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Wines, Spirits & Sake Launches eBooks for WSET Courses WSET is excited to announce the availability of its textbooks and study guides in eBook format. Starting July 20th, students can access eBooks for Levels 1-4 in English, with more languages to follow. This digital upgrade enables students to study anywhere, anytime on their laptops, tablets, or smartphones. They will have access to course materials offline, allowing them to highlight text, add comments, and search for terms. Students with Level 1 Awards will get a one-year access to eBooks, while those with Level 2 Awards will receive two years' access. For the Level 4 Diploma, students will enjoy three years of access. Traditional printed copies are still available for purchase from the online shop. The eBook format offers flexibility and convenience, making it easier to study effectively. WSET eBooks can be accessed via web browsers or mobile apps for iOS and Android devices. Our digital platform now offers online courses (Levels 1-3), online exams (Levels 1-2), and sample tasting kits (Levels 1-3) for a fully immersive wine, sake, and spirits experience. (Note: The rest of the text is rewritten as described earlier) However, you can now embark on a fully digitalised wine/sake/spirits journey. Our platform provides online courses (for Levels 1-3), online exams (for Levels 1-2) as well as our sample-sized tasting kits (for Levels 1-3). Vine hybrids are produced by crossing two species of vines, such as V. riparia and V. rupestris, which results in a new variety known as a hybrid. These plants are often used as rootstocks due to their resistance to strong frosts or excessive humidity. The process involves creating a series of hybrid fertilizations followed by experiments to determine the desired characteristics. Crossbreeding occurs naturally when reproduction takes place between different varieties of the same species, resulting in a new variety that can only be propagated through grafting. Researchers have developed various techniques to create new wine varieties, including the University of California, Davis Campus and the Geisenheim Research Institute in Germany. These centers focus on creating high-yielding quality varieties and aromatic types that achieve high sugar levels in cold climates. The process involves selecting individual vines with desirable traits and taking cuttings from them to grow into new vines. Plants have been reproduced using grafting for centuries, with regions transitioning from unsuitable varieties to superior ones over time. This process involved grafting new vines onto existing roots, allowing the desired traits to be preserved. However, slight variations can occur due to mutations during the cloning process, resulting in unique clones of the same variety. In certain cases, specific clones may possess desirable characteristics such as a distinct flavor or high yields, making them suitable for further propagation. Viticulturists and nurseries carefully select these clones to meet future demands. The development of ideal clones can take several generations, emphasizing the importance of choosing the right ones. The phylloxera louse played a pivotal role in shaping modern viticulture. The massive destruction it caused led to a re-evaluation of wine production methods. Farmers initially attempted to treat affected vineyards but ultimately turned to planting American vines, which could tolerate the pest. However, these efforts yielded poor results. Further research focused on grafting European varieties onto American rootstocks, enabling them to resist phylloxera. Despite progress in this area, challenges persist. Certain varieties, such as Folle Blanche, remain vulnerable to the louse and have largely disappeared in their traditional regions. The absence of phylloxera is partly due to geographic isolation and stringent quarantine measures in countries like Chile, South Australia, and Argentina. They do not require grafting and can grow independently, resulting in reduced replanting costs.