

# WSET® Level 4 Diploma in Wines

## Madrid 2024 - 2026

### Online sessions & onsite workshops

Class sessions will take place both online via Zoom and onsite in Madrid. Wines will be tasted in both formats.

### Price

9.500 € (21% VAT included)

8.950 € (21% VAT included) for TWS Level 3 alumni

Fees include:

- 3-year access to the WSET global campus and online materials
- Administration and exam fees (1 exam sitting per unit)
- Tasting samples
- 5 mock exams with feedback from WSET-approved examiners
- 2 coaching sessions per year with Elisa Errea ([The Human Studio](#))

### Course reference

DWSET24-26

### Starting date

October 2nd 2024

# 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, as well as 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% unit weighting*

### **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% unit weighting*

### **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% unit weighting*
- *D4 – Sparkling wines: 5% unit weighting*
- *D5 – Fortified wines: 5% unit weighting*

### **D6 – Independent research assignment**

- How to research a specified wine-related subject
- *D6 – 10% unit weighting*

# 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) totaling 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 enroll 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 should 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

Enrollment is done through our website [www.thewinestudio.es](http://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 will access their study materials.

### SUBSIDIES & "BONIFICACIONES"

All WSET courses fulfil the conditions required by Fundae (Fundación Estatal) for work training purposes.

# 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.*

## **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 proclaims the need of approaching wine to consumers 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. She has recently launched The Human Studio to support wine professionals as a Health Coach and Corporate Wellbeing Consultant.

## **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 permanent 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 programme, passing his Level 4 Diploma 'with Merit'. He is also a WSET Certified Wine Educator and ICEX Certified Spanish 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.



# Faculty

## **Tommasella Perniciaro DipWSET**



Born in Italy, her professional career took Tommasella first to Spain and then to Sweden, where she currently lives. After passing the WSET Diploma in Wine and Spirits in London in 2015, she started to teach WSET courses at The Wine Studio in Madrid. Following her move to Sweden, she became a WSET Certified Educator and founded The Good Wine Habit wine school in Gothenburg, where she runs WSET courses in wine and spirits for wine lovers and professionals. She is also an online Diploma Educator for the WSET London school.

In addition to her WSET qualifications, Tommasella is a Vinality Italian Wine Ambassador, Valpolicella Wine Specialist endorsed by the Consorzio Tutela Vini della Valpolicella, and a Spanish Wine Educator certified by ICEX. She also achieved the French and Italian Wine Scholar certifications. She regularly holds wine tastings and masterclasses with a special focus on Italian and Spanish wines.

## **Nils Bihari-Andersson DipWSET**



International L&D consultant and trainer in the field of wine training and hospitality education. Highly experienced WSET Certified Educator offering consultancy services spanning the application, setup and successful running of WSET credentialed courses and professional adult education programs. Wine judge, educator and consultant to the wine industry in Sweden, France, Turkey and the UK. WSET Diploma Holder, Certified Sherry Educator, Certified Rioja Educator and with an MSC in Wine Marketing and Management from the Bordeaux International Wine Institute/ INSEEC.

WINE & SPIRIT  
EDUCATION TRUST

# Faculty

## **Teresa Cedenilla DipWSET & Master of Wine Candidate**



As a tutor, Teresa brings extensive wine sector experience to her classes. She received her Agricultural Engineering degree from Madrid's Polytechnic University, followed by a Wine Internationalization MBA from Madrid's EOI Business School. After working as a Project Engineer for various wineries in Spain, she moved to the United Kingdom for 6 years, working first as a Project Manager for Wine Intelligence (a wine market research consulting firm) and later as a Brand Ambassador for the winemaking group Alejandro Bulgueroni Family Vineyards, whose large international presence includes the US, France, Italy, Australia, Argentina and Uruguay. Following her move back to Spain she became the Masaveu Group's Export Manager, covering the European, American and Canadian markets. Now working as a freelancer, Teresa combines her studies for the Master of Wine programme with managing exports in the European market for the Chilean wine group Valdivieso.

## **David Ballesteros DipWSET**



Born in Aragón, David moved to Madrid when he was 15 years old. He studied Economics at Madrid's Complutense University, followed by a Marketing degree at the ESIC University. As a student, he participated in the Erasmus programme, studying abroad at both the FH Rheinland Pfalz in south-western Germany and at the University of Viena, where he studied Economics. After finishing his degree, he received a scholarship from the Spanish Institute of Foreign Trade (ICEX) to return to Germany for an entire year. Upon moving back to Spain, he worked at Philips Electronics for 4 years before switching to the sector that grabbed him from the beginning, the world of wine, where he's spent the last two-plus decades.

At The Wine Studio, he was a student in our very first WSET Level 2 group back in 2013. He quickly became hooked on the WSET method and immediately enrolled in Level 3. Following a multi-year break from studying, he returned to the WSET in 2021 to obtain his Diploma, passing 'with Merit'. Perhaps because he grew up in a university environment, or because his passion continues to be helping others to learn, David dedicates a large part of his week to teaching, a hobby which he enjoys immensely, as any of his former students would attest to.

In his free time, David loves being outdoors in the company of his family. He also carves out time now and then to keep up with his other hobby of running, either on mountain trails or through urban landscapes.

# Schedule\*

## YEAR 1 – D1 Wine Production

W 02/10/24 15h – 18h	Course induction and tasting technique	Onsite
W 02/10/24 18h – 20h	Wine Production I: The Growing Environment	Onsite
W 16/10/24 16h – 19h	Wine Production I: Grapegrowing options	Zoom
W 30/10/24 16h – 19h	Wine Production II: Common Winemaking Techniques	Zoom
W 13/11/24 16h – 19h	Wine Production II: Winemaking Whites	Zoom
W 27/11/24 17h – 19h	Wine Production II: Winemaking Red & Rosé	Zoom
W 11/12/24 17h – 19h	D1 Wine Production Review	Zoom
<b>W 18/12/24 12h – 13h30</b>	<b>D1 Wine Production Examination</b>	<b>Onsite</b>

## YEAR 1 – D2 Wine Business

W 08/01/25 17h – 19h	Wine Business - Factors that contribute to the price of wine	Zoom
W 05/02/25 15h – 17h	Wine Business - Types of businesses	Onsite
W 05/02/25 17h – 19h	Wine Business - Key considerations in wine marketing	Onsite
Th 12/02/25 17h – 19h	D2 Wine Business Review	Zoom
<b>W 05/03/25 12h30 – 13h30</b>	<b>D2 Wine Business examination</b>	<b>Onsite</b>

## YEAR 1 – D4 Sparkling Wines

W 02/04/25 10h – 12h	Traditional Method Overview & Champagne	Onsite
W 02/04/25 12h – 14h	Rosé and other Traditional Method wines	Onsite
W 02/04/25 15h – 17h	Tank Method, Ancestral and pétillant naturel	Onsite
W 07/05/25 16h – 19h	Sparkling Wines Review	Onsite
<b>W 11/06/25 12h – 13h30</b>	<b>D4 Sparkling Wines Examination</b>	<b>Onsite</b>

## YEAR 1 – D5 Fortified Wines

W 25/06/25 16h – 18h	Fortification and maturation options and tasting technique	Zoom
W 25/06/25 18h – 20h	Production of Sherry	Zoom
W 02/07/25 17h – 19h	Sherry Tasting Session	Zoom
W 16/07/25 10h – 12h	Port production (Ruby and Vintage)	Onsite
W 16/07/25 12h – 13h30	Port production (Tawny and White)	Onsite
W 16/07/25 14h30 – 16h	Madeira	Onsite
W 16/07/25 16h – 17h	Vin Doux Naturel and Rutherglen Muscat	Onsite
W 24/09/25 16h – 18h	D5 Fortified Wines Review	Zoom
<b>W 22/10/25 12h – 13h30</b>	<b>D5 Fortified Wines Examination</b>	<b>Onsite</b>

\* May be subject to modifications. Exam dates for year 2 are still to be confirmed.

## YEAR 2 – D3 Wines of the World\*

W 05/11/25 15h – 16h	Tasting Technique Review	Zoom
W 05/11/25 16h – 20h	Bordeaux	Zoom
W 12/11/25 16h – 20h	Burgundy	Zoom
W 26/11/25 15h – 19h	Rhône Valley	Onsite
W 03/12/25 16h – 18h	South of France	Zoom
W 03/12/25 18h – 20h	The Loire Valley	Zoom
W 10/12/25 16h – 17h	Beaujolais	Zoom
W 10/12/25 17h – 18h	South-West France	Zoom
W 10/12/25 18h – 20h	Alsace	Zoom
<b>W 17/12/25 17h – 19h</b>	<b>D3 Review Workshop #1</b>	<b>Zoom</b>
W 07/01/26 16h – 19h	Germany	Zoom
W 07/01/26 19h – 20h	Austria	Zoom
W 14/01/26 17h – 19h	Greece + Hungary	Zoom
W 21/01/26 10h – 14h, 15h – 17h	NW Italy and NE Italy	Onsite
W 28/01/26 16h – 18h	Toscana & Umbria	Zoom
W 28/01/26 18h – 20h	Central & Southern Italy	Zoom
W 04/02/26 16h – 20h	Spain	Zoom
W 11/02/26 17h – 19h	Portugal	Zoom
<b>W 18/02/26 17h – 19h</b>	<b>D3 Review Workshop #2</b>	<b>Zoom</b>
W 25/02/26 16h – 18h	Chile	Zoom
W 25/02/26 18h – 20h	Argentina	Zoom
W 04/03/26 11h – 14h, 15h – 17h	California	Onsite
W 11/03/26 17h – 19h	Oregon, Washington, New York, Canada	Zoom
W 18/03/26 16h – 20h	Australia	Zoom
W 25/03/26 16h – 18h	New Zealand	Zoom
W 25/03/26 18h – 20h	South Africa	Zoom
<b>W 01/04/26 17h – 19h</b>	<b>D3 Review Workshop #3</b>	<b>Zoom</b>
Self-study	China	
<b>W 22/04/26 10h – 12h</b>	<b>Examination technique workshop</b>	<b>Onsite</b>
<b>W 22/04/26 12h – 14h</b>	<b>D3 Wines of the World Mock Tasting Examination</b>	<b>Onsite</b>
<b>W 22/04/26 15h – 17h</b>	<b>D3 Wines of the World Mock Theory Examination</b>	<b>Onsite</b>
<b>Tu 12/05/26* 10h30 – 14h</b>	<b>D3 Wines of the World Theory Examination</b>	<b>Onsite</b>
<b>W 12/06/26* 11h – 14h</b>	<b>D3 Wines of the World Tasting Examination</b>	<b>Onsite</b>

## YEAR 2 – D6 Research Assignment

TBC

July 2026

D6 Assignment Workshop

D6 Independent Research Assignment



# Exam Schedule

## ASSESSMENT

To complete the Diploma you must pass all six units, successfully meeting the rigorous assessment requirements across the syllabus.

All exams will be held in Madrid. Assessment varies by Unit:

### **D1 – Wine production. December 2024**

1½ hour closed-book examination made up of open-response questions

### **D2 – Wine business. March 2025**

1 hour closed-book examination made up of open-response questions

### **D4 – Sparkling wines. June 2025**

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

### **D5 – Fortified wines. October 2025**

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

### **D3 – Wines of the world. May 2026**

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)

### **D6 – Independent research assignment. July 2026**

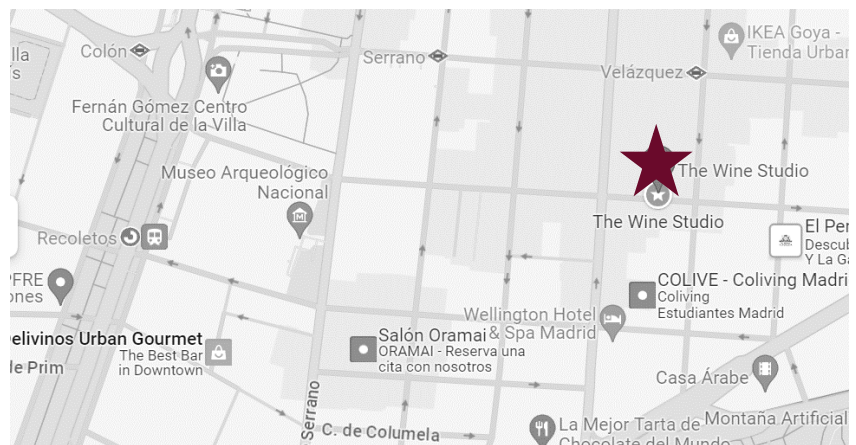
One research assignment of 3,000 words

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 the WSET Alumni Body, with access to our quarterly reports and a number of exclusive events.



**WSET**  
APPROVED  
PROGRAMME PROVIDER

# Contact



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