

Course Unit	General Viticulture		Field of study	Agricultural and Animal Production	
Bachelor in	Oenology		School	School of Agriculture	
Academic Year	2022/2023	Year of study	2	Level	1-2
Type	Semestral	Semester	1	ECTS credits	6.0
Code	9998-705-2105-00-22				
Workload (hours)	162	Contact hours	T 30	TP 30	PL -
			TC -	S -	E -
			OT 4	O -	

T - Lectures; TP - Lectures and problem-solving; PL - Problem-solving, project or laboratory; TC - Fieldwork; S - Seminar; E - Placement; OT - Tutorial; O - Other

Name(s) of lecturer(s) João Luís Verdial Andrade

Learning outcomes and competences

At the end of the course unit the learner is expected to be able to:

1. Understand the concepts of Viticultural Region, IGP, DOC. Know the main production regions in the world, the main Portuguese and international varieties.
2. Know the vineyard in terms of morphology, physiology and its relation with the environment; the dynamics of a vineyard.
3. Justify the use of rootstocks. Know the origin of rootstocks and the cultural characteristics of the most cultivated rootstocks. Know the selection criteria.
4. Interpret the technical information about the culture

Prerequisites

Before the course unit the learner is expected to be able to:

1. Knowledge of soil, soil fertility, and climate
2. Knowledge of plant physiology and vineyard protection

Course contents

Introduction. Grapevine Structure and Function. Grape Species and Varietis Origins and Classification of Grapes. Species Used for Rootstocks and Cultivar. The Physiology of the Vine. Site Selection and Climate. Propagation.

Course contents (extended version)

1. Introduction
2. Grapevine Structure and Function
3. Grape Species and Varietis Origins and Classification of Grapes
4. Species Used for Rootstocks and Cultivar
5. The Physiology of the Vine
6. Site Selection and Climate
7. Propagation

Recommended reading

1. ANDRADE, J. (1997) – Contribuição para a Caracterização e Zonagem da Indicação de Proveniência Regulamentada do Planalto Mirandês. Escola Superior Agrária. Bragança.
2. CHAMPAGNOL, F. 1984. Eléments de Physiologie Végétal et de Viticulture Générale. Edição do autor. Montpellier
3. GALET, P. 1993. Précis de Viticulture. Imprimerie DÉHAN. Montpellier
4. HIDALGO, L. 1999. Tratado de Viticultura General. Ediciones Mundi-Prensa
5. MAGALHÃES, Nuno (2009) Tratado de viticultura. Edições Chaves Ferreira, Lisboa

Teaching and learning methods

Presencial classes (Theoretical-Theoretical-practical, field works, study visits and lectures); Field works with the elaboration of the respective technical reports. Lecture and critical discussion of bibliography and technical and scientific papers published.

Assessment methods

1. Continuous evaluation - (Regular, Student Worker) (Final, Supplementary, Special)
 - Practical Work - 20% (Oral presentation and discussion)
 - Final Written Exam - 80%
2. Final exam - (Regular, Student Worker) (Final, Supplementary, Special)
 - Final Written Exam - 100% (Final exam. Includes teorical and practical components)

Language of instruction

1. Portuguese
2. Spanish

Electronic validation

João Luís Verdial Andrade	Jaime Camilo Afonso Maldonado Pires	António Castro Ribeiro	José Carlos Batista Couto Barbosa
29-12-2022	05-01-2023	06-01-2023	09-01-2023