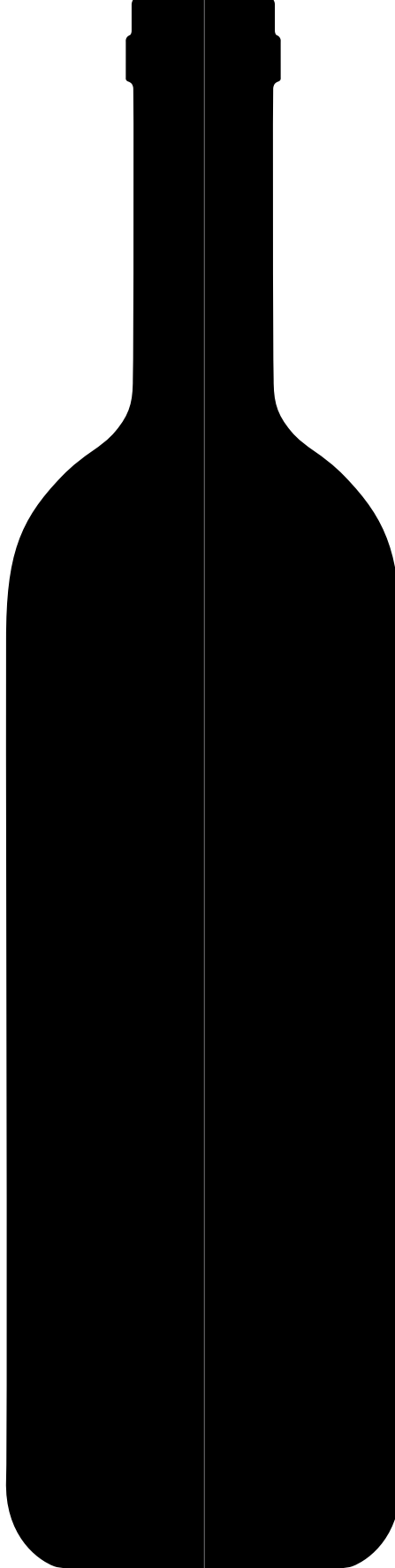



Instituto Cervantes New York at Amster Yard

211 49th Street
New York, NY 10017



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Instituto Cervantes New York
at Amster Yard



WINEPROGRAM ATINSTITUTOCERVANTES

Instructor **Helio San Miguel**

**2010
2011
SEASON**

PRESENTATION

The excitement and attention surrounding the wines of Spain keeps growing every year. *Robert Parker's Wine Advocate* has more than tripled its Spanish wine coverage, reviewing over a thousand wines a year, with dozens reaching the coveted 95-100 range. At the same time, *Wine Spectator* has defined Spain as "the new source of Europe's most exciting wine and food." This tremendous growth and critical acclaim has brought a new level of interest and recognition to the wines of Spain, propelling them into international stardom and making **Spain the second largest wine exporter in the world** by volume, overtaking France, and surpassed only by Italy.

The unprecedented revolution that is sweeping over Spain's wine world is responsible for this sea change. Three words can aptly summarize it: **recovery**, **discovery**, and **innovation**. Traditional grape varieties and regions realized their full potential, old forgotten ones were re-discovered, and new innovative styles mushroomed all over Spain. **A new generation of ambitious winemakers** are crafting an endless array of new wines in both traditional and innovative styles from every corner of the country. These exciting wines range from unbeatable values, *sherries*, *cavas* and many undiscovered rarities, to top reds worthy of a fine cellar that are fast becoming cult wines quickly grabbed up by savvy connoisseurs.

In this fast-changing scene, the **Wine Program at Instituto Cervantes** has become the reference point to learn about the wines of Spain, discover the latest developments, and keep pace with novelties. Whether you are a wine novice, a connoisseur, or a wine professional, Instituto Cervantes invites you to explore the fascinating world of wine through our **comprehensive program of thirty three individual tasting seminars**. They take place weekly from September through June. **Individual seminars focus on top wine regions, grape varieties, best vintages, wine topics, and cutting-edge wineries and winemakers**. They also include our **unique blind tastings**, often bringing barrel samples of unreleased vintages, and frequently looking into new areas and wines yet to be discovered by the American press. **Twelve different wines are sampled in each class** featuring the top names from all the major wine producing areas of Spain and the world.



INTERESTING FACTS ABOUT THE WINES OF SPAIN

- Spain has more land under vines than any other country.
- Spain is the third largest wine producer in the world, after Italy and France, with an ancient winemaking tradition that goes back thousands of years.
- Spain is, according to the International Wine Office, the world's second largest wine exporter by volume, after Italy.
- Spain has over 60 officially designated wine regions (called *Denominaciones de Origen* or D.O.) with more than 2,000 wineries that make several thousand different wines every year.
- Spain is the cradle of Tempranillo and Albariño, and also of more than 150 grape varieties, among them Garnacha (a.k.a. Grenache), Godello, Graciano, Mencía, Monastrell (a.k.a. Mourvèdre and Mataro), and Verdejo, which are fashionable grapes in France, Portugal, California and Australia.

IN OUR WINE PROGRAM YOU WILL FIND

- Three-week comprehensive course on wines of Spain.
- Seminars focusing on Spain's top areas and top grape varieties.
- Tastings concentrating on top appellations, winemakers, wine trends, and hot topics in Spain and all over the wine world.
- Exclusive blind tastings focusing on great vintages, regions, grape varieties, and styles of wines, showcasing the top wines of Spain plus Bordeaux Classified Growths, Rhône stars, Super Tuscans, Cult Californian and Australia's new trophy wines.

ABOUT THE INSTRUCTOR

Helio San Miguel was born in Madrid. He is the New York Correspondent of *Club de Gourmets*, Spain's leading wine and food magazine, and a frequent contributor to publications in English and Spanish (www.elmundovino.com, *Wines from Spain News*, *Fodor's*, etc.) He has been a wine writer and educator since 1995, consults for restaurants and importers, and serves as a judge in tasting panels.

ACKNOWLEDGMENTS

Special thanks to the wineries, importers, and a handful of good friends that help us to always track down and find the best possible wines from Spain and all over the world. Without them these seminars would not be the same.

THE GRAPES OF SPAIN

Spain has more than 150 officially registered grape varieties. This series will showcase the best of them that are already achieving dazzling quality.

1 IN THE MOOD FOR TEMPRANILLO

[Friday, March 25]

This seminar is devoted to the noble, age-worthy, and versatile Tempranillo, Spain's most distinguished black grape, responsible for the great reds of Rioja, Ribera del Duero and Toro.

2 RED SQUARE: GARNACHA, GRACIANO, MONASTRELL, MENCIA

[Friday, April 1]

Tempranillo is the undisputed queen of Spanish grapes. However, Spain has a few other superb native grape varieties whose quality has skyrocketed in the last two decades. This tasting will focus especially on Garnacha (Grenache), Graciano, Monastrell (a.k.a. Mourvèdre and Mataro) and Mencía. They are used on some of the best wines of Rioja, Priorat, Aragón, Bierzo and Jumilla.

3 THE GREAT WHITE WAY: FROM ALBARIÑO TO VERDEJO

[Friday, April 8]

Of all the wines of Spain, the whites are undergoing the most dramatic transformation. Grapes like Albariño from Rías Baixas, Godello from Bierzo and Valdeorras, and Verdejo from Rueda are leading the way. In this seminar we will focus on the most important areas and grapes, and taste the best of these original, surprising and refreshing wines.

COMPARATIVE TASTINGS

This series offers three outstanding comparative tastings.

1 TWIN PEAKS: 1981 VS. 1982

[Friday, April 15]

Three decades ago 1982 became a landmark year in Rioja and Spain. Touted as the vintage of the century, it cast a powerful shadow over the excellent 1981 that was somehow left behind. Since then however, many wine critics and connoisseurs have engaged in fierce arguments defending that 1981 was actually better and is aging more gracefully than 1982. Now, almost thirty years later and with the top wines in full bloom, it is the perfect time to blind taste both vintages side by side.

SERIES OF SEMINARS



2 WINE ADVOCATE VS. WINE SPECTATOR

[Friday, April 29]

Since we introduced this seminar it has become an instant hit. *Robert Parker's Wine Advocate* and *Wine Spectator* are arguably the most influential wine publications in the world. Both claim scoring wines in a 50-100 point scale, but in reality most fall between 85 and 100, making it a de facto 16-point scale. Even in this narrower range, oftentimes they rate the same wines with quite diverging scores, frequently with 5 or more points of difference. In this tasting we turn the tables to take a look at the way they taste and score wines.

3 TEMPRANILLO VS. SANGIOVESE

[Friday, May 6]

Tempranillo is the grape of Rioja and Sangiovese the queen of Tuscany. The wines made from these two grapes are elegant, polished and perfumed, yet powerful and food friendly. In this tasting we will compare the wines produced from these two world-class grapes.

2001: A WINE ODYSSEY

2001 is one of the finest vintages in Spain's history, bringing to mind comparisons with the legendary 1964, 1970 and 1982. Ten years later we will assess in this series its quality and evolution.

1 2001: RIOJA VS. RIBERA DEL DUERO

[Friday, May 13]

2001 is to Rioja what 2000 was to Bordeaux: a benchmark vintage and the showcase for the new generation of Rioja producers that came out in the mid-90s. In Ribera del Duero it delivered majestic, tannic yet silky wines. In this tasting we will compare them.

2 2001: THE CLASH OF THE TITANS

[Friday, May 20]

2001 produced wines of superb quality all across the country, as well as in the Rhône, Italy, California and Australia. In this seminar we will taste the very best from this much-heralded vintage.

3 THE CHALLENGE: 2000 VS. 2001

[Friday, May 27]

2001 achieved legendary status in Spain, overshadowing 2000. However, a famous Rioja winemaker pronounced in one of our own seminars, that in due time, the top wines of 2000 might actually surpass their much more famous 2001 counterparts. A decade later, it is time to assess their evolution.

FINAL SERIES

This final series closes the year with three outstanding tastings.

1 THE BEST YEARS OF OUR LIVES: 1950 TO 2000

[Friday, June 3]

At a time in which bottles seem to be consumed within a few years, if not months, after they hit the shelves, rarely does one come across decades-old wines. But those wines serve as an almost forgotten testimony to the quality and longevity that the best wines can achieve over time. In this seminar we will taste wines from the top vintages of the 20th century's last five decades.

2 GRAN RESERVA VS. GRAND CRU

[Friday, June 10]

Traditional Rioja and Burgundy are some of the most aromatically complex and deceptively age-worthy wines. As they turn older, they also start to look surprisingly alike. In this rare tasting we will compare some of the best *gran reserva* wines from Rioja, alongside some of Burgundy's top *crus*.

3 SPARKLING GEMS

[Friday, June 17]

Good, inexpensive Cava (Spain's sparkling wine), is one of the world's greatest values. As a result, however, expensive, top quality Cava is the least known wine outside Spain. This final tasting will showcase the most ambitious Cavas produced in Spain, many of which are not yet exported to the U.S., blind tasting them along with outstanding examples from Champagne and California.

WINESEMINARS20102011

WHEN

FALL

09/24, 10/01, 10/08, 10/15, 10/22, 10/29, 11/05,
11/12, 11/19, 12/03, 12/10, 12/17

[Registration begins August 1]

WINTER

01/14, 01/21, 01/28, 02/04, 02/11, 02/18, 02/25,
03/04, 03/11

[Registration begins November 1]

SPRING

03/25, 04/01, 04/08, 04/15, 04/29, 05/06, 05/13,
05/20, 05/27, 06/03, 06/10, 06/17

[Registration begins March 1]

WHERE

Instituto Cervantes

211 49th Street
New York, NY 10017

[All seminars will be held from 6pm to 9pm]

SALES & POLICIES

You may register online [www.newyork.cervantes.org],
by telephone [2123087720 ext. 3] or in person
at Instituto Cervantes.

We accept checks, debit and credit cards
[Visa, MasterCard, Discover and American Express].

Proof of purchase will be distributed at time of
sale. Each person is responsible for his/her proof
of purchase.

Maximum of 3 seats per person per seminar.

Maximum of 14 attendees per seminar [no waiting list].

** Instituto Cervantes reserves the right to cancel
seminars for which fewer than six participants have
registered. Students registered in a cancelled seminar
will be notified and may transfer to another session,
providing it is not full, or receive a full refund.*

TICKET PRICES

- **Single Tasting** \$95
- **Pack of Six Tastings** \$545