

Seminar: Catalan Viticulture's Heritage from past to present: analysis of the technical evolution and the social transformations in the DO Penedés / DOC Priorat

Course: INTL 410 – Cultural, Educational, Active Seminars and Workshops

Series: Gastronomy, Viticulture and Catalan Cultural Identity

Leader: ALBA Study Abroad in Barcelona, Spain via the College of Liberal Arts & Sciences, Int'l Global Studies, Portland State University, Portland, Oregon, USA.

Location: Barcelona, Catalonia, Spain

Contact hours: 8–12 hours over the course of one day OR more than one day (inquire, pls).

Undergraduate Credit/CEU: 1 credit/1 unit

Day of the week offered: Most days except Monday, year-round, open enrollment

Logistics: If you do not have your own vehicle you can pre-arrange to leave Barcelona at 8.30h with the group leader in the bus or vehicle he will be driving (free of charge).

Schedule: 9h to 19h (10 hours)

SEMINAR STRUCTURE

- **Pre-reading:** Downloadable PDF(s) or web based articles
- **Full-day field study:** composed of site visits, discussion and task(s). 10–12 hours.
- **Research Paper:** Topic and due date to be decided on day of the seminar

FIELD STUDY DESCRIPTION : This is a full day dedicated to the origin, evolution and importance that gastronomy and viticulture have in Catalonia's culture and society. This is a creative study of how regional food and wine have become and increasingly important vehicle in understanding local cultures and allow us to better examine the debate between globalization and localization/regionalism. Since Roman times, Catalonia has been known throughout Western Europe for their unique climatic and topographical variations, which allows for an impressive diversity of food and wine products characteristically distinct between the interior and costal areas as well as the high altitudes of the mountain ranges and low river valleys. We visit all four of these areas to understand the vast differences in gastronomy and viticulture and to witness differences and consistencies in product type, agricultural practices and the resulting local culture and identity. We will have guided visits, tastings and sample foods at emblematic wineries in the Penedès or Priorat regions. Each winery is in a different microclimate for a clear example of varying agricultural practices based on climate and soil types but with the common denominator of being organic. Each venue is of architectural significance to the era in which it was constructed. We enjoy great private tours and explanations throughout the day as well as a great variety of local foods and wines. Each participant will be responsible for the pre-reading assigned and taking notes throughout the day in order to successfully complete the comparative paper if you want CEU credit for the day. Participants should take part in all discussions and activities but are not required to drink wine.

SEMINAR ITINERARY

10.00h Meet at café meeting point in Barcelona's Gothic Quarter for introductions and overview of the day before departing for the day.

10.15h Depart for either the Penedès region or the Priorat regions (Tarragona). Itinerary varies by an hour if Priorat is the destination.

11.00h Field tour and explanation of the upper altitude vine growing areas with a local grape farmer. Review of the phylloxera problem (20th cent.) and the evolution of agricultural practices.

12.00h Tour of the winery with a comparative look at wine making methodology. 'Sensory' tasting of the wines with an explanation by the wine maker of the key characteristics viticulturists aim to enhance or suppress.

13.30h Second stop of the day is a 'degustación' of local fare at a farm/winery where we learn about various local fare and the basic methodology behind wine paring to develop palate.

15.30h Modernist Codorniu winery built by Modernist master Puig i Cadafalch (1902). Talk and taste with resident sommelier and a private tour of the 34 kms (21 miles) cellar space.

17.30h Seminar concludes. Participants can stay in the area, take the train back to Barcelona **or ride back to Barcelona in the guide's vehicle if there is space in the vehicle and previous arrangement had been made to do so.**

Program follow-up and completion: You'll receive an email within 72 hours with a re-cap of the day's events and discussions and the

assignment instructions. Participants, including non-credit participants, will receive a certification of participation within 30 days if requested.