



32 SALÓN de GOURMETS

Sólo profesionales / Professionals only

7,8,9 & 10 ^{MAY} MAYO 2018

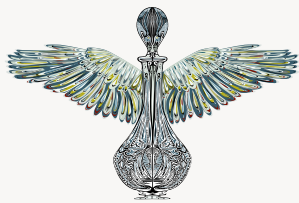
Feria internacional de Alimentación y Bebidas de Calidad
International Fine Food & Beverages Fair → IFEMA MADRID



TASTING ROOM - DATE: 07/05/2018

MAPAMA Tunnel Wine Tastings 2018

11:00 to 12:00	Bodegas Raíz de Páramo de Guzmán	Ignacio Figueroa - winemaker of the winery	Wines to be tasted: Raíz rosado, 17; Raíz Roble, 16; Raíz crianza, 13; Raíz Profunda, 10
12:00 to 13:00	Introduction to the tasting of red wines	To know the different methods, processing areas and aging time of the different red wines. From a young wine to wines aged in oak barrels	Tasting of three red wines (young, aging and reserve)
16:00 to 17:00	Bodegas Dehesa de Luna (VT de Castilla)	José Luis Asenjo - technical director of the winery	Tasting of four wines: Gran Luna, Dehesa de Luna Orígenes, Dehesa de Luna Graciano y Dehesa de Luna Garnacha Blanca
17:00 to 18:00	Organic aging and oxidative aging wines	To know the unique method of elaboration and aging of the generous, sweet and liqueur wines. A unique way to enter and distinguish the singularity of <i>olorosos</i> , <i>amontillados</i> or <i>palo cortado</i> . Appreciate the unique contribution in different dishes.	Tasting of four wines



32 SALÓN de GOURMETS

Sólo profesionales / Professionals only

7,8,9 & 10 ^{MAY} MAYO 2018

Feria internacional de Alimentación y Bebidas de Calidad
International Fine Food & Beverages Fair → IFEMA MADRID



TASTING ROOM - DATE: 08/05/2018

MAPAMA Tunnel Wine Tastings 2018

11:00 to 12:00	Bodegas Tierra (DOCa Rioja)	Carlos Fernández Gómez -winemaker of the winery	Tasting of five white wines from the DOCa Rioja: Tierra, 17; Cifras, 15; La Abuela Visi, 16; Tierra Fidel, 13; and La Greña, 14
12:00 to 13:00	Introduction to the white wine tasting	To discover the different methods of production and aging in white wines. To appreciate organoleptic characteristics of the wine depending of the type of oak barrel. A wide vision of the varieties of different Spanish zones is obtained. Always to be taken into account in our gastronomic harmonies	Tasting of three white wines
16:00 to 17:00	Bodegas Habla (VT de Extremadura)	Fernando F. Mendieta -brand manager	Wines to be tasted: Habla de Ti, Rita, Habla del Silencio y Habla 16
17:00 to 18:00	Introduction to the tasting of rosé wines	Know the different methods of production and aging in rosés. Wines from different areas are tasted with the particularities of each area, both by climate, soil, and variety. Wines switable with different dishes	Tasting of three rosé wines



32 SALÓN de GOURMETS

Sólo profesionales / Professionals only

7,8,9 & 10 ^{MAY} MAYO 2018

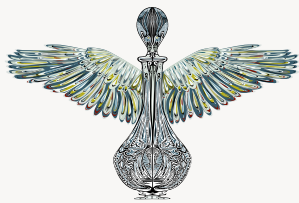
Feria internacional de Alimentación y Bebidas de Calidad
International Fine Food & Beverages Fair → IFEMA MADRID



TASTING ROOM - DATE: 09/05/2018

MAPAMA Tunnel Wine Tastings 2018

11:00 to 12:00	Bodegas S. Arroyo (DO Ribera del Duero)	Víctor Martín -winemaker of the winery	
12:00 to 13:00	A comparison between white wines, fermented in stainless steel tanks and fermented and aged in barrels	To be able to distinguish the aromas provided by the varietal itself (highlighting the primary aromas), as well as to appreciate the sensations brought by aging in oak barrels and the enormous possibilities of this type of wine. Overmore, to know how to match these wines with the appropriate foods and when to enjoy them	Tastings of two wines of each kind
16:00 to 17:00	Bodegas Protos (DO Ribera del Duero)		
17:00 to 18:00	<i>Dulces naturales</i> wines and <i>natualmente dulces</i> wines	To know the different terminologies, elaborations and steps to enjoy these delicious wines. To surprise us with the in the harmony of many different cuisines	Tasting of four wines



32 SALÓN de GOURMETS

Sólo profesionales / Professionals only

7,8,9 & 10 MAY MAYO 2018

Feria internacional de Alimentación y Bebidas de Calidad
International Fine Food & Beverages Fair → IFEMA MADRID



TASTING ROOM - DATE: 10/05/2018

MAPAMA Tunnel Wine Tastings 2018

11:00 to 12:00	Bodegas Lerma (DO Arlanza) and Bodegas Nabal (DO Ribera del Duero)	Daniel Navarro -Owner and Sales Director- and Mapi Melado -Technical Department	Wines to be tasted: Nabal, 2015; Valle de Nabal, 2016; Nabal Rosé, 2017 and Gran Lerma Vino de Autor, 2014
12:00 to 13:00	Introduction to the tasting of sparkling wines	To know the different methods of making and aging sparkling wines; obtaining carbon dioxide in an endogenous way. From the brut type to the brut nature, and even semisec. Wines to take into consideration for different dishes	Tasting of three wines