

Wine programme 2011-2012




Instituto
Cervantes
Londres


BACCHANALIA
THE WINE & SPIRITS SOCIETY OF GREAT BRITAIN



Bacchanalia The Wine Society is a new and exciting project, which offers you the complete wine experience.

Bacchanalia offices are located at Broken Wharf House, a wonderful location on the River Thames, bang opposite the Tate Modern and Shakespeare's Globe. You can also find our restaurant, River Café by Sergi Arola within our shop, where you can taste all our wines and organic products in situ.

As part of Haciendas de España, Bacchanalia TWS bring you fine wines direct from our own fine states in some of Spain's most interesting regions –Rioja, Ribera del Duero, Rueda, Arribes de Duero, Penedés and more.

The Instituto Cervantes was created in Spain in 1991 to promote the Spanish language and cultures of Spanish-speaking countries. The Instituto Cervantes has over seventy centres in four continents.

The Instituto organizes Spanish courses, cultural events in conjunction with other organisations, the Diplomas of Spanish as a Foreign Language (DELE), and supports Hispanists in their work.

The work of the Instituto Cervantes is directed by representatives from the worlds of academia, culture and literature from Spain and Latin America. In the UK we work closely with British museums, galleries, theatres, publishers and universities as well as with Spanish and Latin American organizations.



AUTUMN TERM	Complete Course £140 Per session: £40
1. An introduction to Wines from Spain	13 October
2. Spanish Grape Varietals	3 November
3. The fine wines of Rioja	17 November
4. Spanish Wines and Cheeses	8 December
WINTER TERM	Complete Course £140 Sessions 2, 3 & 4: £105 Per session: £40
1. An introduction to Wines from Spain	19 January
2. Hacienda Zorita-Wines and Food from the Duero Valley	16 February
3. Marqués de Monistrol Cava House	15 March
4. Wine and Chocolate Tasting	29 March
SPRING TERM	Complete Course £140 Sessions 2, 3 & 4: £105 Per session: £40
1. An introduction to Wines from Spain	12 April
2. <i>Jamón</i> carving demonstration along with special menu	10 May
3. Sherry Tasting with guest presenter from Lustau	31 May
4. The new wave wine regions of Spain with guest presenter from Indigo Wines	28 June

All sessions will take place from 18.30 to 21.00



Where?

Bacchanalia. Broken Wharf House, 2 Broken Wharf, London, EC4V 3DT.

Tel. 020 7429 3271

How to enrol?

Please contact Bacchanalia by sending an email to Dave Green (**dgreen@bacchanaliatws.co.uk**) or by calling **07971 182 874** and he will provide further instructions to proceed with your enrolment.



Autumn Term

1. An Introduction to Wines from Spain

- Tasting 7 wines from Spain.
 - How to taste wine with your eyes, nose and mouth
 - What to look for in wine and how to recognise and assess the key components of wine such as tannins, acidity, alcohol.
- How to evaluate quality with our one second trick for valuing a bottle of wine.
 - Blind tasting of 2 wines to see if you can put the theory into practice.
 - Tips on buying, storing and serving wine, ageing wine, food & wine matching.

2. Spanish Grape Varietals

- A study and tasting of the 7 key indigenous grape varietals that have given Spain a unique standing in the increasingly competitive world wine market. The grapes and regions featured will be:
 - Albariño from Galicia
 - Verdejo from Rueda
 - Tempranillo from Rioja
 - Monastrell from Jumilla
 - Garnacha from Penedés
 - Viura from Rioja
 - Mencía from Bierzo

3. The fine wines of Rioja

- The most important wine region of Spain and still one the most influential in the world.
- This tasting will feature 7 wines where we will showcase what makes Rioja so special.
- A background on the history and geography of the area will be followed by a case study of Rioja focusing on one of our bodegas in Rioja, Marquésde la Concordia.
- The wines featured range from £8.49 to £47.50 per bottle and will certainly show why Rioja is still the best selling wine from Spain.

4. Spanish Wines and Cheeses

- Not only will we featuring 2 of our own cheeses, but we also have a guest speaker from our specialist Cheese supplier, C&D wines.
- We will taste 6 specially selected wines and an accompaniment of delicious cheeses.
- Goat, sheep and cow's milk cheeses from 6 different regions to try out with sparkling, white, red and dessert wines.





Winter term

1. An Introduction to Wines from Spain

- Tasting 7 wines from Spain.
 - How to taste wine with your eyes, nose and mouth
 - What to look for in wine and how to recognise and assess the key components of wine such as tannins, acidity, alcohol.
 - How to evaluate quality with our one second trick for valuing a bottle of wine.
- Blind tasting of 2 wines to see if you can put the theory into practice.
 - Tips on buying, storing and serving wine, ageing wine, food & wine matching.

2. Hacienda Zorita–Wines and Food from the Duero Valley

- The focus of this tasting is to show how Haciendas de Españais leading the way in one of the most exciting wine regions, Arribesdel Duero.
- Not only will we be able to showcase top end white and red wines from this area, but you will have the added luxury of tasting foodstuffs from our own farm, near Salamanca.
- Meats including Jamón, Lomo, Salchichónand Chorizo, Cheeses including QuesoCuradoand Torta, and Extra Virgin Olive Oils.

3. Marqués de Monistrol Cava House

- Marqués de Monistrol is named after a local nobleman from the 14th Century. In 1882 the Marquis of Monistrol, expanded his vineyards and decided to dedicate part of the production to the creation of a sparkling wine (i.e., Cava) using the Méthode Traditionel.
- Varieties grown include the traditional Cava varieties, Parellada, Xarello and Macabeo, with some additional plantings of other grapes like Merlot and Chardonnay.
- Marqués de Monistrol is now a modern state of the art winery – producing renowned Cava's and wines backed up by international awards.
- Monistrol has a rich and proud heritage that combines with a modern, innovative approach to wine making.
- The tasting will include presentation of how cava is made, a tasting of brut, rose, vintage and vintage rose, a comparison on vintages and a blind tasting of Cava vs Champagne. Foods will also be prepared on the evening to match the styles of wine.

4. Wine and Chocolate Tasting

- Pairing wine with chocolate, some say it can't be done, but if you have the right wine to complement the right chocolate it can be a match made in heaven.
- With guest presenter Kirsty Joly showcasing her bespoke hand made chocolates from Perfectly Tempered we will show this exciting new pairing really does work.
- 8 chocolates, 8 wines – 2 vices rolled into 1!! We are delighted to offer an exciting master class pairing chocolate with wine.
- You will taste 6 specially selected wines with an accompaniment of the finest chocolates; learn more about the history of chocolate as well as a few pairing tips from our experts.



Spring Term

1. An Introduction to Wines from Spain

- Tasting 7 wines from Spain.
 - How to taste wine with your eyes, nose and mouth
 - What to look for in wine and how to recognise and assess the key components of wine such as tannins, acidity, alcohol.
- How to evaluate quality with our one second trick for valuing a bottle of wine.
 - Blind tasting of 2 wines to see if you can put the theory into practice.
 - Tips on buying, storing and serving wine, ageing wine, food & wine matching.

2. Jamón carving demonstration along with special menu

- We have a specialist Jamón Carver coming in to carve an entire leg whilst explaining the history, techniques and styles of jamón produced.
- Whilst he carves the food we will be showing 6 of our key wines in our portfolio –all specifically chosen to match the food shown on the evening. You will also be given an opportunity to have a go at carving yourself.
- We taste through each wine and show the ideal food matches for each wine.

3. Sherry Tasting with guest presenter from Lustau

- All about Sherry: an introduction, an amazing tasting, and why we should be drinking more of it. It's one of the treasures of the wine world, but for a while now it has been woefully underappreciated.
- Sherry is a fortified wine made from vineyards in the far south of Spain, where extreme heat —summer temperatures regularly exceed 40 °C— is countered by cooling breezes from the Atlantic.
- Table wines made from here wouldn't be terribly exciting, but the complex process of Sherry production, including the addition of spirit once fermentation is complete (fortification), results in complex, stable wines. This stability is one reason for the historical popularity of sherry: it became highly fashionable in the UK in the late 16th century, at a time when temperature controlled shipping and storage wasn't an option.

4. The new wave wine regions of Spain with guest presenter from Indigo Wines

- With over 72 Wine Regions, Spain now has a tremendous amount of land under vine. This tasting focuses on the wines beyond Jerez, Rioja and Penedés.
- Featuring 8 new wine regions including Arribes del Duero and Jumilla we will try and show you where we think the Spanish wine industry's future lies and how it continue to have a worldwide presence from immense competition from other wine producing countries.



