Learning outcomes of the specialist professional graduate study Winemaking

1. Manage a vineyard with regard to technological, ecological and economic conditions
2. Evaluate the impact of the *terroir*, technological maturity and harvesting technology to achieve the targeted quality of grapes and wine
3. Assess the impact of physiological processes, ampelotechnical and meliorative treatments on the nature and quality of grapes
4. Plan ecological grapevine production
5. Determine the phenolic ripeness of grapes
6. Evaluate the oxidation-reduction potential of wine based on the physico-chemical composition of must and wine
7. Determine the stability of wine
8. Evaluate the potential and structure of must and wine based on specific parameters of instrumental analyzes
9. Integrate technological procedures in the process of vinification of white, rosé, and red wines to obtain the desired style of wine
10. Recommend targeted oenological preparations in the process of production of white, rosé, and red wines
11. Choose the technology of wine and brandy production in order to preserve varietal specifics
12. Choose wine care technology based on the developmental stage and qualitative properties of wine
13. Compare and valorize the results of specific analytical parameters for the evaluation of sensory properties of wine and grape and wine products
14. Identify groups of chemical compounds and evaluate their impact on the characteristics and quality of wine
15. Rank and valorize wines according to physico-chemical, analytical, and sensory properties of wine
16. Conduct wine tasting using sensory techniques and professional terminology