



## INTERNATIONAL DIPLOMA IN CRAFT DISTILLING



Industrial Fermentation Lab

**Director:** Prof. Dr. Fernando Salazar

**Coordinator:** Dra. Mariela Labbé

**Laboratory and support assistants:**

Oscar Cavieres

Agustín Zavala

Natalia Carmona

Felipe Lineros

### INTERNATIONAL DIPLOMA IN CRAFT DISTILLING

The International diploma in craft distilling program (I.D.C.D.) is a series of courses which are designed to give the student the necessary knowledge in regards to the science and technology behind distillation, with a focus on craft distilled spirits for human consumption. Course topics will include the history, techniques and technology behind various types of distilled spirits from all around the world (such as Whiskey, Brandy, Rum, Vodka, Cognac, Pisco, Gin, etc.). This program will also cover topics such as applied chemistry, physics, microbiology, and the engineering know-how needed to operate several different types of ethanol stills. The I.D.C.D. program will also touch on some of the various legal aspects that come with alcohol production, and in addition, it will include a practice in whiskey or Pisco distilling and tours of functioning distilleries.

### Contents

#### Fundamental and principles of distillation 1 (Prof. Seth Cohen)

- Introduction
- History of distillation: From Jabir ibn Hayyan (Geber) to modernity
- Raw materials overview
- Fermentation overview
- Distilling overview

#### Fundamental and principles of distillation 2 (Prof. Seth Cohen)

- Science behind distillation
  - Mass and energy balances
  - Vapor-liquid equilibrium
- Types of distillation: batch and continuous
- Equipment: alembics, distillation columns (tray columns, packed columns)

- Batch distillation techniques and cooling system.
- General distillery equipment

#### **Scottish, Irish & American Whisk(e)y** (Prof. Seth Cohen)

- History of Whisk(e)y: From Ireland, Scotland and America
- Raw material and preparation of fermentable extract (types of the yeast and bacteria, nutrient, etc.)
- Fermentation, distillation and maturation (storage, aging and packaging)
- Chemical make-up of whiskey
- Process technology: equipment and facilities

#### **Fruit spirit making** (Prof. Juan Pablo Rosset)

- Introduction to fruit spirits
- Raw material and fermentation processing
- Discontinuous batch distillation
- Pisco industry and technology processing
- History of Chilean and Peruvian Pisco
- Chilean Pisco regulation
- Brandy Industry
- Cognac and Armagnac
- Singani

#### **Gin making** (Prof. Franco Regalini)

- History of Gin
- What botanicals make great Gin?
- Distillation practices for Gin
- Blending botanicals

#### **Barrels & spirits** (Prof. Soledad Sánchez)

- History
- Barrels management
- Aging and influence of the wood on the spirit flavour

#### **Other distilled spirits of world** (Prof. Tomás Schaerer)

- Vodka
- Tequila
- Mezcal
- Rum

#### **Distillery and sustainability** (Prof. Tomás Schaerer)

- Building a distillery. Legal, sanitary and regulatory aspects in Chile.
- How to build a distillery. Step by step.
- Sustainability
- Entering the Market with craft spirits.
- Legal aspects (government regulations EU, USA, Chile)

**Whisky making & distilling practices** (Prof. Dr. Fernando Salazar, Seth Cohen, Franco Regalini & Tomás Schaerer)

- Whisky making (Mashing & fermentation)
- Whisky and gin distilling
- Monitoring of distilling & separation of fractions (heads, hearts & tails)

**Visiting a cooperage** (Prof. Dr. Fernando Salazar)

- Departure from University at 08:00 am, Av. Brasil 2950
- 11-16horas - TN Coopers (Tonelería Nacional) – Curacaví

**Registration & Welcome 19th: 08:00 – 09:00 AM**

**Schedule (January 2026)**

Time	Monday 19	Tuesday 20	Wednesday 21	Thursday 22	Friday 23
Morning 09:00-14:00	<b>Fundamental &amp; principles of distillation</b> Prof. Seth Cohen	<b>American &amp; Scotch whisky making</b> Prof. Seth Cohen	<b>Fruit spirit making I (Chilean &amp; Peruvian pisco)</b> Prof. Juan Pablo Rosset	<b>Fruit spirit making II (Brandy, Cognac, Armagnac &amp; Singani)</b> Prof. Juan Pablo Rosset	<b>Whisky making practices: Mashing &amp; fermentation</b> Prof. Fernando Salazar Prof. Tomás Schaerer
Afternoon 15:00-19:00	<b>Fundamental &amp; principles of distillation</b> Prof. Seth Cohen	<b>Whisky tasting</b> Prof. Seth Cohen	<b>Fruit spirits tasting I</b> Prof. Juan Pablo Rosset	<b>Fruit spirits tasting II</b> Prof. Juan Pablo Rosset	

Time	Monday 26	Tuesday 27	Wednesday 28	Thursday 29	Friday 30	Saturday 31
Morning 09:00-14:00	<b>Barrels &amp; spirits</b> Prof. Soledad Sánchez	<b>Other distilled spirits of the world (Vodka, Tequila, Mezcal, Rum, etc.)</b> Prof. Tomás Schaerer	<b>Gin making</b> Prof. Franco Regalini	<b>Cooperage visiting</b> Prof. Fernando Salazar & Prof. Soledad Sánchez	<b>Whisky &amp; gin making practices: Distilling</b> Prof. Fernando Salazar, Prof. Tomás Schaerer & Franco Regalini	<b>10:00 Course evaluation</b> Prof. Fernando Salazar
Afternoon 15:00-19:00	<b>How to taste wood in spirits</b> Prof. Soledad Sánchez	<b>Tasting world's spirits</b> Prof. Tomás Schaerer	<b>Gin tasting</b> Prof. Franco Regalini		<b>Distillery &amp; sustainability</b> Prof. Tomás Schaerer	<b>20:00 Closing ceremony</b>

Total: 93 hours

Update 05/01/2026