

**WINE 121 Course Outline as of Fall 2023****CATALOG INFORMATION**

Dept and Nbr: WINE 121      Title: WINES OF SPAIN  
 Full Title: Wines of Spain  
 Last Reviewed: 2/14/2022

Units		Course Hours per Week		Nbr of Weeks	Course Hours Total	
Maximum	1.50	Lecture Scheduled	1.50	17.5	Lecture Scheduled	26.25
Minimum	1.50	Lab Scheduled	0	4	Lab Scheduled	0
		Contact DHR	0		Contact DHR	0
		Contact Total	1.50		Contact Total	26.25
		Non-contact DHR	0		Non-contact DHR	0

Total Out of Class Hours: 52.50

Total Student Learning Hours: 78.75

Title 5 Category: AA Degree Applicable

Grading: Grade or P/NP

Repeatability: 00 - Two Repeats if Grade was D, F, NC, or NP

Also Listed As:

Formerly:

**Catalog Description:**

In this course, students will examine the major wine regions of Spain, grape varieties grown there, and the wines produced. Students should bring six matching wine glasses to every class session.

**Prerequisites/Corequisites:**

Minimum Age 18 or older

**Recommended Preparation:****Limits on Enrollment:**

Must be 18 years or older

**Schedule of Classes Information:**

Description: In this course, students will examine the major wine regions of Spain, grape varieties grown there, and the wines produced. Students should bring six matching wine glasses to every class session. (Grade or P/NP)

Prerequisites/Corequisites: Minimum Age 18 or older

Recommended:

Limits on Enrollment: Must be 18 years or older

Transfer Credit:

Repeatability: Two Repeats if Grade was D, F, NC, or NP

## **ARTICULATION, MAJOR, and CERTIFICATION INFORMATION:**

<b>AS Degree:</b>	<b>Area</b>	Effective:	Inactive:
<b>CSU GE:</b>	<b>Transfer Area</b>	Effective:	Inactive:

<b>IGETC:</b>	<b>Transfer Area</b>	Effective:	Inactive:
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<b>CSU Transfer:</b>	Effective:	Inactive:
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<b>UC Transfer:</b>	Effective:	Inactive:
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**CID:**

**Certificate/Major Applicable:**

Both Certificate and Major Applicable

## **COURSE CONTENT**

**Student Learning Outcomes:**

At the conclusion of this course, the student should be able to:

1. Identify and describe the major grapes grown and the wines made in the various wine regions of Spain.
2. Critically evaluate various Spanish wines.

**Objectives:**

In order to achieve these learning outcomes, during the course students will:

1. Identify the principal wine growing regions of Spain.
2. Explain the suitability of grape varieties for each appellation in Spain.
3. Describe the unique characteristics of the wines produced in the areas studied.
4. Define and explain Spanish wine label terminology.

**Topics and Scope:**

- I. Principal wine growing regions of Spain
- II. Grapes grown successfully in each of Spain's wine growing regions
- III. Wine styles and characteristics produced in the areas studied
- IV. Sensory characteristics
  - A. Wine regions of Northern Spain
    1. Catalunya, with emphasis on Priorato and Costers del Segre
    2. Galicia
    3. Castilla y Leon, with emphasis on Ribera del Duero
    4. Rioja
    5. Navarra
  - B. Wine regions of Central Spain
    1. Castilla-la-Mancha, with emphasis on Valdepeñas
  - C. Wine regions of Southern Spain
    1. Andalusia, with emphasis on Jerez, Malaga and Montilla-Moriles
- VI. Spanish wine labeling

## VII. Importance of Spanish wine worldwide

### Assignment:

1. Weekly reading (5-15 pages)
2. Weekly wine tasting exercises.
3. Weekly wine tasting notes.
4. One written report on one Spanish wine (3-6 pages).
5. One oral group presentation on one Spanish wine (5-15 minutes).
6. One midterm
7. Final exam

### Methods of Evaluation/Basis of Grade:

**Writing:** Assessment tools that demonstrate writing skills and/or require students to select, organize and explain ideas in writing.

Wine tasting notes; written report on a Spanish wine.

Writing  
15 - 30%

**Problem Solving:** Assessment tools, other than exams, that demonstrate competence in computational or non-computational problem solving skills.

Wine tasting exercises

Problem solving  
20 - 35%

**Skill Demonstrations:** All skill-based and physical demonstrations used for assessment purposes including skill performance exams.

Oral group presentation

Skill Demonstrations  
5 - 15%

**Exams:** All forms of formal testing, other than skill performance exams.

Final exam and midterm

Exams  
15 - 35%

**Other:** Includes any assessment tools that do not logically fit into the above categories.

Oral group presentation, participation

Other Category  
10 - 30%

### Representative Textbooks and Materials:

About Wine. 2nd ed. Henderson, J. Patrick and Rex, Dellie. Delmar Cengage Learning. 2011 (classic)

Wine Atlas Of Spain. 1st ed. Duijker, Hubrecht. Random House Value Publishing. 1995 (classic)