

WINEPROGRAM AT INSTITUTO CERVANTES

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.



Photo Luis Asin

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.

SERIES OF SEMINARS



THE WINES OF SPAIN

This series offers a three-week thorough and up to date introduction to the wines of Spain, its most famous regions, varieties, winemakers and wines. We will learn about all the top areas and styles, and taste the best wines from the classic producers and the new stars.

1 RIOJA AND BEYOND

[Friday, September 24]

Rioja is Spain's most famous wine area. With a century history, hundreds of wineries, and dramatic wine styles, Rioja is now better and more diverse than ever. In this seminar students will get acquainted with Rioja wines at all quality levels, from *crianza* to *gran reserva*. We will learn about their grapes and varied styles, history, climate and soils, and taste the most representative examples. We will also look at neighboring Navarra and Aragón.

2 FROM RIBERA DEL DUERO TO RÍAS BAIXAS

[Friday, October 1]

The northwestern quadrant of Spain houses a great diversity of high quality wines like Ribera del Duero, Toro and the albariños from Rías Baixas, as well as emergent areas like Bierzo, Rueda, Ribeira Sacra and Valdeorras, and a growing number of high quality non-D.O. wines.

3 FROM SHERRY TO PRIORAT

[Friday, October 8]

This seminar covers the areas that run along Spain's Mediterranean coast, center and south. They include the world-class fortified wines of Sherry (Jerez), the sought after and hefty reds of Priorat, emergent regions like Jumilla and Montsant, and popular appellations like Cava and Penedés.

TWO FOR THE ROAD: 2004 AND 2005

In this series we will assess and compare the quality of the milestone 2004 and 2005 vintages, blind tasting some of the best wines produced in the top wine regions.

1 2004: A LANDMARK VINTAGE

[Friday, October 15]

2004 was a vintage that even before the wines were released, it was hailed as superb. Moreover, no other Spanish vintage so far got American critics so excited, getting more perfect 100 point scores than ever, plus dozens of other wines deemed extraordinary.



Photo Luis Asiri

2 2005: A MOST PERFECT YEAR

[Friday, October 22]

2005 was heralded in Bordeaux as superior to even 2000, and in Rioja as better than 2001 and 2004. Much like 1995, 2005 has shaped up as a very fine year almost everywhere. In this seminar we will continue to assess the promising quality and evolution of this legend-in-the-making vintage.

3 THE DYNAMIC DUO: 2004 VS. 2005

[Friday, October 29]

Like 1981 and 1982, and 1994 and 1995 before them, 2004 and 2005 are a rare duo of back-to-back outstanding years in most major areas. In this tasting we will compare these two hallmark vintages.

MODERN TIMES

This series is devoted to some of the most important and recent developments in Spain's wine world.

1 SPAIN'S STAR WINEMAKERS

[Friday, November 5]

In the last two decades Spain's wine landscape has experienced its most dramatic revolution ever. A new generation of star winemakers who started making ambitious wines in exciting new styles from all major areas and every corner of the country, is responsible for it. This seminar is devoted to them and their original and ambitious wines.

2 DISTINCTIVE TERROIRS OF SPAIN

[Friday, November 12]

Much of the revolution that is taking place in Spain has to do with the recovery of old *terroirs* and the discovery of new ones. In this tasting we will explore those unique wines whose *terroir* shines through to convey their unique character.

3 2007: THE COOL VINTAGE

[Friday, November 19]

A significant number of winemakers from some of the top areas of Spain consider 2007 one of their finest vintages. 2007's dry season allowed for a slow and perfect ripening. This resulted in unusually complex wines of great distinction, rich aromatic profile, and promising longevity.

AGING GRACEFULLY

Some like them young, some prefer them more mature. Today powerfully tannic wines are drinkable, and often-times delicious, at an early age, but old, mature wines still offers unparalleled drinking pleasure, as we will see in this series.

1 TRADITIONAL VS. MODERN STYLES IN RIOJA

[Friday, December 3]

In the last two decades Rioja has seen an explosion of ambitious new wines released much earlier than the old and venerable *gran reservas*. Made in dramatic new styles, they have challenged Rioja's traditional hierarchy. Some critics, however, are skeptical about their evolution and complexity, so now that many of these wines have aged, it is time to compare both styles.

2 1994, 1995 AND 1996: THE GOLDEN TRIO REVISITED

[Friday, December 10]

Arguably the three best consecutive vintages in Spain's wine history. Now that all of them have well over a decade of life, it is the perfect time to enjoy them, compare them, and reassess their extraordinary quality and evolution.

3 THE SILK ROAD: CLASSIC GRAN RESERVA

[Friday, December 17]

Few wine experiences match the intoxicating aroma of fine, old, traditional *gran reserva* wines. Ethereal, silky and perfumed, their superb delicacy makes them immediately appealing and deceptively evolved, yet a couple of decades of patience will offer sure reward. This seminar is devoted to those old *reserva* and *gran reserva* wines. An elating experience for the initiated connoisseur, and an uncharted territory for those who rarely venture beyond fruit and tannins.

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 East 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 [212-308-7720/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 there is still availability, or receive a full refund.*

TICKET PRICES

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