



AUXILIARY MATERIAL IN THE ENOLOGICAL INDUSTRY

Bachelor Degree:	OENOLOGY	703G
Course title:	AUXILIARY MATERIAL IN THE ENOLOGICAL INDUSTRY	552
Year/Semester:	4Y / 1S	ECTS Credits: 4,5

DEPARTMENT

AGRICULTURE AND FOOD DEPARTMENT

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CONTENTS

Theoretical Program:

- Unit 1.-Storage rooms and wine containers
- Unit 2- Oenological additives and auxiliaries: doses and methods of use
- Unit 3- Wood in the elaboration and aging of wines
- Unit 4- Bottling in the wine industry
- Unit 5- The capping of the bottles
- Unit 6- Detergents and disinfectants in the oenological industry

Practical Program: Visits to specialized companies

REFERENCES

Title
P. Ribéreau-Gayon, Y. Glories, A. Manjeau, D. Dubourdieu, Handbook of Enology. Vo. 2. The chemistry of wine stabilization and treatments. Wiley, 2006
Boulton, R.B., Singleton, V.L. Bisson, L.F., Kunkee, R.E Principles and Practices of Winemaking. Springer 1999
P. Iland, Bruer, Ewart, Markides and Sitters. Monitoring the Winemaking Process from Grapes to Wine: Techniques and Concepts. Patrick Iland wine promotions pty ltd 2004
Publisher: Corticeira Amorim, S.G.P.S., S.A. The art of cork. 2 nd edition: July 2014, Porto
H.H. Work, Wood, whiskey and wine: A History of barrels, 2014

EVALUATION SYSTEM

Presence and participation in visits to companies (30%)
Written exams and probes (70%)