

# International Course in Ampelography






*6-10 September 2021*

**El Encín, IMIDRA  
Alcala de Henares, Spain**

## PROGRAMME








## Monday 6th

- 8:30** Bus to go to El Encin from the Hotel
- 9:00** Opening address and presentation of the course,  
• Alejandro Fuentes, OIV Head of Unit Viticulture  
• Luigi Bavaresco, President of « Genetic Resources and Vine Selection » OIV expert group  
• Pau Roca, OIV Director General  
• Sergio López, Managing Director (IMIDRA, Spain)
- 9:30** Distribution of documentation and presentation of participants
- 10:00** The importance of variety in vitiviniculture,  
• Vicente Sotés (UPM, Spain) 
- 11:00** Coffee break
- 11:30** History of ampelography,  
• Félix Cabello (IMIDRA, Spain) 
- 12:30** Current methods for describing and identifying vine varieties,  
• María Teresa de Andrés Domínguez (IMIDRA, Spain) 
- 13:30** Lunch on site
- 15:00** Visit to the El Encín collection of vine varieties,  
• Félix Cabello (IMIDRA, Spain)   
• Gregorio Muñoz (IMIDRA, Spain) 
- 18:00** Return to the hotel
- Free evening





## Tuesday 7th

- 8:30** Bus to go to El Encin from the Hotel
- 9:00** Varietal diversity of vines around the world,  
• Javier Ibáñez (ICVV-CSIC, Spain) 
- 10:00** Descriptors for young shoots, young leaves, shoots, flowers and branches,  
• Gregorio Muñoz (IMIDRA, Spain) 
- 11:00** Coffee break
- 11:30** Practical work on the collection in groups,  
• Félix Cabello (IMIDRA, Spain)   
• Gregorio Muñoz (IMIDRA, Spain) 
- 13:30** Lunch on site
- 15:00** Visit to the El Encín experimental winery and tasting of monovarietal white wines,  
• Mario Barreda (Consejo Regulador D.O. Vinos de Madrid) 
- 18:00** Return to the hotel
- Free evening







## Wednesday 8th

- 8:30** Bus to go to El Encin from the Hotel
- 9:00** Ampelometry,  
• María-Carmen Martínez (MBG-CSIC, Spain) 🇪🇸
- 10:00** Descriptors for mature leaves,  
• Gregorio Muñoz (IMIDRA, Spain) 🇬🇧
- 11:00** Coffee break
- 11:30** Practical work on the collection in groups,  
• Félix Cabello (IMIDRA, Spain) 🇪🇸  
• Gregorio Muñoz (IMIDRA, Spain) 🇬🇧  
• María-Carmen Martínez (MBG-CSIC, Spain) 🇪🇸
- 13:30** Lunch on site
- 15:00** Tasting of monovarietal red wines,  
• Mario Barreda (Consejo Regulador D.O. Vinos de Madrid) 🇪🇸
- 18:00** Return to the hotel
- Free evening





## Thursday 9th

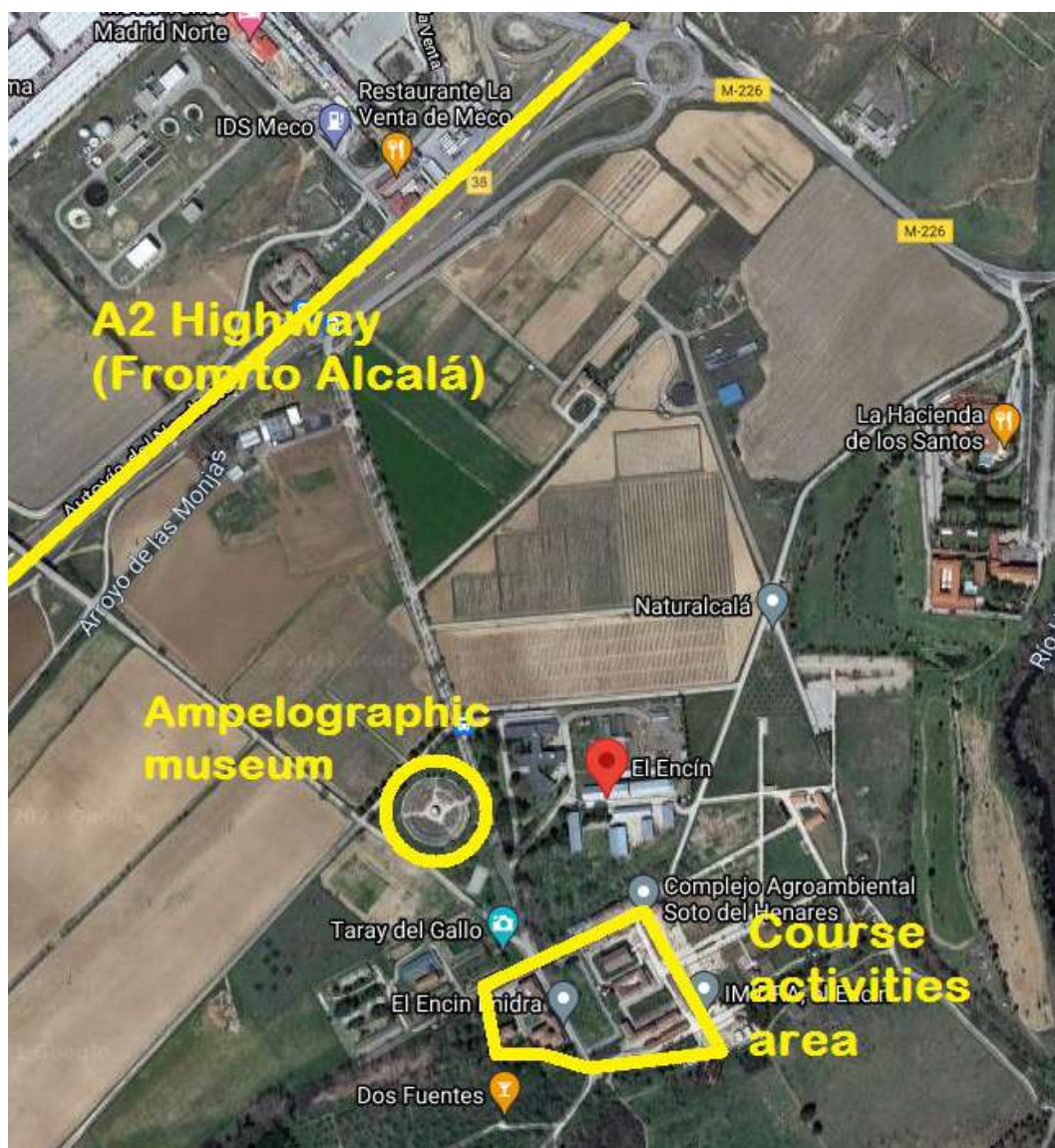
- 8:30** Bus to go to El Encin from the Hotel
- 9:00** Historical evolution of vine varieties in Spain and the influence of this in Latin America,  
• Félix Cabello (IMIDRA, Spain) 
- 10:00** Descriptors for berries and clusters,  
• Ramón Martínez (IMIDA, Spain) 
- 11:00** Coffee break
- 11:30** Practical work on the collection in groups,  
• Gregorio Muñoz (IMIDRA, Spain)   
• Ramón Martínez (IMIDA, Spain)   
• Jorge Cunha (INIAV, Portugal) 
- 13:30** Lunch on site
- 15:00** Visit to the Finca El Socorro vineyard and winery in Valdelaguna: identification of varieties in plots,  
• Eufrasia Aguirre (IMIDRA, Spain)   
• Pablo Morate (Bodegas Pablo Morate, Spain)
- 18:00** Return to the hotel
- 21:00** Dinner at the restaurant

## Friday 10th

- 8:30** Bus to go to El Encin from the Hotel
- 9:00** Descriptors relating to phenology, to tolerance to biotic and abiotic factors, and to production and oenological characteristics,  
• Jorge Cunha (INIAV, Portugal) 🇵🇹
- 10:00** Ampelographic characteristics of French varieties (collection),  
• Thierry Lacombe (INRAE, France) 🇫🇷
- 11:00** Coffee break
- 11:30** Ampelographic characteristics of French varieties (collection),  
• Thierry Lacombe (INRAE, France) 🇫🇷
- 13:00** Closing ceremony and awarding of certificates,  
• Pau Roca, OIV Director General  
• Isabel Díaz Ayuso, President of the Community of Madrid
- Cocktail on site
- 15:00** Return to the hotel



# EL Encin map





## Zoom to course activities area



1. Course venue (the Chapel)
2. Coffe break
3. Refrectory (Gallanía)
4. Wine cellar (Bodega)
5. Bus stop





# Contact

## IMIDRA

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## OIV

For logistical aspects:

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- Solange Slack. Mail. [communication@oiv.int](mailto:communication@oiv.int)

For financial aspects:

- Elvina Matongo. Mail. [compta@oiv.int](mailto:compta@oiv.int)

Phone number: +33 6 51 43 59 78



Please, note that a WhatsApp group will be created to exchange further information.

# Health protocol

## 1. Antigen test

All course participants will do an antigen test on Monday morning 6 at the hotel. It will be held between 8:00 am and 8:30 am, before leaving for El Encín, where the course will be taught.

## 2. Measurements in Indoor common areas

The interior common areas refer to closed spaces such as the classroom, the tasting rooms and the dining room. The rules below will be applicable in all these spaces.

### 2.1. Use of mask and hydroalcoholic gel

The use of the mask will be mandatory in the indoor common areas. During tastings and meals / coffee, the mask will be used as long as you are not eating or drinking. An individual bottle of hydroalcoholic gel will be provided for each.


### 2.2. Social distance and belongings

Every effort should be made to maintain a safety distance of 2 meters, as far as possible, both indoors and outdoors. When it is not possible to maintain this distance outdoors, the use of a mask is recommended.

## 3. Disinfection and cleaning measures

All rooms will be disinfected daily by the cleaning company, including work surfaces, areas of regular contact.





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