**DESCRIPTION OF A STUDY COURSE – SYLLABUS**

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| **Title of a course** | **Winemaking III** | | | | |
| **Study programme** | **Professional undergraduate study Winemaking** | | | | |
| **Status of a course** | Obligatory | | | | |
| **Year of study** | 2. | **Semester** | S | **ECTS credits** | 7 |
| **Goals of a course** | | | | | |
| By acquiring course’s content, students will be able to recognize primary, secondary and tertiary wine aromas and choose the method of wine aging and the influence of wood upon these processes. | | | | | |
| **Conditions for enrolling course** | | | | | |
| No conditions | | | | | |
| **Learning outcomes on a level of a study programme which includes course** | | | | | |
| Outcome 5: Interpret the role of microorganisms and apply adequate cultures in wine production.  Outcome 6: Analyse the basic chemical composition of grape must and make corrections of crushed grapes, grape must and wine.  Outcome 7: Recommend and implement methods of eliminating disease and wine defects.  Outcome 8: Apply the appropriate vinification technology for white, rose and red wine with monitoring and determining technological processes, and carry out physic-chemical and biological stabilization of wine.  Outcome 11: Present the wine professionally, using professional terminology in describing and evaluating the wine, and lead wine tasting by interpreting the sensory experiences of the wine. | | | | | |
| **Expected learning outcomes on a level of a course** | | | | | |
| 1. Interpret the chemical composition of wine. 2. Recognize, describe and interpret wine aromas. 3. Apply appropriate technological interventions in the maturation and aging of wine. 4. Describe and identify wine defects and implement prevention methods and methods for eliminating defects. 5. Describe and identify wine diseases and implement methods for the prevention and treatment of wine diseases. 6. Use the legislation (Act and Regulations on wine) | | | | | |
| **Content of a course** | | | | | |
| Chemical composition of wine: alcohols, esters, organic acids, sugars, etc. Wine aromas: primary - varietal: flowery, fruit, grassy; secondary – pre-fermentative, fermentative; tertiary, sensitivity thresholds. Ripening and aging of wine: oxide-reduction processes, ester forming, transformation of components of red wine colour. Maturation, barrique wines, chemical changes, wine characteristics, appropriate way of oaking. Wine failures: cause, changes of sensor characteristics of wine (flavour resembling H2S, flavour resembling lees, etc.), prevention and elimination of failures. Wine diseases: cause, changes of chemical composition and sensor characteristics of wine (wine flower, lactic and manit fermentation, mucositis), prevention and cure of diseases. Law of wine and regulations of wine. | | | | | |
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