*XXX promociòn del curs superior de conocimiento vitivinícola master Tastavins. Murcia-2025*

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|  | *Data* | | | *Dia* | *Tema* | | | | | | | | *Profesor* | | | | *Hors* | *Horari* | |  |  |  |  |  |  |  |  |
| *1* | 13-1-25 | | | L | | Viticultura General condición climática. Entrega materiales | | | | | | | Joan C. Martin | | | | 3 | 17-20h | | ambito |  |  |  |  |  |  |  |
| *2* | 21-1-25 | | | Mi | | Vinificación en blancos. Rest. El Crte Ingles Rest el Churra | | | | | | | Alfonso Sánchez | | | | 3 | 17-20 h | | Rest Churra |  |  |  |  |  |  |  |
| *3* | *25-1-25* | | | *S* | | *Fondillon, un vino para la eternidad. Bodegas Monovar +comida en bod* | | | | | | | *Rafael Poveda* | | | | *5* | *De 11 a 16h* | | *Monover* |  |  |  |  |  |  |  |
| *4* | 27-1-25 | | | L | | Els vins de postres: Rancis,VDN, Montilla | | | | | | | Nuria Poveda | | | | 3 | 17 a 20 h | | *Ámbito* |  |  |  |  |  |  |  |
| 5 | 9-2-25 | | | D | | *Clase de viticultura practica. Poda viticultura I* | | | | | | | *Alfonso Sanchez* | | | | *3* | *11 a 14h* | | *Bullas* |  |  |  |  |  |  |  |
| 6 | ***17-2-25*** | | | *L* | | Vinificación en tintos | | | | | | | Jennifer Perez | | | | 3 | 17-20 h | | Ámbito |  |  |  |  |  |  |  |
| *7* | *1-3-2025* | | | *s* | | *Vinificación en rosados (Bodegas Dominio de la Vega)San A. de Requena* | | | | | | | *Daniel Exposito* | | | | *3* | *11 a 14h* | | *S.Antonio* |  |  |  |  |  |  |  |
| 8 | 11-3-25 | | | M | | Los vinos de California Restaurant Corte Ingles. comida | | | | | | | Joan C. Martín | | | | 4 | *12 a 16 h* | | *Rest* |  |  |  |  |  |  |  |
| 9 | 18-3-25 | | | M | | Los vinos de Sudafrika, Australia y Nueva Zelanda | | | | | | | Joan C. Martín | | | | 3 | 17 a 20h | | Ámbito |  |  |  |  |  |  |  |
| *10* | *1-4.25* | | | *M* | | *Bordeaux y sus vinos, el sistema cru.restaurant el Churra+comida* | | | | | | | *Joan C. Martín* | | | | *4* | *12-17h* | | *El churra* |  |  |  |  |  |  |  |
| 11 | 8-4-25 | | | M | | Analisis sensorial. El gusto del vino. Cata de Aromas | | | | | | | Carolina Llona | | | | 3 | 17-10h | | Ámbito |  |  |  |  |  |  |  |
| *12* | *29-4-25* | | | *M* | | *Los vinos del Rin y Mosela- museo el vino* | | | | | | | *José Sánchez* | | | | *4* | *11 a 14 h* | | *Bullas* |  |  |  |  |  |  |  |
| 13 | ***8-5-25*** | | | ***J*** | | Los Vinos del Libano-Los vinos de Israel | | | | | | | Joan C. Martín | | | | 4 | 17-20h | | Ámbito |  |  |  |  |  |  |  |
| *14* | 14-5-25 | | | *Mi* | | *Los Vinos de Madeira+comida restaurant Corte Ingles av Libertad* | | | | | | | Joan C. Martín | | | | *4* | *12 a16h* | | *rest* |  |  |  |  |  |  |  |
| 15 | 20-5-25 | | | M | | La legislación vinícola europea y el territorio | | | | | | | Fernando Medina | | | | 3 | 17-20h | | Ámbito |  |  |  |  |  |  |  |
| *16* | *27-5-25* | | | *M* | | *Silvicultura y manufacturación de barricas. Bodegas Lavia* | | | | | | | *Joan C. Martin* | | | | *3* | *11-14h* | | *Bullas* |  |  |  |  |  |  |  |
| 17 | ***9-6-25*** | | | ***L*** | *La elaboración del vino Khoser. En celler Capçanes (DO Montsant)* | | | | | | | | *Jürgen Wagner* | | | | 3 | 17-20h | | *Montsant* |  |  |  |  |  |  |  |
| *18* | *10-6-25* | | | *M* | *El Champagne. Restaurant el Churra Comida* | | | | | | | | *Javier Zapata* | | | | *4* | *12-17h* | | *El Churra* |  |  |  |  |  |  |  |
| 19 | 24-6-25 | | | M | Microbiología enológica la FML | | | | | | | | Mª José Fernández | | | | *3* | 17 a 20h | | Ámbito |  |  |  |  |  |  |  |
| *20* | *28-6-25* | | | *S* | Los Vinos de Jerez | | | | | | | | *Nuria Martí* | | | | *3* | *12-16,30h* | | *El Churra* |  |  |  |  |  |  |  |
| *21* | *7-7-25* | | | *L* | *Procesos de crianza; madurado, cza, rva, g.reserva. Univ. M. Hernández* | | | | | | | | *Nuria Martí* | | | | *4* | *10 a 13 h* | | *Orihuela* |  |  |  |  |  |  |  |
| 22 | 8-7-25 | | | M | EL CAVA | | | | | | | | Joan C. Martín | | | | 4 | 17-20h | | Ámbito |  |  |  |  |  |  |  |
| *23* | *6-9-25* | | | *S* | *Practicas viticultura- Ampelografia y territorio II* | | | | | | | | *Bodegas Gil* | | | | *3* | *10 a 13h* | | *Jumilla* |  |  |  |  |  |  |  |
| *24* | *13-9* | | | *S* | *Practicas viticultura. Ampelografia y territorio III* | | | | | | | | *B. Sierra Salinas* | | | | *3* | *10 a 13h* | | *Villena* |  |  |  |  |  |  |  |
| *25* | *20-9* | | | *s* | *Practicas viticultura. Ampelografia y territorio IV* | | | | | | | | *Finca la Gloria* | | | | *3* | *10 a 13h* | | *Caudete* |  |  |  |  |  |  |  |
| *26* | *27-9* | | | *S* | *Practicas viticultura y territorio IV.* | | | | | | | | *Bodegas Monastrell* | | | | *3* | *11 a 14h* | | *Bullas* |  |  |  |  |  |  |  |
| *27* | *7-X-25* | | | *M* | *Los vinos de la Borgoña. Rest. El Churra* | | | | | | | | *José Sánchez* | | | | *4* | *12-17 h* | | *El Churra* |  |  |  |  |  |  |  |
| *28* | 14-X-25 | | | M | Los Vinos Ecos+ bios y naturales | | | | | | | | Alfonso Sánchez | | | | 3 | 17- 20h | | Ámbito |  |  |  |  |  |  |  |
| 29 | 21-X-25 | | | M | Marketing vinícola, la cultura del origen | | | | | | | | Joan C. Martín | | | | 3 | 17 a 20h | | Ámbito |  |  |  |  |  |  |  |
| *30* | *28-X-2025* | | | *M* | *Historia del vino. Bodegas San Isidro* | | | | | | | | *Jhon Maher* | | | | *3* | *11 a 14 h* | | *Jumilla* |  |  |  |  |  |  |  |
| 31 | 20-11-25 | | | J | Maceración Carbónica. Los vinos de Beaujolais Nouveau- | | | | | | | | Joan C. Martin | | | | 3 | 17-20h | | ámbito |  |  |  |  |  |  |  |
| 32 | 24-11-25 | | | M | Los vinos de Porto Fiesta Fin de Curso | | | | | | | | Carlos Soares | | | | 4 | 16 a 20h | | Ámbito |  |  |  |  |  |  |  |
|  |  | | |  |  | | | | | | | | total horas | | | | 128 |  | |  |  |  |  |  |  |  |  |

*Las clases son en laborales por la tarde (excepto la de Capçanes). En rojo las que no se hacen en Ámbito cultural de Corty Salzillo.*

*En rojo son salidas a viñedos, bodegas e instituciones, mas las que se hacen en restaurants de el Corty y el Churra. No hay clases en semana santa, fiestas bando de la huerta, vacaciones (julio y agosto) y navidad reyes.*