

Code: 1810 Wine in Gastronomy**Degree:** 2nd cycle – Gastronomical Sciences**Curricular Year:** 1st**Credits:** 2.5 ECTS**Semester Course:** 2nd**Compulsory****Language:** Portuguese/English**Responsible:** Virgílio Borges Loureiro**Other lecturer(s):** -**Web Site:** <http://www.isa.utl.pt/home/node/4341>**1. Contact hours:****Lectures 14 Lecture/Practicals 14 Others 7 Total 35****2. Objectives:**

The intention of this course:

- 1) to address the historical underpinnings of Viticulture and Enology in Europe and consumption of wine and wine as a medicine,
- 2) distinguish between the concept of wine from "Old Europe" and "New World" and
- 3) know the basics of viticulture, oenology and the development of wine,
- 4) know the basics of European law designations of origin, the main wine producing regions and the European style of its wines,
- 5) analyze the main growing regions and Portuguese style of wine,
- 6) know the basics of wine service,
- 7) to master the basics of harmony of the wine with food.

Students should acquire the main skills:

- 1) critical sense in the assessment and description of wine,
- 2) critical sense in the harmony of wine with food,
- 3) solid general history of wine in Europe

3. Programme:

1. Wine, a symbol of the Mediterranean culture. Historical bases of Viticulture and Enology in Europe: Antiquity - Georgia, Mesopotamia, Egypt, Greece, Roman Empire, Middle Ages: Cistercian and wine of Christianity.
2. Wine consumption: according to the Jews and Greeks. Wine as a beverage and as a medicine.
3. Wine of "Old Europe" and the "New World".
4. Fundamental principles of design and production of wine.
5. Major European wine regions.
6. Portuguese wine history.
7. Designations of Portuguese origin.
8. The wine service.
9. The harmony of the wine with the food: principles, perfect and inadequate combinations.

Teaching method

The teaching methods will focus on oral presentation using audio-visual information, practical wine tasting, seminars prepared by students working in groups and, if possible, study trips.

4. Bibliography:**Main Bibliography**

Johnson's H. (1999) – História Universal do Vinho (edição portuguesa). Litexa Editora, Lda.

Unwin, T. (1991) – Wine and Vine. An Historical Geography of Viticulture and the Wine Trade. Routledge, London.

McGovern, P. E. (2003) – Ancient wine: the search for the origins of viniculture. Princeton University Press, New Jersey.

Amaral, J. D. (1994) – O Grande Livro do Vinho. Círculo de Leitores.

Robinson, J. (1999) – Curso de Vinhos. Livros Cotovia, Lisboa.

Simon, J. (1996) – Wine with food. Mitchell Beazley, London

Broadbent, M. (1998) – Michael Broadbent's winetasting. How to approach and appreciate wine. Mitchell Beazley, Pocket Guides, London

Suster, M. (2001) – O essencial sobre a prova. Livros Cotovia, Lisboa.

Halliday, J. And Johnson, H. (2002) – The art and Science of Wine. Mitchell Beazley Publishers, London

Pardos, A. (2001) – Cómo quiero que me sirvan el vino. Alianza editorial. Madrid.

5. Assessment:

The assessment will be the presentation of papers and / or final test.

6. Estimated Workload:

70

 Hours

7. Last Update:

3/1/2011
