

## OENOLOGY II

Bachelor Degree:	OENOLOGY	703G
Course title:	Oenology II	435
Year/Semester:	2 <sup>nd</sup> year/2 <sup>nd</sup> semester	ECTS Credits: 6

### DEPARTMENT

Agriculture and Food					
Address:	C/ Madre de Dios 53				
City:	Logroño	Province:	La Rioja	Postal code:	26006
Phone number:	0034 941 299725	Email address:	belen.ayestaran@unirioja.es		

### ENGLISH-FRIENDLY FACULTY

Name:	Belén Ayestarán Iturbe				
Phone number:	0034 941 299725	Email address:	belen.ayestaran@unirioja.es		
Office:		Building:	CCT		

### CONTENTS

UNIT1. Introduction  
 UNIT2. Winery cleaning and disinfection  
 UNIT 3. Spontaneous clarification. Racking  
 UNIT 4. Clarification with fining substances  
 UNIT 5. Stabilization treatments  
 UNIT 6. Wine filtration and centrifugation  
 UNIT 7. Wine aging  
 UNIT 8. Oak and barrel aging  
 UNIT 9. Oak alternatives: micro-oxygenation, oak fragments  
 UNIT 10. Wine aging on lees  
 UNIT 11. Wine packaging and storage  
 UNIT 12. Flor wines  
 UNIT 13. Vinegar  
 UNIT 14. Liquors

### REFERENCES

Title
Handbook of Enology, volume 1 and 2. Ribéreau-Gayon et al. Wiley and Sons, 2006
Managing wine quality, volume 2: Oenology and wine quality. Edited by Andrew G. Reynolds, 2010
Winemaking problems solved. Edited by Christian E. Butzke, 2010.
OIV. Codex Internacional des pratiques Oenologiques (www.oiv.int).

### EVALUATION SYSTEM

Final exam	70%
Laboratory reports	25%
Reports and projects	5%