

Spanish Wine Essentials

Fast-track your
understanding into
the intricate world of
Spanish wine



SPANISH WINE ESSENTIALS

- ★ Introductory Course
- ⌚ 25 Hours of Study
- 🌐 Study Online or In-Person
- ✅ Earn your Essentials Certification
- 🍷 No Pre-Requisites

WSG Essentials programs provide wine professionals and inquisitive enthusiasts with a solid foundation on the wines of Spain.

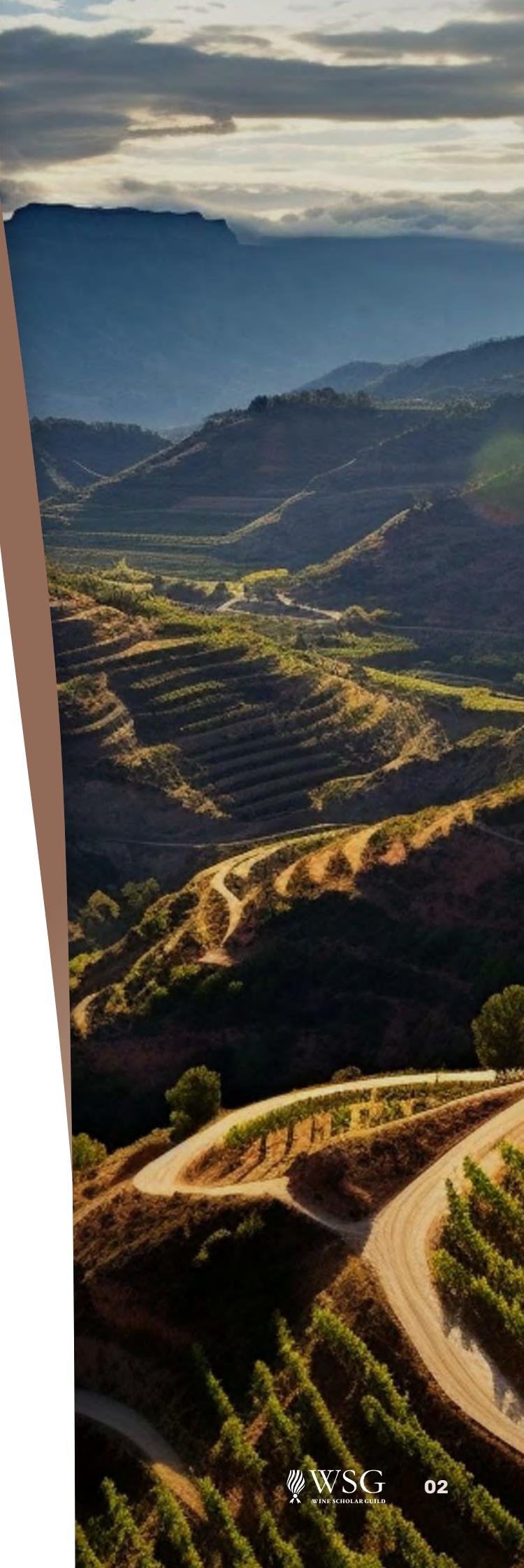
WSG Essentials present the often-complex world of Spanish wine in an accessible and engaging way; highlighting “need to know” regions, grape varieties and wine styles.

Students explore the culture, cuisine, history, viticulture and winemaking principles behind the most influential wine regions in the world.

Not just an introductory course, WSG Essentials is a launchpad into the globally recognized WSG Wine Scholar® certification, vibrant WSG Community and the first step towards wine mastery.

ABOUT WSG

-  **10,000** Graduates
-  **150** Expert Educators
-  **130** Partner Schools
-  **35** Countries
-  **6,500** Community Members





Why Choose WSG Essentials?

This course enables students to:

- ✓ Acquire fundamental wine knowledge in just weeks
- ✓ Learn about the most important “need to know” wines of Spain and how they relate to local landmarks, culture and cuisine
- ✓ Recall the essential grape varieties and major wine regions of Spain
- ✓ Navigate seemingly complicated Spanish wine classification systems
- ✓ Be perfectly poised to continue their studies with the prestigious Spanish Wine Scholar® (SWS) certification program

WHO IS SPANISH WINE ESSENTIALS FOR?

Hospitality and wine industry **professionals**

Aspiring wine industry professionals

Inquisitive wine **enthusiasts**

Enthusiastic home or professional **chefs**

Avid world **travelers**

Anyone wishing to enhance their knowledge on the wine and food culture of Spain

What does the program cover?

Spain is home to over 140 appellations. SWE introduces you to 23 of the most influential Spanish appellations. Place of origin, grape varieties, wine profile, production and pairing notes are all explored alongside notable producers and local signature cuisine. Appendices covering vine

training systems, wine production methods, tasting descriptors and recommended wine lists enhance your working knowledge. Each wine is presented within a regional and cultural context while landmarks and traditional cuisine are highlighted to complete the curriculum.

BY THE END OF THE COURSE STUDENTS WILL BE ABLE TO

Describe the key factors that influence the **growing environment and climate** of each appellation

Recall the main **grape varieties** associated with each wine covered in the session

Identify the **location** of the profiled appellations on a map of Spain

Recall **viticultural, vinification and aging techniques** that contribute to the style and quality of the wines

Describe the meaning of key **labeling terms**

Recall and describe the **style** of each of the wines covered in the session

Key Learning Objectives

01

Understand the key environmental factors and viticultural practices and how they impact the style and quality of each “need to know” wine.

02

Understand the key vinification and winemaking practices that impact the style and quality of each “need to know” wine.

03

Understand the basic tenets of Spanish wine law and recall labeling terms.

04

Know the grape varieties, styles and quality levels of wines produced within the designated appellations.

How is the curriculum presented?

To maximize learning and retention, each "need to know" wine is organized by:



GRAPE VARIETIES



PRODUCTION NOTES



SIGNATURE CUISINE



NOTABLE PRODUCERS



THE PLACE



WINE PROFILE

The Spanish Wine Essentials curriculum is further enriched by regional landmarks, topics of interest and local signature cuisine.

THE PLACE
DO RIBERA DEL DUERO
DO Ribera del Duero is located in the northern part of the Duero River Valley. The name "Ribera del Duero" is derived from the Latin word "riva" meaning "bank" and "duero" meaning "dark".
DO Ribera del Duero is known for its unique microclimate, with vineyards situated on the banks of the Duero River. The region is characterized by its high altitude, which is around 1,000 meters above sea level. This high altitude, combined with the river's influence, creates a unique microclimate that is ideal for growing grapes. The region is also known for its traditional wine-making techniques, which have been passed down through generations.
GRAPE VARIETIES
DO RIBERA DEL DUERO
The most prominent grape variety in DO Ribera del Duero is Tempranillo, which is used to produce most of the region's wines. Other grape varieties include Garnacha, Merlot, Cabernet Sauvignon, and Malbec. The region is also known for its white wine production, which is primarily made from Verdejo and Sauvignon Blanc.
NOTABLE PRODUCERS
DO RIBERA DEL DUERO
One of the most famous producers in DO Ribera del Duero is Bodegas Ysios, which was founded in 1986 by the renowned Spanish wine producer, Mariano Benlliure. Bodegas Ysios is known for its high-quality wines, particularly its Tempranillo-based wines. Another notable producer is Bodegas La Rioja Alta, which is located in the Rioja region and produces a range of wines, including Rioja Reserva and Rioja Gran Reserva.
PRODUCTION NOTES
DO RIBERA DEL DUERO
The wine-making process in DO Ribera del Duero involves several steps. The grapes are harvested in the autumn and then transported to the winery. Once at the winery, the grapes are sorted and then crushed. The juice is then fermented in stainless steel tanks. After fermentation, the wine is aged in oak barrels for a period of time, which can range from 12 to 18 months. The wine is then bottled and released.
SIGNATURE CUISINE
DO RIBERA DEL DUERO
The cuisine of DO Ribera del Duero is influenced by the region's history and culture. One of the most popular dishes is "Cocido", a traditional Spanish stew that is made with various meats, vegetables, and beans. Another popular dish is "Parrillada", which is a barbecue-style dish that is made with various meats, vegetables, and potatoes. The region is also known for its "Txuleta", a thick-cut ribeye steak that is cooked on a barbecue and served with a variety of toppings.
WINE PROFILE
DO RIBERA DEL DUERO
DO Ribera del Duero is known for its unique microclimate, which is characterized by its high altitude and the influence of the Duero River. This microclimate creates a unique set of conditions that are ideal for growing grapes. The region is also known for its traditional wine-making techniques, which have been passed down through generations. The wines produced in DO Ribera del Duero are known for their complexity and depth of flavor. They are typically medium-bodied and have a rich, velvety texture. The wines are often aged in oak barrels for a period of time, which can range from 12 to 18 months. The wine is then bottled and released.
VEGA SICILIA
DO RIBERA DEL DUERO
DO Ribera del Duero is known for its unique microclimate, which is characterized by its high altitude and the influence of the Duero River. This microclimate creates a unique set of conditions that are ideal for growing grapes. The region is also known for its traditional wine-making techniques, which have been passed down through generations. The wines produced in DO Ribera del Duero are known for their complexity and depth of flavor. They are typically medium-bodied and have a rich, velvety texture. The wines are often aged in oak barrels for a period of time, which can range from 12 to 18 months. The wine is then bottled and released.
VEGA SICILIA
DO RIBERA DEL DUERO
DO Ribera del Duero is known for its unique microclimate, which is characterized by its high altitude and the influence of the Duero River. This microclimate creates a unique set of conditions that are ideal for growing grapes. The region is also known for its traditional wine-making techniques, which have been passed down through generations. The wines produced in DO Ribera del Duero are known for their complexity and depth of flavor. They are typically medium-bodied and have a rich, velvety texture. The wines are often aged in oak barrels for a period of time, which can range from 12 to 18 months. The wine is then bottled and released.

Are there any pre-requisites?

No. WSG Essentials Wine Programs require no prior wine knowledge, only a willingness to learn and expand your horizons through study. The program provides all the tools required to fully grasp the essentials of Spanish Wine.



What's included?

From a comprehensive study manual to interactive online modules, expert instruction and an engaging student community, every element is meticulously designed to foster a profound understanding and appreciation of Spanish wine culture.

COURSEBOOK

A detailed and comprehensive 95 pages course book rich with photographs, detailed maps, illustrations and infographics contains all the information you need to know. Immediate access to the digital e-book is provided upon registration

ONLINE STUDY MODULES

Access online e-learning activities designed to enrich the study manual and support different learning styles.

EXPERT INSTRUCTORS

Learn from the most notable names in the industry – expert educators and wine professionals accredited by Wine Scholar Guild.

STUDENT COMMUNITY

Network with the other students taking the Spanish Wine Essentials course, form a tasting group and build your wine network.

FINAL EXAM

The exam is comprised of 50 multiple-choice questions. Students have 45 minutes to complete the exam. Passing score is 60%. There is no wine tasting component on the exam.

CERTIFICATE

Upon passing, receive your well-deserved WSG Essentials certificate, acknowledging you have gained proficiency in the wines of Spain. Add this reputed credential to your professional profile and résumé or CV.

To complement both the online and in-person classroom experience, all students will receive one-year access to the Spanish Wine Essentials (SWE) online study program.



How much study time is recommended?

This certification has a minimum requirement of 25 hours of study time, including in-person or online instruction.

The number of total hours you spend will vary greatly based on your existing wine knowledge.

In addition to classroom or online instruction, we recommend that you engage in an additional 10-15 hours before sitting the exam.

You are encouraged to expand your studying techniques beyond that of simply re-reading the course book. To assimilate knowledge and facilitate deeper understanding of key concepts try to engage in active learning techniques such as: notetaking, completing the e-learning activities, explaining key concepts to others and of course wine tasting!

Study options



Choose from online or classroom formats based on your schedule and preferred learning style. Rest assured that the final exam and certification remain consistent across all formats.

	ONLINE Independent Learning	IN-PERSON Classroom Learning
Format	Study at your own pace, from anywhere at any time.	Study in-person at one of our 130 Course Providers around the world.
Educator Support	Interact with WSG Educators via the online community.	Receive in-person classroom support from WSG-certified educators.
Length of Study	12 months from date of enrollment to take the exam.	Schedule and length of term vary by Course Provider.
Wine Tasting	Maximize learning with a list of recommended wines to sample on your own.	Enjoy tutored wine tastings in the classroom.
Study Manual (Print & E-Book)	✓	✓
Interactive online learning modules, pronunciation exercises, quizzes and flashcards	✓	✓
Live Course Instruction	✗	✓
Online Student Community	✓	✓
Final Exam	✓	✓
Certificate, Lapel Pin and Use of Post-Nominal Upon Passing	✓	✓
Start Date	Start Anytime	Varies by Provider
Price	\$525	Varies by Provider

[Register Now](#)[Find a Course Provider](#)