

WINE 121 Course Outline as of Summer 2017**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	8	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:

An introductory examination of the major wine regions of Spain, grape varieties grown there, and the wines produced. This course will also explore the importance of wine in Spanish cuisine and culture and the stature Spanish wines have achieved worldwide.

Prerequisites/Corequisites:

Minimum Age 18 or older

Recommended Preparation:**Limits on Enrollment:**

Must be 18 years or older

Schedule of Classes Information:

Description: An introductory examination of the major wine regions of Spain, grape varieties grown there, and the wines produced. This course will also explore the importance of wine in Spanish cuisine and culture and the stature Spanish wines have achieved worldwide. (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:

AS Degree:	Area	Effective:	Inactive:
CSU GE:	Transfer Area	Effective:	Inactive:
IGETC:	Transfer Area	Effective:	Inactive:
CSU Transfer:		Effective:	Inactive:
UC Transfer:		Effective:	Inactive:

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. Explain how the Spanish cuisine and wine are paired together.

|

Objectives:

Upon completion of the course, students will be able to:

1. Identify the principal wine growing regions of Spain.
2. Explain why certain grapes are grown in some appellations and not others.
3. Describe the unique characteristics of the wines produced in the areas studied.
4. Analyze the food-pairing compatibility of the wines studied.
5. Define and explain Spanish wine label terminology.
6. Discuss the importance of wine in Spanish cuisine and how Spanish wines have achieved stature worldwide.

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. North
 1. Catalonia region
 2. Galicia and Castilla y Leon region
 3. Rioja and Navarra region
 4. Ribera del Duero region
 5. Priorato and Costers del Segre regions
 - B. Central

1. Castilla-la-Mancha region
2. Valdepenas region
- C. South
 1. Jerez region
 2. Malaga region
 3. Montilla-Moriles region
- V. Pairing the wines studied with food
- VI. Spanish wine labeling
- VII. Importance of wine
 - A. Spanish cuisine and culture
 - B. Stature of Spanish wines worldwide

Assignment:

1. Weekly reading and study assignments from texts and handouts.
2. Weekly wine tasting exercises.
3. Journal of wine tasting notes.
4. Written and oral group presentation on Spanish wine styles and regions.
5. One mid-term exam and one comprehensive final examination.

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 and written report.

Writing
10 - 25%

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

Wine tasting exercises.

Problem solving
25 - 35%

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

None

Skill Demonstrations
0 - 0%

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

Final exam and midterm: Multiple choice, True/false, Completion, Short answer.

Exams
20 - 30%

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

Group presentation

Other Category
20 - 30%

Representative Textbooks and Materials:

About Wine, Henderson, J. Patrick; Alexopoulos, John; Rex, Dellie; Cengage Learning, 2nd Edition 2011.

Wine Atlas Of Spain, Hubrecht Duiker, 1995 (Classic)