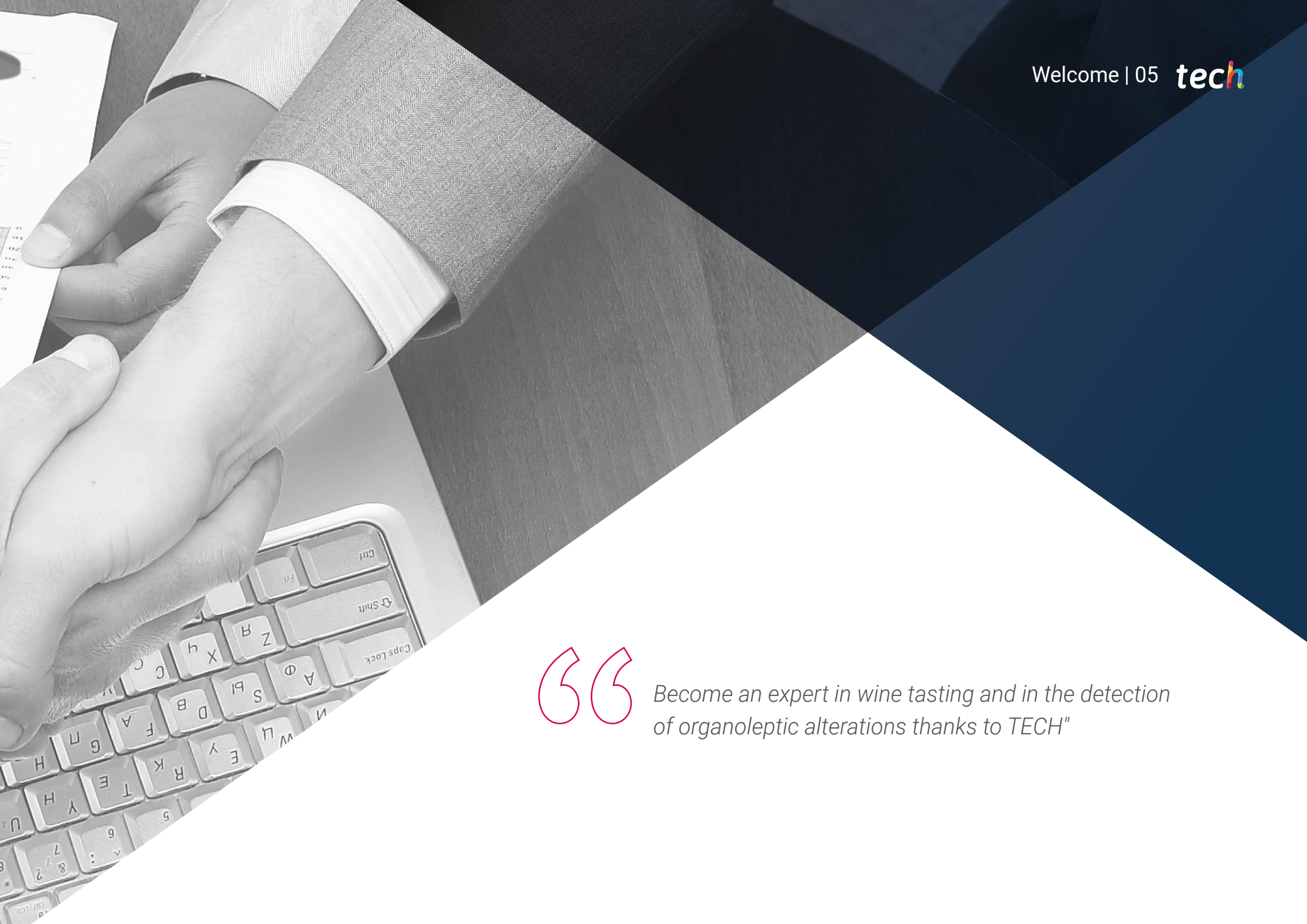
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# 01 Welcome

From the most specialized tasters to illustrious wine critics such as Robert Parker, James Suckling, Jancis Robinson or Tim Atkin, they use the senses of sight, smell and taste to evaluate the finest wines. A process based on a tasting, where criteria such as aromas, color or taste in the mouth are taken into account. It is an art that requires advanced knowledge of the characteristics of wines and the methods to appreciate them. In this line, TECH offers a program that provides tourism professionals with the latest information on sensory analysis and organoleptic alterations. All in a 100% online program, taught by real experts in Oenology, with extensive experience in top-level wineries.



Postgraduate Certificate in Tasting and Recognition of Defects in Wines.  
TECH Technological University



“

*Become an expert in wine tasting and in the detection of organoleptic alterations thanks to TECH”*

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

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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

This Postgraduate Certificate has been designed by an acclaimed team of winemaking specialists with extensive experience in winemaking and wine tasting. In this way, students will have access to a syllabus that will allow them to progress professionally in the wine tourism sector, through advanced content on sensory analysis procedures and the recognition of wine defects. All with an innovative pedagogical content accessible 24 hours a day, from any electronic device with Internet connection.



“

*With this program you will be able to master the main procedures of sensory analysis of wine"*

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

Postgraduate Certificate in Tasting and Recognition of Defects in Wines enable the students to:

01

Recognize the main compounds in wine and their organoleptic influence

04

Avoid the elaboration of wines with herbaceous tastes, by determining the optimum time of harvest and the elimination of green compounds from the cluster

02

Know how to evaluate visually, olfactory and gustatory all types of wines (dry, sweet, sparkling)



03

Determine the temperature at which a wine should be kept and served, as well as whether or not it should be decanted

05

Examine the physicochemical alterations of wines, their origin and how to prevent them



06

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

08

Identify the different sensory alterations of a wine due to microorganisms  
Know when they can occur and how to correct them

09

Encourage the use of environmentally friendly and non-allergenic preservation methods, trying to reduce the doses of sulfur dioxide in wines

07

Prevent the formation of sulfur or reduction odors, some of which are formed during the wine's time in the bottle

10

Identify the organoleptic alterations of the wine



05

# Structure and Content

This university qualification consists of an advanced syllabus, designed for professionals in the tourism sector to broaden their vision towards wine tourism businesses or those focused on wine as a visitor attraction. Therefore, this program focuses on providing the most advanced and current content on the main alterations of wine detected through the senses and the procedures carried out in tastings.



“

*In only 6 weeks you will get the key information to orient your tourism projects towards wine tastings in the great diversity of wines"*

## Syllabus

This Postgraduate Certificate has been designed to offer the most exhaustive knowledge on Tasting and Recognition of Defects in Wines in 150 hours of classes. A first level learning obtained thanks to the syllabus developed by a team of specialists with extensive experience in the winemaking sector.

In this way, students will have access to advanced content that will lead them to delve into the different organoleptic alterations derived from grapes, sulfur compounds, oxidative enzymes or yeasts. In addition, the multimedia didactic material, the essential readings and the case studies will enable you to delve into the sensory analysis procedures carried out during tastings.

All this under a theoretical-practical approach, which will allow you in only 6 weeks to achieve a learning that will enrich your business initiatives in the tourism sector. Likewise, this program will allow you to perfectly reconcile your daily responsibilities, given the flexibility and convenience of access.

The professionals only need an electronic device with an internet connection to be able to view the content hosted on the virtual platform at any time of the day. This Postgraduate Certificate is a unique opportunity to advance professionally through a university education that is at the forefront of the academic field.

This Postgraduate Certificate is developed over 6 weeks and is divided into 1 module:

### **Module 1.** Sensory Analysis and Organoleptic Alterations in Wines



### Where, When and How is it Taught?

TECH offers the possibility of developing this Postgraduate Certificate in Tasting and Recognition of Defects in Wines completely online. During the 6 weeks of the specialization, the student will be able to access all the contents of this program at any time, which will allow the students to self-manage their study time.

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

**Module 1. Sensory Analysis and Organoleptic Alterations in Wines**

**1.1. Chemical composition of wine. Organoleptic impact**

- 1.1.1. Acids in Must and Wine
- 1.1.2. Sugars in Grapes and Wines
- 1.1.3. Phenolic compounds
- 1.1.4. Alcohol
- 1.1.5. Aromatic Compounds
- 1.1.6. Other Wine Components

**1.2. Wine Sensory Analysis Procedure**

- 1.2.1. Visual Phase
- 1.2.2. Smelling Phase
- 1.2.3. Taste Phase
- 1.2.4. Conservation and Service of the Different Types of Wines Decanting and Aeration

**1.3. Alterations in the Visual Phase of Wine**

- 1.3.1. Evolution of the Color and Increase of Tonality
- 1.3.2. Presence of Turbidity
- 1.3.3. Presence of Solids or Precipitates

**1.4. Organoleptic Alterations Due to the Grape**

- 1.4.1. Herbaceous Aromas
- 1.4.2. Chemical and Iodized Tastes
- 1.4.3. Taste of Damp or Moist Soil

**1.5. Alterations Due to Sulfur Compounds in Wine and their Reduction**

- 1.5.1. Formation of Sulfur Compounds During Alcoholic Fermentation
- 1.5.2. Formation of Hydrogen Sulfide and Mercaptans During Wine Storage
- 1.5.3. Disulfide Formation
- 1.5.4. Taste of Light

**1.6. Oxidative Alterations of Wine**

- 1.6.1. Oxidative Enzymes from Grapes
- 1.6.2. Monitoring of Must and Wine Oxidation
- 1.6.3. Ethanal or Acetaldehyde Formation
- 1.6.4. Formation of Ethyl Acetate and Other Sensory Negative Acetates

**1.7. Changes Due to Yeasts**

- 1.7.1. Refermentation
- 1.7.2. Wine Flowers
- 1.7.3. De-Acidification
- 1.7.4. Formation of Ethyl-Phenols, Stable or "Animal" Odor

**1.8. Alterations in Wine Related to Fungi and Certain Volatile Compounds**

- 1.8.1. Bitter Almond Taste
- 1.8.2. Tricholo Anisole "Cork Taste"
- 1.8.3. Tetrachloro Anisole and Other Wine Depreciating Compounds

**1.9. Changes in Wine Due to Lactic Acid Bacteria**

- 1.9.1. Lactic Acid Pitting
- 1.9.2. Smoked or Wine Fat
- 1.9.3. Degradation of Organic Acids
- 1.9.4. Degradation of Glycerol "Bitterness"

**1.10. Alterations Due to Acetic Bacteria**

- 1.10.1. Acetic Acid Pitting
- 1.10.2. Sugar Breakdown
- 1.10.3. Wine Acid Transformation



“ *Get a theoretical-practical approach to wine tasting procedures and bring them to your business initiatives in the tourism sector*”

# 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.



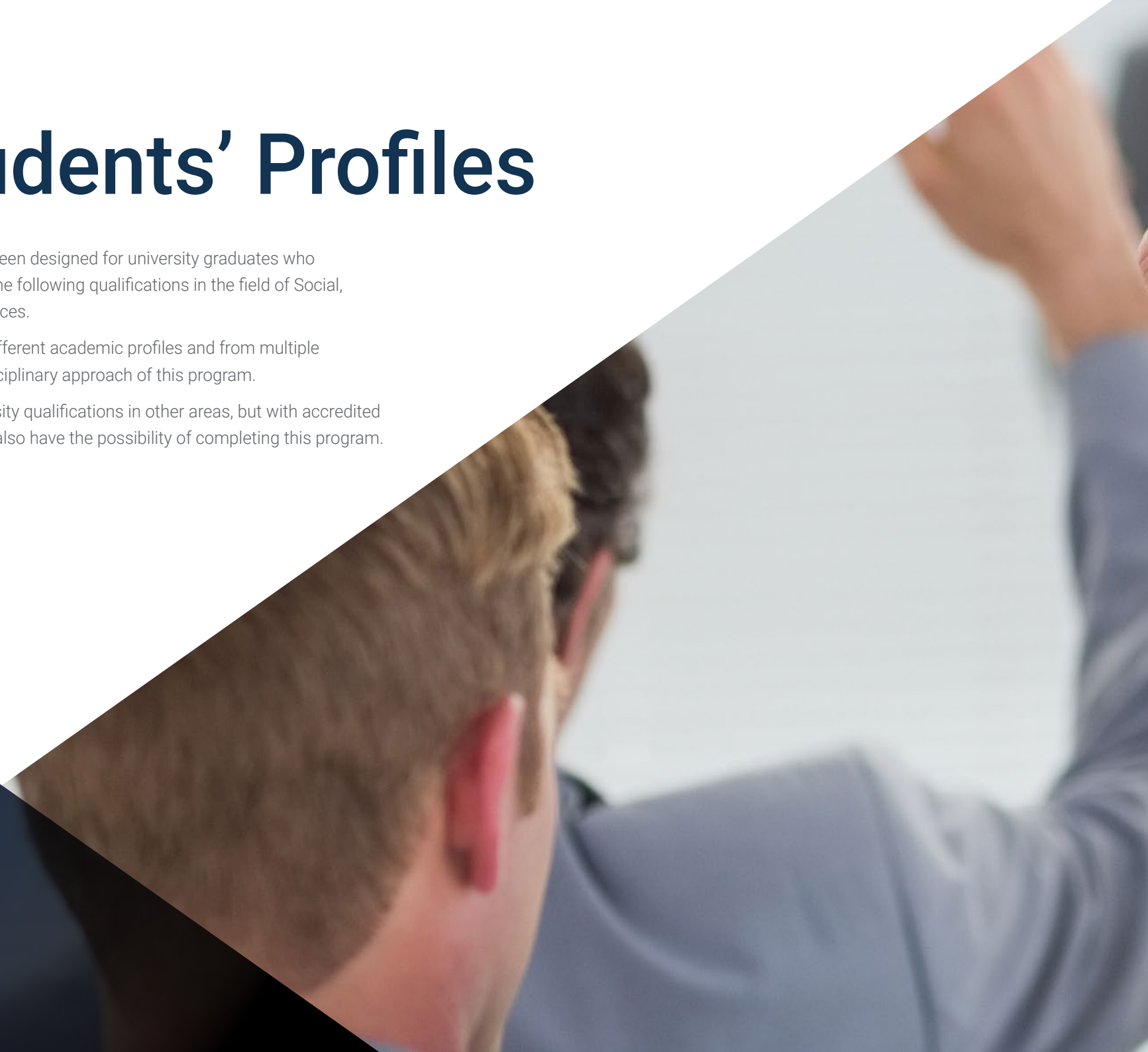
07

# Our Students' Profiles

This Postgraduate Certificate has been designed for university graduates who have previously completed any of the following qualifications in the field of Social, Administrative and Economic Sciences.

The diversity of participants with different academic profiles and from multiple nationalities makes up the multidisciplinary approach of this program.

Likewise, professionals with university qualifications in other areas, but with accredited experience in the Oenology sector, also have the possibility of completing this program.







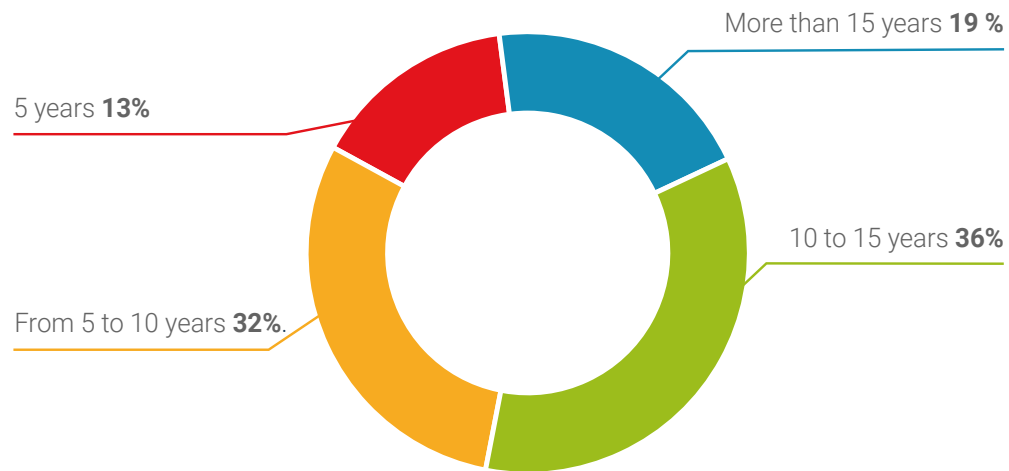
“

*Be a wine specialist and apply the learning from this program to detect the main defects”*

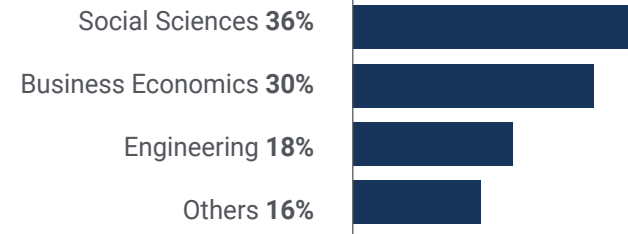
### Average Age

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

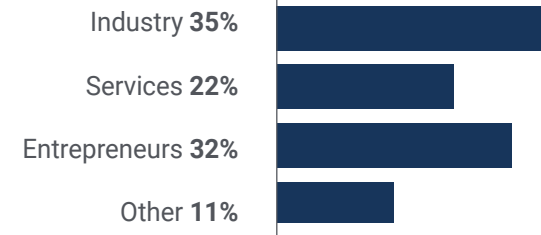
### Years of Experience



### Training

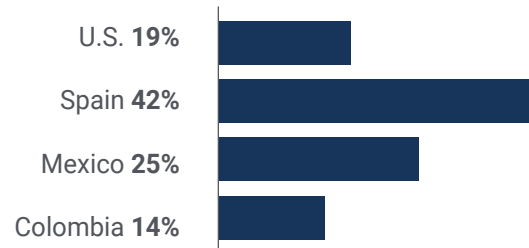


### Academic Profile



## Geographical Distribution

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## Rodolfo Robles

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Hotel Manager

*"This course gave me a much deeper knowledge of wines and how to detect the quality of wines through a rigorous tasting. Thanks to this training I was able to scale up in my company and contribute in new lines of tourism business focused on providing the best wines to our clients"*

08

# Course Management

The management and teaching staff is made up of excellent specialists with a broad professional background in the world of oenology. Their experience and knowledge of tasting procedures and the properties of wine are reflected in a rigorous syllabus with scientific criteria. In addition, thanks to the proximity of the teaching staff, students will be able to resolve any doubts they may have about the content of this program.



“

*Expert tasters and oenologists will be responsible for providing you with the most valuable knowledge about the recognition of the best wines"*

## 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.
- ♦ 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. Arranz Núñez, Beatriz

- ♦ Winemaker in Viñas del Jaro
- ♦ 2ª 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 Oenology from the University of Valladolid.

### D. 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 Oenology from the University of Valladolid.

### Ms. Masa Guerra, Rocío

- ♦ Winemaker at Bodegas Protos
- ♦ Assistant winemaker at Matarromera Winery
- ♦ 2ª Winemaker in Viñas del Jaro
- ♦ 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 Oenology 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.

09

# Impact on Your Career

This Postgraduate Certificate has been designed to give impetus to professionals in the tourism sector, interested in detecting the most exquisite wine products. Therefore, this program is oriented to offer the most relevant information and under the highest scientific criteria, thus providing the necessary knowledge for students to broaden their business outlook and expand their career aspirations.







“

*Specialize in detecting the quality of the best wines with this Postgraduate Certificate"*

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

The Postgraduate Certificate in Tasting and Recognition of Defects in Wines 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.

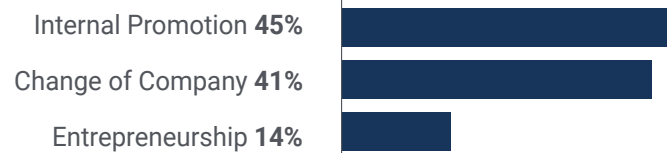
*Move up in your wine tourism business with a university program that will add to your wine knowledge.*

*Increase your promotion options in companies that value specialized profiles in oenology.*

### Time of change



### Type of change



## Salary increase

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



10

# Benefits for Your Company

This Postgraduate Certificate provides students with advanced and specialized knowledge, which gives a plus to their professionalism within the tourism sector, while at the same time benefiting companies. And this learning will have a direct impact on companies that require increasingly qualified profiles, which contribute to business strategies or facilitate the incorporation of new lines of action.



“

*Your knowledge will raise your professional profile as a specialist in wine tasting and with high criteria for choosing wines"*

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.

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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.

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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 Tasting and Recognition of Defects in Wines 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 Tasting and Recognition of Defects in Wines** 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 Tasting and Recognition of Defects in 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.



## Postgraduate Certificate Tasting and Recognition of Defects in Wines

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

# Postgraduate Certificate Tasting and Recognition of Defects in Wines

