

Code: -WINERY TRAINING

Degree: 'Master in Viticulture and Enology

Curricular Year: 2nd (2nd Cycle)

Semester Course: 1st

Compulsory

Credits: 3,0 ECTS

Language: Portuguese / English

Prerequisites: Vinification

Lecturer(s): Jorge M. Ricardo da Silva, Manuel Malfeito, Jorge Queiroz (FC/UP), Rogério de Castro

Web Site: www.isa.utl.pt

1. Contact hours:

Lectures	Practicals	Lecture/Practicals	Laboratory	Others	Total
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2. Objectives:

Contact of the students with the practical of wine company, during harvest and vinification. Participation of the students during grape maturation controls until the end of the fermentations/1st racking of the wines.

3. Programme:

Grape maturation survey; Harvest decision; Definition of a concept related to the production of a certain wine style; Hygiene of the winery and equipment preparation; Corrections and pre-fermentative operations; Choice of the grapes, crushing, destemming; draining, pressing, Clarification of white and rose musts; Fermentative process; yeast application; maceration/remontage, Fermentation temperature control; Decision about malolactic fermentation; draining and pomace out from the tanks Wine survey until the end of fermentations; racking. Yields, costs and by-products Integrated study visit to the vineyards and wineries of the main Portuguese wine regions.

4. Bibliography:

Various

Main Bibliography

Other Bibliography

5. Assessment:

Report of the training period in a winery with an oral presentation and discussion.

6. Estimated Workload:

Hours

7. Last Update:

30/4/2010