

Virtual Wine Tasting

2nd June 2021 (u3a Day)

Moyra, Fred and Ans Kluit and Lesley Miller enjoyed talking about the Rioja wine and finding out more about it at the virtual wine tasting - the last activity on u3a Day and a very welcome one!

Lesley had been invited to take part in Barnsley u3a's regular wine tasting group and had picked up some tips from them. Participants attend the online sessions themed around a particular grape variety, country, or even vintage, and talk about the merits of the wines in question.

The u3a Day session used screenshare to show some of the facts about Rioja, which in fact comes from the region called Rioja in Spain with a [D.O.Ca](#) = denominación de origen calificada 'Qualified Designation of Origin' like the French equivalent of 'appellation controlee'.

They learned that the unique micro-climate of Rioja allows the grapes to benefit from a wide variety of climates and soil types. The region's most famous red grape variety is Tempranillo, a black grape variety widely grown to make full-bodied red wines and often referred to as Spain's 'noble grape'. The presentation compared Rioja to other grapes, for flavour, colour and even which shape glass suits it best!

The Campo Viejo Rioja Tempranillo has a cherry red appearance, its smell is wood nuances with vanilla notes and sweet spices; and it has an intense rich flavour, velvety and fruit.

Another interesting fact is the term for a wine connoisseur - oenophile. Some of the more common descriptions used by oenophiles to describe the taste of wines is fruity, sweet, spicy, herbal, mineral and floral.

Having found out more about what makes Rioja tick, the group toasted the end to a perfect day. Salud!

Lesley Miller