

OENOLOGY I

Bachelor Degree:	OENOLOGY	703G
Course title:	OENOLOGY I	434
Year/Semester:	2nd year/ 1st semester	ECTS Credits: 6

DEPARTMENT

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CONTENTS

Theoretical Program

- UNIT1.The grape harvest: ripeness, harvest, transport, reception and mechanical treatment of harvest
- UNIT 2. The harvest corrections
- UNIT3.The application of sulfurous acid and other preservatives
- UNIT 4. Red wines vinification: control of alcoholic fermentation
- UNIT 5. Red wines vinification: control of Maceration
- UNIT 6. Red wines vinification: control of malolactic fermentation.
- UNIT 7. White wines vinification: grapes handling, treatments and fermentations control.
- UNIT 8. Rosé wines vinification.
- UNIT 9. Sparkling wines: types and vinification methods.
- UNIT 10. Special systems of vinification: carbonic maceration, wines made with rot grapes, biological ageing wines.....

Practical Program

- Practice 1 Wineries visits
- Practice 2 Grape ripeness control
- Practice 3 Harvest corrections
- Practice 4 Vinification Control (sulfite dosage, yeast and bacteria inoculation, alcoholic and maloactic fermentations monitoring).
- Practice 5 Musts and wines analysis

REFERENCES

Title
▪ Handbook of Enology (2006). Volume 1 The Microbiology of Wine and Vinifications Volume 2, The Chemistry of Wine: Stabilization and Treatments P. Ribereau-Gayón, D. Dubourdieu, B. Donèche, A. Lonvaud
▪ Principles and practices of winemaking (1996). R. B. Boulton, V.L. Singleton, L. Bisson, R.E. Kunkee
▪ Wine analysis and production (1999). Zoecklein.
▪ Wine science: principles and applications (2014). Jackson
▪ Managing wine quality (2010). Andrew G. Reynolds
▪ Enología: Fundamentos científicos y tecnológicos (2002). C. Flanzy

EVALUATION SYSTEM

Written exam (60%)
Written and oral monographic Work (20%)
Practices report
To pass this subject the three previous parts must be passed