

SPANISH WINE SCHOLAR STUDY AND CERTIFICATION PROGRAM

The Spanish Wine Scholar™ education program is the most advanced and comprehensive certification course on the wines of Spain. The syllabus takes a regional approach and discusses all Spanish wine appellations and the factors that shape their identities

The program was created by Spanish wine specialist Rick Fisher, Spanish Wine Scholar™ Education Director.

Wines from Spain (ICEX - Spain's Trade & Investment Government Agency) has endorsed the program in recognition of its exceptional level of depth, accuracy, detail, and academic rigor.

The Spanish Wine Scholar study and certification program confers a post-nominal to wine professionals and enthusiasts who successfully pass the certification exam (Ex: John Smith, SWS). With a school network encompassing 30 countries on 5 continents, the SWS credential has true international recognition.

Set yourself apart from your peers. Specialize in the wines of Spain!

The program includes all the necessary tools and support to master the wines of Spain:

This session will include hours of classroom instruction with tutored tasting taught by approved instructor Yellymary Montalvo, Spanish Wine Scholar with Honors and certified instructor and the following:

- The 315-page full-color Spanish Wine Scholar study manual
- 1-year access to the Spanish Wine Scholar online study program for class preparation and review
- Registration for the Spanish Wine Scholar exam

In order to bring each region to life, you will also taste a total of over **XXX** different wines over the course of the program.

Schedule of classes:

The class schedule has been designed to support the key learning outcomes presented:

Who is this program for?

This advanced study program is designed for all committed students of wine, including:

- Wine professionals wishing to specialize in the wines of Spain
- Aspiring wine professionals looking to enter the wine industry with serious knowledge on the wines of Spain
- Serious wine hobbyists as well as those interested in Spanish culture and lifestyle

Why Study Spanish Wine?

Despite its lengthy history of grape growing and wine production, Spain is still relatively unfamiliar to most students of wine. While most of Europe was healing after WWII, mending bridges and rebuilding, Spain was experiencing decades of isolation under the regime of General Francisco Franco. Today, Spain is an exciting and dynamic wine producing country.

Many of the world's finest red grapes are indigenous to Spain, including Tempranillo, Garnacha (Grenache), and Monastrell (Mourvèdre). Additionally, Spain is home to one of the oldest wines in the world: Sherry.

By studying Spanish wine, the student gains a deeper appreciation for how tradition and modernity perfectly coexist and why Spain is one of the most exciting and enviable countries on the world's wine stage.

More about the Spanish Wine Scholar Program:

Program Providers: The program is exclusively taught by authorized program providers and approved instructors who have passed the exam with honors or highest honors.

Certification Exam: The Spanish Wine Scholar title and SWS post-nominal will be conferred to those individuals who achieve a score of 75 or higher on a 100-question multiple-choice test. Candidates scoring 85-90 pass with "Honors". Candidates scoring 91-100 pass with "Highest Honors".

Online Study Program: To complement the manual and classroom experience, enrolled students will have access for 1 year from date of enrollment to the SWS online study program. The online platform is composed of multimedia E-learning modules with videos, quizzes and learning for self-evaluation, instructor Q&A forum for personal assistance, downloadable maps, pronunciation exercises and online flashcards. Online study materials are available 24/7.

Detailed Curriculum: The Spanish Wine Scholar program presents each Spanish wine region as an integrated whole by explaining the impact of history, the significance of geological events, the importance of topographical markers and the influence of climatic factors on the wine the glass. No topic is discussed in isolation, ensuring that students finish the course with context.