

WSET® Level 4 Diploma in Wines

Madrid 2025 - 2027

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

DWSET25-27

Starting date

October 2nd 2025

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
- 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

- How grape-growing, winemaking, maturation, wine law and wine business influence the style, quality and price of the principal still wines
- How to taste and evaluate still wines using the WSET Level 4 Systematic Approach to Tasting Wine®(SAT)
- *D3 – Wines of the world: 50% unit weighting*

D4 – Sparkling wines

- How grape-growing, winemaking, maturation, wine law and wine business influence the style, quality and price of the principal sparkling wines
- How to taste and evaluate sparkling wines using the WSET Level 4 Systematic Approach to Tasting Wine®(SAT)
- *D4 – Sparkling wines: 5% unit weighting*

D5 – Fortified wines

- How grape-growing, winemaking, maturation, wine law and wine business influence the style, quality and price of the principal fortified wines
- How to taste and evaluate fortified wines using the WSET Level 4 Systematic Approach to Tasting Wine®(SAT)
- *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, 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, Official Rioja 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, later becoming the Head of Studies. 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 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. She is also an online Diploma Educator for the WSET London school. In addition to her WSET qualifications, Tommasella is a Vinitaly Italian Wine Ambassador, Certified Valpolicella Wine Specialist, and a Spanish Wine Educator certified by ICEX. She also achieved the French and Italian Wine Scholar certifications.

Nils Bihari-Andersson DipWSET



Nils is a highly experienced WSET Certified Educator with Swedish and Hungarian ancestry and a worldwide perspective. Apart from being an educator, he also works as a wine judge and consultant to the wine industry in Sweden, Turkey, the UK and especially France, where he lived, worked and studied for 13 years, receiving a Masters in Wine Marketing and Management from the Bordeaux International Wine Institute/INSEEC. Other qualifications include the WSET Diploma, Certified Sherry Educator and Certified Rioja Educator. Like Tommasella, Nils is also an online Diploma Educator for the WSET London school.

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EDUCATION TRUST

Faculty

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. He later received a scholarship from the Spanish Institute of Foreign Trade (ICEX) to spend a year in Germany. Upon moving back to Spain, he worked at Philips Electronics for 4 years before switching to the wine sector, 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, immediately followed by Level 3. After a multi-year break from studying, he returned to the WSET in 2021 to obtain his Diploma, passing 'with Merit'. David's passion continues to be helping others to learn and he dedicates a large part of his week to teaching, a hobby which he enjoys immensely, as any of his former students would attest to.

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Schedule *

YEAR 1 – D1 Wine Production

| | | |
|--------------------------------|--|---------------|
| Th 04/09/25 18h – 19h30 | Kick-off meeting and student introductions | Zoom |
| Th 02/10/25 15h – 18h | Course induction and tasting technique | Onsite |
| Th 02/10/25 18h – 20h | Wine Production I: The Growing Environment | Onsite |
| Th 16/10/25 16h – 19h | Wine Production I: Grapegrowing options | Zoom |
| Th 30/10/25 16h – 19h | Wine Production II: Common Winemaking Techniques | Zoom |
| Th 13/11/25 16h – 19h | Wine Production II: Winemaking Whites | Zoom |
| Th 27/11/25 17h – 19h | Wine Production II: Winemaking Red & Rosé | Zoom |
| Th 11/12/25 17h – 19h | D1 Wine Production Review | Zoom |
| Th 18/12/25 12h – 13h30 | D1 Wine Production Examination | Onsite |

YEAR 1 – D2 Wine Business

| | | |
|---------------------------------|---|---------------|
| Th 08/01/26 17h – 19h | Wine Business: Factors that contribute to the price of wine | Zoom |
| Th 05/02/26 16h – 18h | Wine Business: Types of businesses | Onsite |
| Th 05/02/26 18h – 20h | Wine Business: Key considerations in wine marketing | Onsite |
| Th 12/02/26 17h – 19h | D2 Wine Business Review | Zoom |
| W 04/03/26 12h30 – 13h30 | D2 Wine Business examination | Onsite |

YEAR 1 – D4 Sparkling Wines

| | | |
|-------------------------------|--|---------------|
| Th 26/03/26 17h – 19h | Traditional and Tank Method Overview | Zoom |
| Th 09/04/26 16h – 18h | Champagne, Rosé and other Trad. Method wines | Onsite |
| Th 09/04/26 18h – 20h | Tank Method, Ancestral and pétillant naturel | Onsite |
| Th 07/05/26 16h – 19h | Sparkling Wines Review and Mock Exam | Onsite |
| W 10/06/26 12h – 13h30 | D4 Sparkling Wines Examination | Onsite |

YEAR 1 – D5 Fortified Wines

| | | |
|--------------------------------|--|---------------|
| Th 25/06/26 16h – 18h | Fortification and maturation options and tasting technique | Zoom |
| Th 25/06/26 18h – 20h | Production of Sherry | Zoom |
| Th 02/07/26 17h – 19h | Sherry Tasting Session | Zoom |
| Th 16/07/26 16h – 18h | Port production (Ruby and Vintage) | Onsite |
| Th 16/07/26 18h – 20h | Port production (Tawny and White) | Onsite |
| Th 23/07/26 17h – 18h30 | Madeira | Zoom |
| Th 23/07/26 18h30 – 19:30h | Vin Doux Naturel and Rutherglen Muscat | Zoom |
| Th 24/09/26 16h – 19h | D5 Fortified Wines Review and Mock Exam | Onsite |
| Tu 20/10/26 12h – 13h30 | D5 Fortified Wines Examination | Onsite |

YEAR 2 – D3 Wines of the World

| | | |
|----------------------------------|---|---------------|
| Th 05/11/26 15h – 16h | Tasting Technique Review | Zoom |
| Th 05/11/26 16h – 20h | Bordeaux | Zoom |
| Th 12/11/26 16h – 20h | Burgundy | Zoom |
| Th 26/11/26 16h – 20h | Rhône Valley | Onsite |
| Th 03/12/26 16h – 18h | South of France | Zoom |
| Th 03/12/26 18h – 20h | The Loire Valley | Zoom |
| Th 10/12/26 16h – 17h | Beaujolais | Zoom |
| Th 10/12/26 17h – 18h | South-West France | Zoom |
| Th 10/12/26 18h – 20h | Alsace | Zoom |
| Th 17/12/26 17h – 19h | D3 Review Workshop #1 | Zoom |
| Th 07/01/27 16h – 19h | Germany | Zoom |
| Th 07/01/27 19h – 20h | Austria | Zoom |
| Th 14/01/27 17h – 19h | Greece + Hungary | Zoom |
| Th 21/01/27 10h – 14h, 15h – 17h | NW Italy and NE Italy | Onsite |
| Th 28/01/27 16h – 18h | Toscana & Umbria | Zoom |
| Th 28/01/27 18h – 20h | Central & Southern Italy | Zoom |
| Th 04/02/27 16h – 20h | Spain | Zoom |
| Th 11/02/27 17h – 19h | Portugal | Zoom |
| Th 18/02/27 17h – 19h | D3 Review Workshop #2 | Zoom |
| Th 25/02/27 16h – 18h | Chile | Zoom |
| Th 25/02/27 18h – 20h | Argentina | Zoom |
| Th 04/03/27 16h – 20h | California I | Onsite |
| Th 11/03/27 16h – 19h | California II, Oregon, Wash., New York, Canada | Zoom |
| Th 18/03/27 16h – 20h | Australia | Zoom |
| Th 25/03/27 16h – 18h | New Zealand | Zoom |
| Th 25/03/27 18h – 20h | South Africa | Zoom |
| Th 01/04/27 17h – 19h | D3 Review Workshop #3 | Zoom |
| Self-study | China | |
| Th 22/04/27 10h – 12h | Examination technique workshop | Onsite |
| Th 22/04/27 12h – 14h | D3 Wines of the World Mock Tasting Examination | Onsite |
| Th 22/04/27 15h – 17h | D3 Wines of the World Mock Theory Examination | Onsite |
| Tu 11/05/27 10h30 – 14h* | D3 Wines of the World Theory Examination | Onsite |
| W 12/05/27 11h – 14h* | D3 Wines of the World Tasting Examination | Onsite |

YEAR 2 – D6 Research Assignment

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|--------------------|---|--|
| TBD | D6 Assignment Workshop | |
| F 31/07/27* | D6 Independent Research Assignment Submission Deadline | |

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 2025

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

D2 – Wine business. March 2026

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

D4 – Sparkling wines. June 2026

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

D5 – Fortified wines. October 2026

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 2027

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)

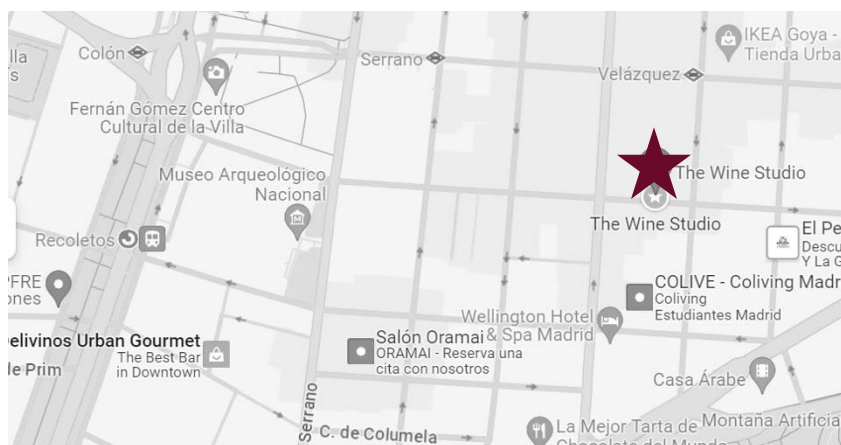
D6 – Independent research assignment. July 2027

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.



Contact



Coordination & Academic matters

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