

# VWT 153 - The Wines of Spain and Portugal Course Outline

Approval Date: 12/12/2013

Effective Date: 08/11/2014

## SECTION A

**Unique ID Number** CCC000552664

**Discipline(s)** Agricultural Production

**Division** Career Education and Workforce Development

**Subject Area** Viticulture and Winery Technology

**Subject Code** VWT

**Course Number** 153

**Course Title** The Wines of Spain and Portugal

**TOP Code/SAM Code** 0104.00\* - Viticulture, Enology, and Wine Business\* /  
E - Non-Occupational

**Rationale for adding this course to the curriculum** Add short course to VWT curriculum.

**Units** 1

**Cross List** N/A

**Typical Course Weeks** 6

**Total Instructional Hours**

### Contact Hours

**Lecture** 18.00

**Lab** 0.00

**Activity** 0.00

**Work Experience** 0.00

**Outside of Class Hours** 36.00

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**Catalog Description** A survey of the wines of Spain and Portugal, including sparkling, white and red table, dessert and fortified wines. Sensory evaluation of representative wines. Lab fee. Must be at least 18 years of age. Six week course.

**Schedule Description**

## SECTION D

### Condition on Enrollment

1a. **Prerequisite(s):** *None*

1b. **Corequisite(s):** *None*

1c. **Recommended:** *None*

### 1d. Limitation on Enrollment

Student must be at least 18 years of age.

## SECTION E

### Course Outline Information

#### 1. Student Learning Outcomes:

A. General Wine Knowledge: Display an understanding of world wine styles, major production regions and the fundamentals of wine sensory evaluation.

#### 2. Course Objectives: Upon completion of this course, the student will be able to:

A. Appraise the effect of viticulture and winemaking practices on the qualities of a particular wine type. B. Evaluate and test wines. C. Describe the characteristics of individual areas. D. List wine types produced in different areas. E. Evaluate the quality of wines from particular areas. F. Compare the characteristics of similar wine types from different areas. G. Assess the cost-benefit ratios of various wine types.

B.

#### 3. Course Content

A. Introduction to the wine regions in the area.

B. Viticulture and winemaking practices.

C. Evaluation of representative wines.

D.

#### 4. Methods of Instruction:

**Lecture:** Skills-based lecture and guided wine evaluation.

#### 5. Methods of Evaluation:

