

An Introduction to the Wines of Spain and Portugal with a Taste of France:

During the voyage a white wine and a red wine will be served each evening at dinner. Wines are chosen from ten distinct regions. Approximately 18 grape varieties will be included. In addition, there will be two focused tastings of four red wines each: One tasting will be the wines of Spain, the other of Portugal and notes will be provided on each tasting. This voyage also includes a visit to and tasting at Sandeman, one of Oporto's premiere wineries.



The dinner tastings:

1) Catalonia (Barcelona): Cava (the Spanish cousin of Champagne) from Penedes Region and a red from the Priorat, the high altitude wine region inland from Tarragona.



2) Jumilla, Spain: White, Red (Mouvedre)

3) Navarra, Spain: Dry Rosado/Rosé (garnacha) & red (merlot)

4) Rioja, Spain: White (viura) & red (tempranillo)

5) Rueda & Ribera del Duero, Spain: white (verdejo) & red (Tinta del Pais/tempranillo)

6) Rias Baixas & Bierzo, Spain: white (Albariño) & red (Mencia)

7) Basque Wines: white (Txakoli), Spanish Basque & Red (Hondarrubi), French Basque.

8) Southern Portugal: white & red (Perequita)

9) Northern Portugal: white (Vinho Verde) & Red (Duero blend - same grapes as port).

10) French: White (Chardonnay) & red (Syrah) from Languedoc/Perpignan area (French Catalan).

Onboard Tastings (4 wines each):

1) Aging & Styles of Rioja: Three traditionally aged wines: A Crianza, a Reserva & a Gran Reserva plus a modern ("American style") Rioja.

2) The Noble Grapes of Portugal: These are the grapes which are used to make ports as well as the table wines of the Douro - an alternative is to taste Madeiras, Portugal's "other" fortified wine from the island of Madeira.

