



WSET
WINE & SPIRIT
EDUCATION TRUST

WSET® Level 4 Diploma in Wines Madrid 2020 - 2022



Location

THE WINE STUDIO

C/ Marqués de la Ensenada 16

2ª planta. Puerta 218

28004 Madrid

Price*

6.850,00€ (21% VAT included)

6.500,00€ The Wine Studio Alumni

If paid in installments:

4,000€ by registration (Units 1, 2, 4 and 5)

2,850€ by 1st July 2021

Course Reference: D20-22

Starting Date: 16th September 2020

Registration Deadline: 15th August 2020

* Price includes: 3-year registration period with access to WSET global campus and online materials, tasting samples, administration and exam fees (1 exam sitting per unit).

1. Content

WSET® LEVEL 4 DIPLOMA IN WINES*

The Diploma is delivered in six mandatory units covering a broad range of topics including wine production, wine business, and still, sparkling and fortified wines of the world.

D1 – Wine production

- Vine requirements
- Anatomy of the vine and grape
- Grape growing options, explaining and evaluating the different approaches and how these options affect grape yields, quality and the final wine produced
- Natural factors in the vineyard and how they influence the vine's ability to produce grapes for wines of different styles, quality levels and price
- Winemaking and post-fermentation options and how they influence the style, quality and price of wines
- *D1 – 20% weighting of final overall grade*
- *D1 examination must be sat before progressing on to the remaining units.*

D2 – Wine business

- The types of businesses engaged in wine production and the options for getting wine to the point of sale
- Factors that contribute to the price of wine
- Key considerations in wine marketing
- *D2 – 10% weighting of final overall grade*

D3 – Wines of the world

D4 – Sparkling wines

D5 – Fortified wines

In each of these Units you will learn:

- How grape-growing, winemaking, maturation, wine law and wine business influence the style, quality and price of the principal still wines (D3), sparkling wines (D4) and fortified wines (D5) of the world.
- How to taste and evaluate still wines (D3), sparkling wines (D4) and fortified wines (D5) using the WSET Level 4 Systematic Approach to Tasting Wine® (SAT)
- *D3 – Wines of the world: 50% weighting of final overall grade*
- *D4 – Sparkling wines: 5% weighting of final overall grade*
- *D5 – Fortified wines: 5% weighting of final overall grade*

D6 – Independent research assignment

- How to research a specified wine-related subject
- *D6 – 10% weighting of final overall grade*



2. Practical Information

WSET® LEVEL 4 DIPLOMA IN WINES

COURSE DELIVERY

This qualification has a minimum requirement of 500 hours* of study time:

- 116 hours of delivery time with a WSET course provider (classroom or online)
- 370 hours of personal study and revision, including preparing an independent research assignment (D6)
- Examinations for each unit (excluding D6) totalling 11 hours 50 minutes.

WHO SHOULD ATTEND

Candidates must hold either the WSET Level 3 Award in Wines or the WSET Level 3 Award in Wines and Spirits to enrol on the WSET Level 4 Diploma and must be of legal drinking age in the country where they are studying.

LANGUAGE

The WSET Level 4 Diploma is ONLY TAUGHT IN ENGLISH. Candidates whose first language is not English need to have IELTS at 6.5 / B2-C1 CEFR* or above or be able to demonstrate an equivalent ability level.

If you are uncertain about the language skills required to start the course, you can contact us and check your level at one of the following websites:

<https://www.cambridgeenglish.org/test-your-english/>

<https://learnenglish.britishcouncil.org/online-english-level-test>

ENROLMENT AND CONDITIONS

Enrolment is done through our website www.thewinestudio.es, where you can also find the terms and conditions for cancellation and refunds, as well as exam conditions. Once a student has enrolled, they will be granted access to the WSET Global Campus, where they can obtain their study materials.

STUDY MATERIALS

The study materials for the WSET Diploma are accessible at the WSET Global Campus, where the following sets of documents are available:

- Theory Guidance
- Tasting Guidance
- Systematic Approach to Tasting Wine
- Diploma in Wines Specification
- Diploma Online Books

SUBSIDIES and “BONIFICACIONES”

All WSET courses fulfil the conditions required by Fundae (Fundación Estatal) for work training purposes. A number of bursaries are available for Diploma Students in Spain. Please, contact us for information.

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2. Practical Information

ASSESSMENT

To complete the Diploma you must pass all six units, successfully meeting the rigorous assessment requirements across the syllabus. Assessment varies by Unit:

D1 – Wine production

1½ hour closed-book examination made up of open-response questions
2 exam dates per year in October and May

D2 – Wine business

1 hour closed-book examination made up of open-response questions
4 exam dates per year in January, March, June and October

D3 – Wines of the world

A theory and tasting examination to be held over two consecutive days:

Day one – A two-part theory exam formed of open-response questions to be completed in 3 hours 20 minutes (one 2-hour paper and one 80-minute paper)

Day two – A two-part blind tasting examination of 12 wines to be completed in 3 hours (two papers of 1½ hours)

2 exam dates per year in May and October

D4 – Sparkling wines

1½ hour closed-book examination made up of open-response questions and a blind tasting of three sparkling wines

3 exam dates per year in January, June and October

D5 – Fortified wines

1½ hour closed-book examination made up of open-response questions and a blind tasting of three fortified wines

3 exam dates per year in January, June and October

D6 – Independent research assignment

One research assignment of 3,000 words

2 submission dates per year in January and July

Those who successfully complete the Diploma will receive a WSET certificate and lapel pin and will be able to use the post-nominal “DipWSET” and associated WSET certified logo. You will also become a member of our Alumni Body, with access to our quarterly reports and a number of exclusive events.

3. Faculty

The teaching team has been our main focus since we started designing the WSET Diploma programme in Spain. We are proud of this team of outstanding teachers who are highly motivated and committed to this course. In alphabetical order:

Almudena Alberca MW



Almudena Alberca is the first woman in Spain to achieve the title of Master of Wine. After graduating in agriculture engineering, she earned a degree in oenology and a master in viticulture. After her first harvest in New Zealand she has continued to travel extensively through wine producing regions worldwide. Almudena began her career producing boutique wines in Viñas de Cenit. She worked at Dominio de Atauta in Ribera del Duero where she played an integral role in shaping their wine styles and achieving international success. During this time, she was also the Spanish specialist for importer AvivaVino in New York, selecting and blending wines for this market. Almudena has been the technical director at Viña Mayor since 2015, one of Spain's large-volume players in Ribera del Duero, Rueda and Toro. She is also responsible for developing new brands and wines in regions like Rías Baixas and Valdeorras and is involved with PR, marketing and sales both in Spain and abroad.

Pedro Ballesteros MW



Pedro Ballesteros Torres MW has studied around the world, including in the renowned wine regions of Jerez, Burgundy, Napa Valley and Bordeaux, and holds an Agronomical Engineer degree and a masters in viticulture and oenology among his qualifications. A columnist at several magazines in Spain and Belgium, also regularly writing for wine magazines in the UK and Italy, Ballesteros Torres works in four languages. Chair in major international wine competitions, including Decanter's WWA, Vinaly's 5Stars, Concour Mondial Bruxelles and others. He is active in the fields of promotion and education and sits on the Council of the Institute of Masters of Wine, the Board of the International Federation of Wine Journalists, and the Basque Culinary Centre's Wine Committee. National expert at OIV. Member of Gran Orden de Caballeros del Vino. Commended to the Spanish Order of Agricultural Merit.

Elisa Errea DipWSET



Elisa Errea holds a degree in English Philology and a Master in Viticulture, Winemaking and Wine Marketing. During her 20 years in the wine industry she has worked in the key international markets for Spanish Wines and visited the main winemaking regions of the world. After ten years working for the Codorníu Group, she founded The Wine Studio, a consultancy for wineries and wine institutions and Approved Programme Provider of the Wine & Spirit Education Trust. Elisa believes in bringing consumers closer to wine and offering a much more practical education for professionals. Elisa Errea also lectures at the Sommelier School of Madrid Chamber of Commerce and at the Master Degrees in Wine Management and Internationalization at Valladolid Master of Commerce. She's also in charge of the development of Wines from Spain – ICEX Education Programme and is a judge at the Decanter's WWA.

3. Faculty

Jim Gore DipWSET



Jim's fascination with wine was nurtured on family holidays to Burgundy, where his parents now live and where he spends a lot of the year. Jim gained his own WSET Diploma qualification while working as the youngest ever manager of an Oddbins store, in Edinburgh. Having then spent a few years in Burgundy, Jim joined the WSET School London as a wine educator, rising quickly to become Principal of the school. During his time there, Jim worked on a range of reforms to key courses, including the new Diploma. Today, Jim still contributes to WSET development and educator programs but his main occupation is Global Wine Academy, a highly specialized school he founded in 2018 to coach Diploma and Master of Wine students for their tasting exams.

Flavio Grassi DipWSET



A professional journalist, member of FIJEV (International Federation of Wine and Spirits Journalists and Writers), with a solid marketing and business management background, he founded AccademiaVino while he was a managing editor and chief wine taster of Italy's leading wine monthly Il Mio Vino. After completing his WSET Certified Educator training, Flavio developed his wine education activity into a full-time business and added WSET qualifications to his original and enormously successful Italian courses. AccademiaVino received the 2020 Riedel Award to the Best International WSET Educator.

Nygil Murrell DipWSET



Nygil Murrell was born and raised in Northern California. In 2002 he moved to Barcelona to make his desire to live in Spain come true. The style of life, the culture and the affection of the people were some of the factors that encouraged him to make this his home. His work as a tour guide in Spain fueled his passion for history, gastronomy and the country's exceptional wines in particular. This experience prompted him to create his own guiding company in Madrid, with a special focus on wine tourism. Nygil continued feeding his passion for wine through the WSET program. He received an overall Merit grade for his Level 4 Diploma. He is also a WSET Certified Wine Educator. In January 2017, Nygil joined the team at The Wine Studio as School Coordinator and full-time teacher. He also selects and purchases all the wines we taste every year and leads our monthly Diploma tastings. Nygil was born a trainer and his positive and generous nature in class is infectious.

Lynne Sharrock DipWSET



Lynne is British and holds a degree in Applied Biology. For 13 years she pursued a career as a factory and operations manager in the refrigerated food sector in the United Kingdom. But soon both wine and Spain would enter her life: She started with WSET Level 1 and since then her fascination has been supplemented with various wine tasting courses and the remaining WSET qualifications. She was granted the "Wine Trade Club Paten Scholarship" prize for her WSET Level 4 Diploma grades in 2016, which took her on a study trip to Chile. This country has now become Lynne's wine speciality.

Nowadays she works as a trained and experienced English teacher for the British Council. In addition to being bilingual, she is a skillful, dynamic, and conscientious communicator. She brings to the classroom her wine passion and knowledge, along with her wonderful teaching experience.

4. Schedule*

WSET® Level 4 Diploma in Wines Madrid 2020-22



YEAR 1

DATE	Class / Exam
W 16/09/20 15h – 19h30	Course induction and tasting technique Wine Production I: Viticulture
Th 17/09/20 9h – 13h30	Wine Production I: Viticulture
W 7/10/20 15h – 19h30	Production II: Winemaking
Th 8/10/20 9h – 13h30	Production II: Winemaking
Th 5/11/20 15h – 17h	D1 Wine Production Mock Exam
Th 12/11/20 17h -19h	D1 Wine Production Examination
W 16/12/20 15h – 19h30	Wine Business I
Th 17/12/20 9h – 13:30	Wine Business II
Th 7/01/21 15:00-17:00	D2 Wine Business Review and Mock Exam
We 20/01/21 11h30-12h30	D2 Wine Business examination
We 24/02/21 15h-19h30	Sparkling Wines I
Th 25/02/21 9h – 13h30	Sparkling Wines II Review Sparkling Wines / Class Review + Mock exam
Th 25/03/21 15h-19h30	Fortified Wines I
We 5/5/21 15h-19h30	Fortified Wines II
Th 6/5/21 9h-13h30	Review Workshop – Mock Exam
Tu 8/06/21 13h30 – 15h	D4 Sparkling Wines Examination
Tu 8/06/21 15h30 – 17h	D5 Fortified Wines Examination



* May be subject to modifications which would be communicated with notice. Date exams for year 2 are still to be confirmed.

4. Schedule

WSET® Level 4 Diploma in Wines Madrid 2020-22



YEAR 2	
DATE	Class / Exam
W 7/7/21 12h – 14h 15h-19h30	Tasting Technique Review Bordeaux
Th 8/7/21 9h – 13h30	Burgundy
W 22/09/21 15h – 19h30	Loire Valley + South West France Beaujolais
Th 23/9/21 9h – 13h30	Northern Rhône Southern Rhône
We 20/10/21 15h – 19h30	South of France Alsace
Th 21/10/21 9h – 13h30	Review Workshop France I and II
We 17/11/21 15h – 19h30	Germany
Th 18/11/21 9h – 13h30	Austria, Hungary and Greece
We 15/12/21 15h-19h30	North West Italy North East Italy
Th 16/12/21 9h – 13h30	Tuscany Central and South Italy
We 26/01/22 15h-19h30	Review Workshop Germany, Austria, Hungary and Greece Spain I
Th 27/01/22 9h -13h30	Spain II Portugal
We 16/02/22 15h-19h30	Review workshop Italy, Spain and Portugal California I
Th 17/02/22 9h-13h30	California II Oregon, Washington, New York State and Canada
Fr 18/03/22 12h-14h & 15h – 19h30	Australia I & Australia II New Zealand
Sa 19/03/22 9h – 14h	Chile – Argentina China
We 20/04/22 15h – 19h30	South Africa Review Workshop Australia, New Zealand, Chile
Th 21/04/22 12h-14h & 15h – 19h	Examination Tecnique D3 Mock Tasting and Theory Examination
10/05/22* 11h-13h 14h-15h20	D3 Theory paper 1 D3 Theory paper 2
11/05/22* 10h30-12h 13h-14h30	D3 Tasting paper 1 D3 Tasting paper 2
We 15/06/22	Research Assigment Workshop
31/07/22*	D6 Research Assigment Submission

*Approximate dates. Official dates for 2022 exams and submissions will be published in August 2020

Direction and Head of Studies

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