

## **Course GS-12 WINE IN SPAIN: HISTORY AND WINE TASTING**

(45 contact hours)

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### **Objectives**

Wine has long been part of human society and today is an important part of Spanish culture. This course provides a hands-on introduction to the world of wine. Students will meet the main Spanish wine regions and grapes, they will learn how to store and serve wine effectively, and explore different wines through sight, smell, and taste, and the principles of food and wine pairings. This course also covers a variety of topics related to the Spanish wine industry, from wine styles and winegrowing areas to sustainable production and tourism.

### **Methodology**

The syllabus will be developed in the most balanced way according to its extension (45 hours), combining Theoretical Classes with support of audiovisual material, and Practical Classes savoring different Spanish wines to better understand the stages of wine tasting.

### **Brief contents**

The program has been structured in six modules:

#### **1. INTRODUCTION TO THE WORLD OF WINE**

Etymology. History of wine. History of Spanish wine.

#### **2. FROM SOIL TO GRAPE**

The vine and the vineyard. Geography and climate. Classification of Spanish wines and wine regions.

#### **3. FROM GRAPE TO BOTTLE**

Wine grapes (Spanish varieties). Types of wines (Variants). Wine production methods (Winemaking).

#### **4. FROM BOTTLE TO GLASS**

Packaging (the bottle and the cork). Storage (Wine cellars). Wine accessories (bottle opener, vacuum wine saver, decanter, wine glass...)

#### **5. FROM GLASS TO MOUTH**

Wine tasting. Food and wine pairing. Health effects of wine.

#### **6. WINE TODAY AND TOMORROW**

Professions in the wine industry. Production and consumption. Marketing and wine tourism in Spain.

### **Evaluation**

Students will be required to undertake the following activities:

- Two written examinations (midterm and final exam) which represent 70% of the final mark.
- Presentation of a project. This activity represents 20% of the final mark.
- Class attendance which makes the remaining 10% of the student's final mark.

**References:**

Chartier, F. (2012). Taste Buds and Molecules: The Aromatic Path of Wine and Foods. Ed. John Wiley & Sons.

Evans, S. J. (2018). The Wines of Northern Spain. Kindle Edition.

Goode, J. (2018). The Science of Wine: From Vine to Glass. University of California Press.

Johnson, H. (2005). The Story of Wine. New Illustrated Edition by Mitchell Beazley.

Peñín, J. (2017). Peñín Guide to Spanish Wine 2018. Ed. Pi & Erre Comunicacion S.A.

Robinson, J. (2012). How to Taste. A Guide to Enjoying Wine. Ed. The Oxford Companion to Wine.

Robinson, J. & Harding, J. (2015). The Oxford Companion to Wine. Ed. Oxford University Press.