### Learning outcomes of the specialist professional graduate study Winemaking

1. Assess the impact of physiological processes, ampelotechnical and meliorative treatments on the nature and quality of grapes.
2. Evaluate the impact of the *terroir*, technological maturity and harvesting technology to achieve the targeted quality of grapes and wine.
3. Compare and evaluate the results of instrumental evaluation of sensory properties of wine.
4. Evaluate the physiochemical composition of grape must and wine and evaluate their impact on the characteristics and quality of wine.
5. Select the appropriate techniques and methods, determining the technological processes in the vinification of white, rose and red wine.
6. Identify yeasts and bacteria for alcoholic, malo-lactic and malo-ethanol fermentation.
7. Choose a specific production technology of autochthonous wine in order to preserve the variety specificities.
8. Substantiate the influence of significant factors on the processes and concentration of the most significant wine components.
9. Evaluate and determine the origin of the aromatic constituents and types of wine aroma.
10. Define individual groups of chemical compounds and explain their influence on the characteristics and quality of wine.
11. Substantiate the development stage of wine and evaluate its commercial value.
12. Recommend the microclimatic and technical conditions of the wine production area.
13. Create a marketing plan.