



CATAS EN INSTITUCIONES RELAVANTES DEL VINO

A continuación se exponen una a una las diferentes catas realizadas.

1. PRESENTACION- CATA EN WINE & SPIRIT EDUCATION TRUST (WSET)

Ubicación: Bodegas Pine Ridge – salón de conferencias.

Fecha: 13 Abril 2010

Ponente: Catherine Seda, Balzac Communications & Marketing, (WSET
diploma graduate)



Detalle del seminario de Rueda en la Wine Education & Spirit Trust



Catherine Sed en su clase sobre la D.O Rueda



2.- California State Polytechnic University, The Collins College of Hospitality Management - Pomona, CA 91768

Ubicación: California State University, Pomona, CA (Considerada entre las mejores universidades públicas en el Oeste de EE.UU.)

Fecha: 19 Abril 2010

Paul Wagner de Balzac y Michael Matilla de ARGOS presentaron los vinos de Rueda y los profesores **Professor Dr. Bob Small, Advanced Wine** y **Professor Dr. Margie Jones** realizaron la introducción.







3.- Napa Valley College - Departamento de Viticultura y Enología

Ubicación: Napa Valley College, St. Helena campus, California

Fecha: Miércoles, 21 Abril.

Profesor: Norma Poole

Ponentes invitados: Michael Matilla (ARGOS), Catherine Seda (Balzac)

Napa Valley College tiene un famoso departamento de Viticulture & Winery Technology que prepara a estudiantes del Valle de Napa y otros, en diferentes campos de la industria del vino, como enología, ventas, etc. Como parte del currículo, NVC ofrece una clase de Vinos del Mundo, para dar a los estudiantes una visión de las principales regiones viníferas del mundo.









4.- Presentación de Vino en Los Angeles

SLS HOTEL AT BEVERLY HILLS/ BAZAAR BY JOSE ANDRES (12 MAYO 2010)

Dentro del programa que anualmente organiza la oficina en Nueva York de Vinos de España denominado “Great Match”, el Consejo Regulador de Rueda participó en la presentación de vinos que se celebró en Los Angeles, concretamente en el hotel que el célebre chef español José Andrés tiene en Beverly Hills: “SLS Hotel / Bazaar by José Andrés”.

SLS HOTEL AT BEVERLY HILLS/ BAZAAR BY JOSE ANDRES

465 SOUTH LA CIENAGA BLVD

LOS ANGELES, CALIFORNIA 90048 - 4001









5.- Meadowood Resort with Master Sommelier, Gilles de Chambure

Ubicación: Meadowood St. Helena, California

Fecha: 26 Junio 2010

Profesor: Gilles de Chambure, Master Sommelier / Director of Wine Education

27 personas estuvieron presentes en este seminario y cata de los vinos de Rueda en Meadowood Resort. Master Sommelier, Gilles de Chambure dirigió el seminario y tuvo los siguientes comentarios al final del seminario / cata:

“Los participantes quedaron encantados con los vinos, la diversidad de estilos, aquellos más brillantes, la frescura y la acidez. El sabor mineral del Verdejo fue una revelación, algunos prefirieron el vino fermentado en barrica de Lurton; otros prefirieron los vinos de estilo Rueda clásico sin madera. Los participantes también apreciaron la información sobre Castilla, los Moros, el estilo de vino antiguo oxidado de Jerez y el cambio al nuevo estilo.”







Gilles de Chambure, de pie con dos botellas de DO Rueda en las manos







6.- LEARN ABOUT WINES with Master of Wine Candidate Ian Blackburn

Los Angeles, CA

Ubicación: Josie Restaurant, Los Angeles

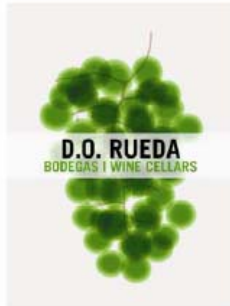
Fecha: 27 Junio 2010

Clase: Específicamente diseñada para los vinos de Rueda para estudiantes de Learn About Wine.

Profesor: Master of Wine Candidate, Ian Blackburn

La filosofía de Learn About Wine: Hacer el mundo del vino fácil de comprender para todo el mundo, desde el bebedor ocasional hasta los grandes coleccionistas. Ya sea una clase íntima sensorial de vino, un grupo de expertos tratando de hacer *piña* o un gran evento social, LAW es uno de los mejores recursos para la educación, servicio y disfrute del vino.

En este seminario, se diseñó un menú especial para maridar con los vinos de Rueda. El menú consistió en: selección de quesos y aceitunas, calamares a la plancha con lentejas y salchicha Merguez; y costillas braseadas al estilo de marruecos con cuscus al curry.



Learn About Wines of **RUEDA**, Spain



at

JOSIE Restaurant

with Chef/Owner Josie

**FILE UNDER: WINE AND FOOD PAIRING CLASS and DISPLAY
COOKING/PREPARATION**

Come and enjoy the wines of RUEDA, **Spain** with LearnAboutWine and
Josie Restaurant.

Learn the **ins** and outs of **Spain's leading white wine** and why you
should include **Verdejo** in your list of favorite wine grapes.

Quality + Value + Food pairing ability

Taste 8 amazing wines with the following menu:



Spanish Cheese and Olives



Grilled Baby Squid with Beluga Lentils and Merguez Sausage



JOSIE FARMERS MARKET Fresh Dish – A surprise!



Braised Moroccan-Style Short Ribs with Curried Couscous in Targine

Tapas size portions served with eight wines of Rueda.





Referencias sobre el acto en páginas web:



Wine and Food Pairing Event Featuring Spanish Wines from the Rueda Wine Region at Josie Restaurant - Windows Internet Explorer pro

http://www.goldstar.com/events/santa-monica-ca/wines-of-rueda-spain-at-josie-restaurant.html

goldstar™ SIGN UP FOR GOLDSTAR Only Goldstar members can stay in the know and get tickets. Member Log In

My Home Find Events My Tickets My Reviews Tell A Friend Search

LOS ANGELES Wines of Rueda, Spain at Josie Restaurant

ALSO FROM LearnAboutWine

Wine Camp: An Introduction to Wine at LOFT 218 (Los Angeles, CA) on August 1st and 2 more dates

SummerTASTE at The Grove (Los Angeles, CA) on August 4th

GOLDSTAR FEEDS for Los Angeles

Follow on Twitter

Subscribe with RSS

Wine and Food Pairing Event Featuring Spanish Wines from the Rueda Wine Region at Josie Restaurant

Josie Restaurant (Santa Monica, CA)



FULL PRICE: \$60.00

OUR PRICE: \$30.00 *

4.0 ★★★★★ by 1 member

Share on Facebook

Add To List

Josie Restaurant hosts LearnAboutWine's latest wine tasting and food and wine pairing event featuring wines from the Spanish wine region of Rueda. Rueda is particularly known for its crisp, dry white wines made from the Verdejo grape that are consistently high quality and an excellent value. Participants will taste eight wines from this up-and-coming region, paired with a Spanish-style tapas menu prepared by chef-owner Josie, including a special seasonal dish using fresh farmer's market ingredients.

Event summary prepared by the Goldstar Editorial Team. *Additional fees apply.

More Details 1 Member Review

All offers for Wines of Rueda, Spain at Josie Restaurant have expired.

Tell me when more tickets / dates are added

The last date listed for Wines of Rueda, Spain at Josie Restaurant was Sunday June 27, 2010 / 4:00pm.

Most Popular Food & Social Event Nearby:

Wine and Food Pairing Event Featuring Spanish Wines from the Rueda Wine Region at Josie Restaurant - Windows Internet Explorer pro

http://www.goldstar.com/events/santa-monica-ca/wines-of-rueda-spain-at-josie-restaurant.html?description

SQUEEZE LIVE AT CIBISSON AMPHITHEATRE GET TICKETS

Gold 10 Know Writing Agree

Tell me when new reviews are added. How are reviews sorted? All reviews on one page

More Details About Wines of Rueda, Spain at Josie Restaurant

More Information

Website: <http://guest.cvent.com/EVENTS/Info/Summary.aspx?e=f9669f60-1658-...>

LearnAboutWines of Rueda/Verdejo at Josie Restaurant with Chef/Owner Josie

Come and enjoy the wines of Rueda with LearnAboutWine and Josie Restaurant. Learn the ins and outs of this amazing region and why you should include Verdejo in your list of favorite wine grapes: quality, value, and pairs great with a variety of foods.

Taste 8 amazing wines with the following menu:

- Spanish Cheese and Olives
- Grilled Baby Squid with Beluga Lentils and Merguez Sausage
- Josie's Farmer's Market Fresh Dish - TBD
- Braised Moroccan-Style Short Ribs with Curried Couscous in Targine

The dishes are all tapas size portions to be served along with the eight wines of Rueda.

LearnAboutWine

From beginners to advanced wine enthusiasts, LearnAboutWines wine education pushes aside the myths and legends and gives you the information you need to advance your wine knowledge and appreciation. It's fun, friendly and great for all experience levels!





Repercusiones del Learn about wine

[The Maverick Palate](#)

A Dynamic Wine and Burger Blog

Category Archive

You are currently browsing the category archive for the 'Wine Event / Class' category.

[The Flavors of Reuda via Josie Restaurant](#)

July 1, 2010 in [Wine Event / Class](#) | Tags: [Josie Restaurant](#), [Santa Monica](#), [Rueda](#), [White Wine](#), [Octopus](#), [Verdejo](#) | [Leave a comment](#)

Rueda is a small winemaking region within Spain, northwest of Madrid, still developing its younger wines and thirty years ago, granted D.O. (denomination of origin) status in 1980; winemakers there are on a mission to develop and introduce their own brand of white varietals to America and the world, feeding off of centuries of sherry-making experience. On Sunday afternoon I attended a *Learn About Wine* tasting event held at [Josie Restaurant](#) in Santa Monica, to imbibe these white wines.

Spain is already an enormous producer (third largest in the world)—red varietals and Sherry's tend to dominate the landscape yet white varietals like Verdejo, Palomino and Albríño are also widely available.

However, whites have been on the decline—a stat thrown out by professional sommelier and instructor [Jan Blackburn](#) said that we are approaching a 4:1 ratio in favor of red wine to white wine bottles being drunk. I personally am guilty of facilitating the stat but do not shun any particular wine by color.

This class/tasting event showcased Rueda's white wine characteristics—strong acid and bright mineral flavors, by pairing them with a wide range of fare. We began conventionally with cheeses moving to seafood (Baby Octopus a la Plancha), then escalated to Slow-Roasted Pork Belly 'Porchetta' and finished the pairings with Moroccan-Style Beef Short Ribs.

The head chef of *Josie Restaurant*, [Josie Le Balch](#) was on hand to prepare the meals and tell us about a lot of the dishes. That made the class much more special to have the chef walk you through her philosophy behind the plates and highlighting certain aspects that might have been overlooked while dining.

The glasses were laid out before us, two glasses to a course. All glasses contained a 2009-harvested Verdejo varietal (not always 100% Verdejo; sometimes a "kiss" of Sauvignon Blanc) from various producers. The flavor profiles were dynamic; some were grassy and herbaceous while others had strong citrus components like grapefruit rind on the nose with a little pear or apple. More surprising than the broad spectrum of flavors and aromatics between producers from the petite wine region was the ability to hold up to meat. The acid was equal to the task of the fatty 'Porchetta' and it also intensified the spices in the Moroccan-Style Beef Short Ribs.

For a wine with this kind of diversity it also has a great price point, between thirteen to eighteen dollars, more than enough to try the best of Rueda.



Sunday proved to be a first in many ways, like eating octopus, eating at *Josie Restaurant* and trying white wines from Rueda; I did not expect a lot other than exposure and instead was made a believer in white wines ability to pair well with bold flavors and definitely a fan of *Josie Restaurant*. With summer heat fast upon us, it will be nice to have some depth in the cellar with Rueda's white wines.

■



7. California Culinary Academy

Ubicación: California Culinary Academy, San Francisco, CA

Fecha: 30 Junio 2010

Clase: (1) Especialmente creada para estudiantes de vinos. (2) Cata para el profesorado.

Profesor: Steve Eliot (también es gerente de Connoisseurs' Guide to Wine)

En California Culinary Academy, los estudiantes se forman con chefs instructores profesionales, gerentes, y otros profesionales del mundo culinario y del vino. U

La California Culinary Academy creó dos seminarios específicos para la D.O. Rueda. Sesenta y cinco (65) personas cataron los vinos y recibieron una presentación / seminario sobre la región y sus vinos.

Clase #1 dirigida por Steve Eliot a los estudiantes de alimentos y vinos de California Culinary Academy.

Clase #2 dirigida por Steve Eliot a los profesores de Culinary Academy.

Steve Eliot es Editor asociado de "CONNOISSEURS' GUIDE TO WINE" y es instructor de vinos en la California Culinary Academy.