



Summer course

Understanding the world of wine: from grape to the glass

Coordinator: Manuel Malfeito Ferreira (ISA/DRAT)

Teaching staff: Elsa Gonçalves, Carlos Lopes, Catarina Prista

Attendants: general public, students, PhD students, interested in having an integrated and sustainable approach on wine production and appreciation

Language: the course will be taught in English.

Duration:

Contact hours: 28 h (oral lectures and tastings, 3-4h/module)

Field trips: 12 h (3 field trips of 4 h each)

Total contact hours: 40 h

Credits: 6 credits ECTS

Time-schedule: during June 2023, from 9 to 13h in working days.

Enrollment: deadline 15th May 2023

Number of students: Minimum 6 participants / Maximum 14 participants

Registration cost:

With evaluation and, in case of approval, attribution of 6 ECTS: 750 euros

Documents to submit with the application:

- Identity document (copy)
- Short biography
- Certificate of qualifications
- Letter of motivation (optional)
- Recommendation letters (optional)

Selection Criteria:

Preference order: 1st ISA students, 2nd wine professionals, 3rd public.

Interview to understand motivation and establish final acceptance decision.

Evaluation and certificates:

Written essay on the topics addressed during the program.

Students will have access to a participation certificate if they attend to 6 of the 7 modules. This certificate will be issued by the Academic Division and is subjected to the due fees.

Objectives:

The main goal is to understand the core aspects of wine production and appreciation bridging its historical roots and the recent developments in flavour neuronal processing.

To this purpose, several topics will be addressed aimed at:

- a) Describing the different winemaking processes and respective outputs
- b) Tasting wine using an emotion based approach to recognize the main wine styles and consumer preferences
- c) Describing the essence of historic and heritage sustainability of wine production and enotourism activities
- d) Experiencing the different degrees of food and wine pairing

Learning outcomes:

At the end of this course the student will be able to:

- Understand the different winemaking and wine types
- Understand the origin and history associated with grape and wine production
- Understand consumer preferences and wine trends
- Taste wine according to its aesthetic value through holistic descriptors
- Recognize individual sensitivity to most frequent off-flavours
- Be able to find adequate food pairings

Syllabus

Module 1 – Wine production: grape, vessel, ingenuity

Grape: origin, varieties, uses and production

Winery: basic operations, equipment, flow diagrams

Ingenuity: basic principles of vinification, storage and bottling.

Module 2 – Wine appreciation: beyond sensory analysis

Tasting and the senses: neuronal mechanisms of sensory perception

Perception variability and cross modal interactions

Olfaction as an emotional sense

Conventional tasting: analytical and synthetic descriptors

Module 3 – Grape production: from genes to bunches

Grape varieties: origin, dissemination and breeding

Vineyard management: from conventional to organic and biodynamic production methods

Module 4 – Quality: concepts and assessment

Sensory analysis and wine tasting

Commodity wines and fine wines

The different degrees of expertise: perceptual, conceptual and aesthetic

The cognitive biases in wine appreciation

Preference and aesthetical evaluation

Halo effect in wine appreciation: trends and fashions

Module 5 - Wine origin: in time and space

The historic and heritage sustainability of grape and wine production

The concept of terroir

Denominations of origin: historical background, geographical denominations and present regions

Module 6 – Wine manipulation: meeting consumer demands

Aromatization and smoothening

Oak aging and terroir dissipation

The case of sweet wines, sparkling wines and vermouths

Module 7 – Wine off-flavours: faults or forms?

Concept and definitions: distinguishing between detection and spoilage

Most frequent off-flavours

How to deal with off-flavours

Module 8 – Wine and food: antagonisms and synergies

General principles of food and wine pairing

Wine service: glasses, temperatures and decanting

The relation with the novel molecular gastronomy approach

Practical sessions

All modules include practical tastings of at least 6 different wines in each session.

Wines will be selected among Portuguese and foreign wine regions.

The off-flavours' tastings include determination of recognition, and preference individual thresholds.

Food pairing including appropriate combinations of food and wines.

Field trips will be organized with wineries near Lisbon.

Short description

This course is directed to all interested in understanding the whole of wine production, from historical background to modern winemaking techniques. A novel tasting approach will enable to understand in a simple and rapid way to typify wine styles and your own wine preferences. Therefore, the classes have practical tastings to explain the topics addressed in the theoretical lessons.