



MONTILLA MORILES
CONSEJO REGULADOR
the PXperts

REGULATING COUNCIL OF THE APPELATION OF ORIGIN
OF THE WINES AND VINEGARS OF MONTILLA-MORILES

TECHNICAL SEMINAR: SPECIALIZATION IN
WINES AND VINEGARS OF THE P.D.O.
MONTILLA-MORILES



GOBIERNO
DE ESPAÑA

MINISTERIO
DE AGRICULTURA, PESCA
Y ALIMENTACIÓN

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1. INTRODUCTION

The Regulatory Council of the Denomination of Origin of the Wines and Vinegars of Montilla-Moriles has among its objectives and functions training in its broadest sense. For this reason, the Montilla-Moriles Training Center offers an ambitious program that details a wide and varied range of training, designed in collaboration with the School of Hospitality of Cordoba and the specialized company Incentifor.

Within the activities of its training room, two annual seminars (March and September) aimed at higher education in wines and vinegars of Montilla-Moriles for technical and administrative staff related to restaurants and catering establishments, distribution and specialized stores will be developed, whose objective is to provide the student with essential knowledge to ensure the proper conservation and service of our products. and this year, our Regulating Council of the Denomination of Origin of the Wines and Vinegars launches its first certificate specialized in English language.

The program is carried out during three days, which will include theoretical sessions, visits, organoleptic tastings and workshops.

At the end of the seminar, an aptitude test will be carried out. Those candidates who pass the same, will receive the corresponding diploma and certificate as a **TECHNICIAN SPECIALIZED IN WINES AND VINEGARS OF MONTILLA MORILES**.

2. OBJECTIVES

The objective of this course is the technical training of the administration teams (owners, directors, managers) and the staff of the catering and hospitality sector (sommeliers, room managers, chefs, chefs, etc.), store staff specialized in wines in the characteristics of the Appellation of Origin and the Wines and Vinegars of Montilla-Moriles. In such a way that the students acquire an adequate degree of knowledge about them, whose purpose is to increase the quality and knowledge at the moment offering

their services to their clients in relation to the Wines and Vinegars of Montilla Moriles, with special incidence in Sensory Analysis , conservation of wine and vinegars, service rules and pairing.

3. WHO CAN BE INTERESTED IN (student profile)

This course is aimed at:

- Owners and managers of catering and hospitality establishments.
- Sommeliers, room managers, maîtres, waiters and professionals who develop the activity of serving restaurant.
- Employees of wines shop, wine specialist stores and distributors.
- Cooks interested in Montilla-Moriles wines and their gastronomic perspectives and applications.

4. ENROLLMENT

Applications must be sent to the Training Room of the Regulatory Council (formacion@montillamoriles.es), by filling out the attached form. Once the admission is approved by the Regulatory Council, the interested party will be informed that, within a maximum period of 15 days, a bank transfer must be made with the amount of the course.

The total cost of the course is € 520.00, an important part of this cost being borne by the Regulatory Board, the Administration and the participating wineries; and therefore the registration fee for the course will be only € 250.00.

This fee includes teaching material, accommodation in the area, transfers, lunches and dinners during training days.

5. COURSE SCHEDULE

MONDAY 03th JUNE	MORNING PROGRAM
08.30h-09.15h	Appointment at the Hotel Don Gonzalo (Montilla), collect and transfer WINERY 1
09.15h - 11.15h	Visit BODEGAS DELGADO
11.30h - 12.15h	Collect and transfer to WINERY 2
12.30h - 14.30h	Visit PEREZ BARQUERO
14.30 h	Lunch at PEREZ BARQUERO
16.00h	Transfer to the Hotel and rest
	EVENING PROGRAM
17:30h - 19.00h	Sesion 1: Montilla-Moriles' viticulture
19.00h - 19:15h	Break
19.15h - 20:45h	Sesion 2: Winemaking in Montilla-Moriles
21:30 h	Cocktail at Hotel
TUESDAY 04th JUNE	MORNING PROGRAM
08:45h - 9:15h	Appointment at the Hotel and transfer to WINERY 3
09.30h - 11.30h	Visit TORO ALBALA
11.30h - 12.00h	Transfer to WINERY 4
12.15h - 14.15h	Visit BODEGAS EL MONTE
14.15 - 16.00h	Lunch at BODEGAS EL MONTE
16.00h	Transfer to the Hotel and rest
	EVENING PROGRAM
17.30h - 19.00h	Sesion 3: Aging of Montilla-Moriles wines
19.00h - 19:15h	Break
19:15h - 20.45h	Sesion 4: Introduction to the Montilla-Moriles vinegars tasting
21.30 h	Cocktail at Hotel
WEDNESDAY 05th JUNE	MORNING PROGRAM
08:30h - 09:00h	Appointmet at and tranfer to WINERY 5
09:15h - 11.15h	Visit LAGAR BLANCO
11:30h - 13.30h	Sesion 5: Managing cellar, preservation and service wine
13:30h - 14.00h	Knowledge Test and hand over certificate
14.00h - 14.30h	Transfer to LOS LAGARES REST.
14:30h - 17.00h	Lunch LOS LAGARES REST and ending course
17.00h - 17:45h	Collect and transfer to Cordoba train station

6. SUBJECT INDEX

SESSION 1: MONTILLA-MORILES' VITICULTURE

Speaker: Isabel Calvache (IFAPA Cabra)

Time: 1h 30min

1. Introduction to the 'D.O.P. Montilla-Moriles'.
 - 1.1 Evolution of vineyard in Montilla-Moriles.
 - 1.2 Current situation.
2. Characteristics of the 'D.O.P. Montilla-Moriles'.
 - 2.1 Climate and soil.
 - 2.2 Quality areas.
 - 2.3 Plant material.
 - 2.3.1 Rootstocks.
 - 2.3.2 Authorized varieties.
3. Vineyard driving systems.
 - 3.1 Plant layout.
 - 3.2 Shape of strains.
4. Cultural practices.
 - 4.1 Control of pests and diseases.
 - 4.2 Vegetation management.
 - 4.3 Soil management.
 - 4.4 Irrigation.
5. Maturation and vintage.
 - 5.1 Maturation monitoring.
 - 5.2 Determination of the optimum moment of harvest.
 - 5.3 Harvest.
6. Situation and challenges of Montilla-Moriles viticulture.

SESSION 2: WINEMAKING IN MONTILLA-MORILES

SPEAKER: Alfonso Fernández

TIME: 1h 30min

1. Elaboration of wine.
 - 1.1. Manual collection.
 - 1.2. Mechanized harvesting.
 - 1.3. Transport.
 - 1.4. 1^ª selection.
 - 1.5. Sampling.
 - 1.6. Selection by quality and health status.
 - 1.7. Grinding and pumping.
 - 1.8. Pressing.
 - 1.9. Classification of musts.
 - 1.10. Corrections.
 - 1.11. '*Desfangado*', or clean musts process.
2. Wine fermentation .
 - 2.1. Definition.
 - 2.2. Introduction.
 - 2.3. Tanks.
 - 2.4. Yeast selection.
 - 2.5. Fermentation phases.
 - 2.6. Fermentation temperatures according to type of wine.



- 2.7. Length of process.
- 2.8. Decantations or transfers of wine between tanks or clay pots.
- 2.9. Static decantation, insolubilizations and spontaneous clarification.
- 2.10. Removing lees.
- 2.11. Packaging or storage before ageing process.

SESION 3: AGING OF MONTILLA-MORILES WINES

SPEAKER: Alfonso Fernández

DURACION: 1h 30min

1. The ageing of wine.
 - 1.1. Introduction.
 - 1.2. Definition.
 - 1.3. The organic aged.
 - 1.4. 'Criadera y Solera' system.
 - 1.5. The ageing oxidative.
2. Kinds of wine according to the ageing method.
 - 2.1. Organic aged wines.
 - 2.1.1. 'Fino' wine. The organoleptic characteristics of 'Fino'.
 - 2.2. Oxidative ageing wines.
 - 2.2.1. The Oloroso wine.
 - 2.3. The sweet wine 'Pedro Ximénez'
 - 2.3.1. '*Pasificación*': process of transforming the grapes into raisins.
 - 2.3.2. Process.
 - 2.4. Mixed-aged wines.
 - 2.4.1. The Amontillado wine.
 - 2.4.2. The Palo Cortado wine.

SESION 4: INTRODUCTION TO THE TASTING WINES AND VINEGARS FROM MONTILLA-MORILES

SPEAKER: Isabel Calvache

DURACION: 1h 30min

1. Bases concepts and kinds of vinegars.
2. Vinegar regulations.
3. Vinegar from Montilla- Moriles:
 - 3.1. History.
 - 3.2. Elaboration.
 - 3.3. Ageing and vintage.
 - 3.4. Kinds of vinegars and its characteristics.
4. Vinegar tasting:
 - 4.1. Notions of vinegars from Montilla-Moriles.
 - 4.2. Tasting of vinegars from Montilla-Moriles.

SESION 5: MANAGING CELLAR, PRESERVATION AND SERVICE

SPEAKER: Alfonso Fernández and Isabel Calvache

DURACION: 1h 30 min

1. The labeling from Montilla-Moriles.
2. The packaging of the wines from Montilla-Moriles.
3. Procurement and conservation of wine.
 - 3.1. Product provisioning.
 - 3.2. Quality control of the products Importance of transportation.
 - 3.3. Defects and diagnosis of posible causes.
 - 3.4. The reception of the wines in the establishment.



- 3.5. The storage of wines.
- 3.6. The cellar.
- 3.7. The conservation of wine:
 - 3.7.1. The importance of the cork or plug
 - 3.7.2. Position of the bottles
 - 3.7.3. Management and control of inventories and stockages.
- 4. The wine service
 - 4.1. Kinds of service.
 - 4.2. Features.
 - 4.2.1. Advantages.
 - 4.2.2. Disadvantages.
 - 4.2.3. General service rules.
 - 4.3. Questions about opening bottles wines.
 - 4.4. Decanting: objective and technique.
 - 4.5. Kinds, features and function of:
 - 4.5.1. Bottles.
 - 4.5.2. Corks.
 - 4.5.3. Labels.
 - 4.5.4. Capsules.
- 5. Glasses and sherry glasses
- 6. The wine list.
 - 6.1. Composition, characteristics and ranking of wine list.
 - 6.2. Notes about graphic design of wine list.
 - 6.3. Pricing policy.
 - 6.4. The rotation wines on the menu:
 - 6.4.1. Popularity.
 - 6.4.2. Profitability.
 - 6.5. The wine suggestions.
- 7. The relevance of wine pairing of Montilla-Moriles wines.
 - 7.1. The pairing and its importance.
 - 7.2. Harmonization of wines.
 - 7.2.1. Appetizers.
 - 7.2.2. Starters.
 - 7.2.3. Fish.
 - 7.2.4. Meats.
 - 7.2.5. Desserts.
 - 7.3. Frequent combinations.