



Winemaker

that's what it's all about



Fundamentals

The winemaker training turns your love of nature and wine into a forward-looking career. Tend vines, craft high-quality wines, and work creatively with modern technology. Become part of a traditional industry that blends enjoyment, culture, and nature. Practical skills plus visible results—unlock your potential and make your passion the future.

What to expect:

- Plan, execute, and monitor workflows in the operation independently
- Use machines and tools to gently cultivate the soil and prepare it for vine planting
- Sustain soil fertility in a sustainable way
- Plant and care for vines
- Harvest and process grapes
- Observe safety and accident prevention rules
- Produce wine-related products (e.g., wine, sparkling wine) with quality and environmental consideration
- Package and sell wine-related products
- Present wine-related products appealingly to customers
- Conduct customer conversations
- Record and evaluate harvest results and operational performance

Training location: Siebeldingen

Start of training: 1 August | **Duration:** 3 years

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