

Wine technologist

that's what it's all about



Fundamentals

The training to become a Winemaker/Wine Technologist is a fascinating journey into the world of wine. If you love nature, craftsmanship, and refined beverages, this profession is perfect for you. You will learn to select grapes, produce wine, and refine it with innovative techniques—using state-of-the-art technology and a lot of creativity. Become part of a traditional industry that combines enjoyment and culture. If you work well in a team, love nature, and are passionate about wine, this career offers an exciting and fulfilling future choice.

What you can expect:

- Operating and maintaining technical equipment
- Receiving, processing, and treating grapes, must, and mash
- Monitoring fermentation of must and wine
- Treating and aging wine
- Preparing and bottling wine
- Creating simple wine analyses
- Preparing and storing sweet reserve
- Working in the bulk storage
- Packaging, presenting to customers, and selling viticultural products
- Conducting customer conversations

Training location: Siebeldingen

Start of training: 01. August | **Duration:** 3 years

Salary: Year 1 (1.368, 26 €) Year 2 (1.418,20 €) Year 3 (1.464,02 €)