

RECOMMENDED WINES

We propose several wines that will illustrate the contents of the course and will bring you closer to our unique way of understanding grape growing and winemaking. Keep this file at hand to take notes and relate the contents studied throughout the course.



RECOMMENDED WINES

What are the most notable differences among the wines of the three zones?

- 1. A Rioja Alta red wine with barrel ageing.**
- 2. A Rioja Alavesa red wine with barrel ageing.**
- 3. A Rioja Oriental red wine with barrel ageing.**

Do you think the characteristics of the following wines match those described in Module 2? Write three characteristics that you would highlight about each one. They will help you remember the variety.

- 4. Single-varietal Viura with no barrel-ageing**
- 5. Single-varietal Viura with barrel-ageing If possible, with some years in the bottle.**
- 6. Viura-Malvasía blend**
- 7. Tempranillo Blanco**
- 8. Single-varietal Tempranillo**
- 9. Single-varietal Garnatxa**
- 10. Single-varietal Graciano**

Look at the oak-fruit balance and for the appearance of tertiary aromas that are associated with the evolution in the bottle (leather, dried fruit, coffee, wet earth, etc.). Also look at the amount of tannin and its characteristics. We recommend that, if possible, the following wines should come from the same winery.

11. Young wine made by carbonic maceration.

(How would you describe its aromas and mouth?)

12. Crianza red wine

13. Reserva red wine

14. Gran Reserva red wine

What differences and similarities can you find among the following wines?

15. Vino de Zona (if you haven't tried it in the previous categories)

16. Vino de Municipio

17. Viñedo Singular wine