

INTRODUCTION

The Instituto Cervantes New York proudly presents its wine courses for the fall of 2011. Historically, we have understood in Spain that wine is one of the most rich and complex manifestations of culture and civilization, and to come to know it in the most profound sense allows us to fully comprehend its ancient historical heritage.

This fall, the Instituto Cervantes New York will diversify its selection of wine courses, structuring them into three categories. In one, nine specialized seminars will be offered by Helio San Miguel, who has spent many years teaching about Spanish wines. These seminars will be marked by the specificity and depth of the topics covered.

In the second category, two young experts in the culture of Spanish wine, Carlos Iglesias and Juan Manuel Holgado, will offer two seminars with an open format in which the wine will enhance the learning and practicing of Spanish in a festive environment. "Discovering Spain through Its Wines" is an invitation to discover the secrets of Spanish wines in a more open format than the specialized courses. One part celebration, one part learning session, "Discovering Spain through Its Wines" is the most direct way to get to the essence of the culture of wine in the country.

Finally, as part of the curriculum, with which it will be fully integrated, we will offer a course on culture and civilization that, as taught by Juan Manuel Holgado, will approach the specialized study of language through the particulars of the knowledge of wine, within the context of the classroom.

WINE PROGRAM FALL 2011

Spain has a 3,000-year old winemaking tradition and more land planted with vines than any other country in the world. With over 60 appellations and more than 2,000 wineries, it is the third largest producer and second largest wine exporter in the world.

Since the 1990s, an unprecedented wine revolution has swept over Spain, as ambitious winemakers brought back forgotten grape varieties, discovering new regions, and making innovative wines. This has led to great enthusiasm from the top wine critics. Thousands of Spanish wines are reviewed every year, with dozens consistently reaching the coveted 95-100 rating, and becoming cult wines, sought after worldwide.

1. WINE SEMINARS - Helio San Miguel

- Unique wine tasting seminars on the top appellations, the winemakers, and hot wine trends in Spain and throughout the world, frequently sampling new and unreleased cutting-edge wines.
 - Exclusive blind tastings of great vintages, regions, varieties, and wine styles, showcasing the best Spanish wines, plus top mystery wines from the world's best wine regions.
- Featuring 12 different wines per seminar.

PROGRAM:

TRADITIONAL VERSUS MODERN STYLES IN RIOJA (Thursday, Sept. 29)

During the last two decades, Rioja has seen an explosion of ambitious wines made in dramatic new styles, quite different from the venerable and traditional *gran reservas*. Some critics, however, are skeptical about their evolution and complexity, so it is time to compare both styles.

RIOJA VERSUS RIBERA DEL DUERO (Thursday, Oct. 6)

Rioja and Ribera del Duero produce majestic, tannic yet silky reds that age well and represent the benchmark for Tempranillo. In this seminar, we will blind taste six wines from each region, focusing on the landmark 2001 vintage.

2001: TEN YEARS AFTER (Thursday, Oct. 13)

2001 is one of the finest vintages in Spain's history. It delivered wines of superb quality all across the country, eliciting comparisons with the legendary vintages of 1964, 1970 and 1982. It was also an excellent vintage in the Rhône, Italy, California and Australia. Ten years later, we will assess its outstanding quality and promising evolution.

STAR WINEMAKERS (Thursday, Oct. 20)

In the last two decades, the wine landscape in Spain has experienced its most dramatic revolution, at the hands of a new generation of star winemakers who are producing ambitious wines in exciting new styles in every corner of the country. This tasting seminar is devoted to them and their unique and impressive wines.

NEW CULT WINES (Thursday, Oct. 27)

A growing number of ambitious Spanish wines have quickly achieved cult status, becoming a frequent presence in top wine lists and auctions where they are avidly snapped up by connoisseurs. In this seminar, we will taste them and evaluate their potential.

2007: THE COOL VINTAGE (Thursday, Nov. 3)

2007 was an outstanding vintage in California, the south of France and much of Italy. In Spain, a significant number of top winemakers also consider it one of their finest years because its cold, dry and long season allowed for a slow and almost perfect ripening. The results are unusually complex wines of great distinction, rich aromatic profiles and promising longevity. In this seminar, we will blind taste the top examples from all these areas.

THE BEST YEARS OF OUR LIVES: 1950 TO 2000 (Thursday, Nov. 17)

At a time when bottles of wine are almost always consumed within a few years after their release, if not months, rarely does one come across decades-old wines. But these wines serve as an almost forgotten testimony to the quality, complexity and longevity that the finest wines can achieve over time. In this seminar, we will taste wines from the great vintages of the 20th century's last five decades.

1994, 1995, AND 1996: THE GOLDEN TRIO AT THE PEAK (Thursday, Dec. 1)

1994, 1995 and 1996 are the three best consecutive vintages in Spain's history. Now that all of them have over fifteen years of evolution, it is the perfect time to enjoy them, compare them, and reassess their extraordinary quality.

SHERRY TREASURES: FROM FINO TO VORS (Thursday, Dec. 8)

Sherry is Spain's most original, unique, and imitated wine creation, and the VOS and VORS designations distinguish its most hallowed wines. This seminar will provide a thorough understanding of this misunderstood region and focus on the best and oldest VOS and VORS, *amontillados*, *palo cortados*, *olorosos*, and *PX*.

ACKNOWLEDGMENTS

We would like to offer a special thanks to the wineries and importers and their assistance in our aim to offer the best possible wines.

REGISTRATION

- Registration begins August 1st
- All seminars will be held from 6pm to 9pm
- Maximum of 3 seats allowed to be registered by each 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
- Three tastings \$275
- Six Tastings \$540

2. WINE TASTINGS – SOCIAL GATHERINGS CELEBRATING SPANISH WINES

DISCOVER SPAIN THROUGH HER WINES – Juan Manuel Holgado and Carlos Iglesias

Let these two young wine-connoisseurs guide you through the most picturesque of gastronomic and cultural wine routes. Learn all you will ever want to know about Spanish wine and have fun in the process.

In this introductory course, consisting of two seminars, we will approach the world of Spanish wines from a cultural and historical perspective. Of course, we will taste wines from most of its wine regions. The extremely diverse Spanish geography, climate, and cultural traditions will bring us to different areas, focusing on the distinctiveness of each. With a formidable and lengthy history and tradition in the process, Spain produces all styles of wines, but until recently, this richness has been kept from the world. Truly authentic, Spain has endless culinary and winemaking potential. Each seminar, will consist of a brief introduction, a tasting, useful tips and curiosities, and will conclude with the opportunity to test your palate. Please come join us on this vino-cultural journey!

GREEN SPAIN (NORTH ATLANTIC COAST), DUERO VALLEY, AND EBRO VALLEY (Friday, Oct. 21)

From the Galician shore, where Albarinho is grown, to the historic Rioja and Ribera del Duero wine regions, dominated by the famous Tempranillo grape, students will also be introduced to the up and coming region of Bierzo, where the Mencia grape has shown astonishing potential. All this, in an area of the country dominated by its largest rivers and the historic tradition of pilgrimage to Santiago de Compostela.

THE MEDITERRANEAN COAST, CAVA, SHERRY, AND THE ISLANDS (Friday, Nov. 18)

The winding, beautiful Mediterranean coast is region of modern Spain, where wine was first made over 3000 years ago. Essential to its character, are its diversity of wine styles, its native grapes, its languages, and its culture. From Barcelona's wine region, to Valencia and the South, the sun shines all across this area, as it does on the Balearic Islands in the Mediterranean and the Canary Islands off the coast of Africa.

REGISTRATION

- Registration begins August 1st.
- All seminars will be held from 6:30pm to 9pm.
- Maximum – between 20 and 40 seats per seminar.

Ticket prices

- Single Seminar \$65
- Two seminars \$120

FROM THE ACADEMIC PROGRAM – CULTURE & CIVILIZATION COURSE

Spanish wine

Students will improve their level of Spanish fluency, as well as their knowledge of Spain as they learn about Spanish wines. This wine tasting tour will take you to all four corners of Spain, from the Mediterranean coast and the Meseta, to the North and the Islands, including lesser-known wine producing regions in more remote areas. This virtual trip will improve your cultural and culinary knowledge of Spain, while learning about (and tasting) one of the basic pillars of Spanish identity: wine.

Level of Spanish required: A2.

From October 6 to December 15. Thursdays 6:30 to 8:30pm.

Price: \$355 (20 hours)

*Policies for language courses apply. Please refer to the academic program:
www.NuevaYork.cervantes.org.

ABOUT THE INSTRUCTORS

Helio San Miguel

Helio San Miguel was born in Madrid. He is the New York Correspondent of *Club de Gourmets*, Spain's leading food and wine magazine, and a frequent contributor to publications in English and Spanish (www.ElMundoVino.com, *Wines from Spain News*, *Fodor's*, etc.) Since 1995, he has been a wine writer, educator, and consultant.

Juan Manuel Holgado

Juan Manuel Holgado was born in Girona, a small town between Barcelona and France. He has over six years of experience in the hospitality industry in New York and is currently pursuing the highest level, Diploma, in the WSET wine program. He works as a sommelier at the restaurant Casa Mono, which has one of the best Spanish wine lists in the country.

Carlos Iglesias

A native of Salamanca, there are two things for Carlos Iglesias that are close to home, both literally and figuratively: food and wine. Carlos has cultivated his passions here in New York, first as manager and sommelier of Alcalá Restaurant and then as managing director of Spain Wine Collection, which imports and distributes Spanish wine.

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SALES AND POLICIES

You may register online: www.newyork.cervantes.org, by telephone (212.308.7720 ext. 3) or in person at Instituto Cervantes.

We accept checks or debit and credit cards (Visa, MasterCard, Discover, and American Express). Full payment must be received prior to the first class.

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