

**Code: 1580 Fortified Wines****Degree:** 2<sup>nd</sup> cycle – Master in Viticulture and Oenology**Curricular Year:** 2<sup>nd</sup>**Semester Course:** 1<sup>st</sup>**Credits:** 3 ECTS**Optional****Language:** Portuguese/English**Prerequisites:** Vinification**Lecturer(s):** Jorge M. Ricardo da Silva, Jorge Queiroz (FC/UP)**Web Site:** <http://www.isa.utl.pt/home/node/2596>**1. Contact hours:****Lecture/Practicals 35 Others 7 Total 42****2. Objectives:**

Knowledge of the distinct steps from grape maturation to the ageing of the wine, in fortified winemaking conditions. The different fortified wines of the world.

Study visit at two companies that produce fortified wines.

**3. Programme:**

Grape maturation survey; Harvest decision in order to obtain a fortified wine. Corrections and pre-fermentative operations; Fermentative process; yeast application; maceration/remontage, Fermentation temperature control; Decision about brandy addition; draining and pomace out from the tanks Wine survey during storage, maturation and ageing.

The fortified wines from Portugal. The fortified wines around the world.

Study visit at two fortified wine companies.

**4. Bibliography:****Main Bibliography**

Various

**5. Assessment:**

Evaluation in a final examination.

**6. Estimated Workload:**

84 Hours

**7. Last Update:**

30/10/2009