



CASTILLA Y LEÓN

# DUERO WINE FEST. 2024



15 Y 16 DE ABRIL  
*Palacio de Congresos de Castilla y León*  
SALAMANCA

PROGRAMA

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#DueroWineFest2024



Junta de  
Castilla y León



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*"Building a value proposition from the territory"*

ACTIVITIES PROGRAMME

## Monday 15th April

- 09.30 h. Welcome: Presentation of the Duero International Wine Fest.**  
**Hosted by:** *Alberto Fernández Bombín*, wine distributor, radio and television commentator and *Alberto Luchini*, journalist, winner of the National Gastronomy Award 2014.  
**Inauguration of the Congress by the Vice-President of the Junta de Castilla y León.**
- 10:00 h. Inauguration of the Congress by the Vice-President of the Junta de Castilla y León. (45')**  
*Tim Atkin. Master of Wine.*
- 10.45 h. Keynote lecture: Wine in food through history. (30')**  
*Felipe Fernández-Armesto. British historian. Professor of World and Environmental History at Queen Mary College, University of London. Author of the book "The History of Food: Food, Cooking and Civilisation". Winner of the National Gastronomy Prize 2004.*
- 11.15 h. Tribute to the deceased. (5')**
- 11.20 h. Coffee break. (20')**
- 11.40 h. Round table Conference: Pros and cons of classifying vineyards in Castilla y León. (40')**  
**Moderator:** *Jesús Yuste Bombín. Dr. Agricultural Engineer. Researcher at the Agricultural Technological Institute of Castilla y León (ITACyL).* **Enrique García Ecuadero Domínguez. Dr. Agricultural Engineer. Agrarian Research and Plant Health Service. Institute of Vine and Wine Sciences (ICVV).** **Almudena Alberca Martín. Master of Wine 2018, Degree in Oenology, Specialist in Viticulture and Agricultural Engineering. 20 years dedicated to winemaking. Defender of fine wines. International judge, columnist, content creator and educator.** **Álvaro Ribalta. Master of Wine. Spanish wine importer for the British market for 8 years. (Indigo Wines). Now directs Massal Selection in Barcelona.**

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- 12.20 h. Interview: Viticulture and global warming. (30')**  
*Alberto Fernández Bombín and Alberto Luchini interview Vicente Sotés Ruiz, professor of Viticulture at the Polytechnic University of Madrid and Enrique Garzón, director of the Wine and Vine Institute and Professor at the University of León.*
- 12.50 h. Round Table Conference: The altitude and orography of the vineyard as qualitative climatic resources. (40')**  
**Moderator:** *Amaya Cervera*. Spanish Wine Lover. National Gastronomy Award 2023. **Pablo Rubio**. Agronomist and DNO. **Marta Ramas**. Oenologist of Fuentes del Silencio (León) and oenologist of Bodega Valdaya (Sotillo de la Ribera, Burgos). **Carlos Casillas**. Chef-owner of the restaurant Barro (Ávila), winemaker in Cebreros.
- 13.30 h. Technical lecture 1: "Ground cover and ecological infrastructures: an approach to an ecosystemic vineyard management". (40')**  
*Antonio Graça*. R&D Director of SOGRAPE VINHOS, S.A.
- 14.10 h. Tasting I: Historical tasting at Pago de los Capellanes Winery. (40')**  
**Led by:** *Javier Pérez Andrés*. Specialised journalist, winner of the National Award of Gastronomy for Gastronomic Communication 2022.  
**Tasting:** *Estefanía Roderó*. General Manager of the Pago de los Capellanes winery.
- 16.00 h. Tasting II. Luxury rosés and aged white wines . (30')**  
**Taster:** *Federico Oldenburg*. Wine and gastronomy journalist for Fuera de Serie magazine. Organiser of the Salón de los Vinos Radicales. National Gastronomy Award 2007. **Silvia García Guijarro**. Head sommelier of the Mandarin Oriental Ritz (Madrid).
- 16.30 h. Lecture: Elite wines and entry-level wines: market polarisation? (40')**  
**Moderator:** *Rafael del Rey*. Director of the Spanish Observatory of Wine Markets, IWC award for the best wine digital platform in 2023.



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- 17.10 h. Face to face: Long-drink wines, the return of a style. (30')**  
*Santi Rivas. Economist. Video-tasting at Colectivo Decantado. Contributor to Sobremesa Cadena SER. Author of the book "Deja todo o deja el vino" (2022). Pilar Cavero. Best Sommelier of Spain 2013. Wine critic for ABC.de España 2013.*
- 17.40 h. Debate: Low alcohol wines: a real alternative? (40')**  
*Moderator: Raquel Pardo. Wine expert journalist. Carlos Moro, president of Matarromera Group. Carlos Yllera. General Manager of Yllera Group.*
- 18.20 h. Technical lecture 2: "Criteria for assessing grapes for winemaking". (40')**  
*José Hidalgo Togoies. Dr. Agronomist Engineer, Oenologist and Diploma in Business Planning. University lecturer.*
- 19.00 h. Tasting III. Discovering the veil and the demijohns. (30')**  
*Tasters: Luis Vida. Wine critic for Sobremesa magazine. Specialist in biological and oxidative ageing. Laura Rodríguez. Winning sommelier of the Copa Sherry Cup Spain 2023.*
- 19.30 h. Tasting IV: Comparing minority varieties. (45')**  
*Led by: Sara Peñas Lledó. Wine and gastronomy consultant and communicator, expert in Portuguese wines.*  
*Tasters: Alberto Martín Baz. Winemaker, head of the experimental winery of the Oenological Station of Castilla y León. Luis Antunes. Portuguese wine critic.*

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## Tuesday 16th April

- 09.30 h.** **Tasting V: Differential expression of the great grape varieties on both sides of the border.** (30´)
- Tasters:** *João Roseira*. Owner of Quinta do Infantado (Douro). Organiser of the annual fair of small winemakers *Simplesmente Vinho* (Porto). **Juancho Asenjo**. Trainer, consultant, founder of *elmundovino.com* and member of the International Wine Academy.
- 10.00 h.** **Technical lecture 3: "Vineyard management: a factor in climate regulation, productive and qualitative regulation".** (40´)
- José Ramón Lissarrague García-Gutiérrez**. Dr. Agricultural Engineer. Director of GIVITI and Professor at the School of Agricultural Engineering of the Polytechnic University of Madrid.
- 10.40 h.** **Wine tourism 1: Global trends.** (30´)
- Gergely Szolnoki**. Professor of Market Research at Geisenheim University and honorary professor of Wine and Beverage Management & Marketing at the University of West Attica (Athens/Greece). Co-author and coordinator of the report "Sustainable and innovative wine tourism. Successful models around the world".
- 11.10 h.** **Wine tourism 2: The Ribera Sacra model.** (30´)
- Alberto Fernández Bombín** and **Alberto Luchini** interview **Alexandra Seara**. Manager of the Ribera Sacra Tourism Consortium.
- 11.40 h.** **Coffee break** (20´)

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- 12:00 h. Lecture: Impact of new technologies on the promotion and marketing of Douro wines. (40')**  
*Ignacio Gurría. Executive Director of the working group of the Digitalisation and Wine Hub of the FEV on digitalisation and wine markets.*
- 12.40 h. Interview: A vision of Douro wines from the outside. (40')**  
*Juan Manuel Bellver interviews Sarah Jane Evans. Master of Wine and special list in Spanish wines for the British magazine Decanter.*
- 13.20 h. Technical presentation 4: "Reflections on the components of wine, the microbiome and health" (40')**  
*Victoria Moreno-Arribas. PhD in Pharmacy from the Complutense University of Madrid. Scientific Researcher of the CSIC at the Institute for Research in Food Sciences (CIAL).*
- 14.00 h. Tasting-debate: The challenge of selling small DO's. (45')**  
**Hosted by:** *Javier Pérez Andrés. Specialised journalist, winner of the National Gastronomy Award for Gastronomic Communication 2022.*  
**Tasters:** *Diego González. Best Sommelier of Spain 2019. Owner of the Wine Room Tiempos Líquidos (Burgos). Noemí Martínez. Sommelier and co-owner of the restaurant Trigo (Valladolid).*
- 14.45 h. Farewell ceremony.**

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