

**TITLE:** Wines of Spain

**TYPE OF COURSE:** Elective Workshop

**PUBLIC:** Current students, alumni and the general public

**NUM. OF PARTICIPANT:** 12

**COURSE DESCRIPTION:** With over one million hectares, Spain is the country with the most land planted with vine. Its wine history dates back to times when it was a major wine supplier of the Roman Empire. Most of Spanish wine evolution; however, has only happened in the recent years : New legislation, multiplying denominations of origin, pioneer winemakers and improved winemaking techniques have made this wine country more exciting than ever before. This lecture, followed by a tasting of twelve wines will illustrate the variety of wine styles this country has to offer, from the northwestern Rias Baixas to the southern Jerez via the Ribera del Duero, Rioja and Priorat; to name a few.

**NUMBER OF HOURS:** 4 hours

**ACADEMIC YEAR:** 2018 **TERM:** 1

**FIRST DAY OF CLASS:** 20 Feb 2018 **EXAMINATION:** N/A

**SCHEDULE:** Tuesday From 17:30 To 21:30

**PRE-REQUISITES:** Being 20 years old or more on the first day of class

**OBJECTIVES:** By the end of this course, participants will be able to:

1. Appreciate the variety of wines produced in Spain
2. Identify the upcoming regions, winemaking techniques and influential winemakers that are transforming Spain as a wine country.
3. Taste wines from local grape varieties such as Albario, Mencia, Tempranillo, Garnacha, Monastrell, Graciano, Palomino... and famous denominations of origin such as Rias Baixas, Ribera del Duero, Rioja, Priorat or Jerez.
4. Differentiate between Joven, Crianza and Reserva aging categories for red wines.
5. Compare traditional Cavas with Cavas made with international grapes.
6. Appreciate different styles of Sherries.
7. Learn some basic Spanish wine terms and abbreviations that may appear on labels (DO, DOCa, VORS, Vinos de Pago, Cava, Joven, Crianza, Reserva, Gran Reserva...)