

Editor's Note: The following material was omitted when the article, "Two Facets of Our Instructional Television Production: Asi se hace el vino," was published in the Fall 1976 issue of The NALLD Journal. Our apologies to the authors; Oscar Ozeti, Lucia Caycedo Garner and Tom Goldsworthy.

**VIDEOCASSETTE PROGRAM SCRIPT**  
**BILINGUAL: (SPANISH & ENGLISH)**

1. TICC NUMBER: SP2.027.01
2. LANGUAGE(S): SPANISH and ENGLISH
3. TITLE: ASI SE HACE EL VINO  
This is How Wine Is Made
4. AUTHORS: Lucia Caycedo Garner and Oscar Ozete, Dept. of Spanish and Port. University of Wisconsin-Madison
5. LEVEL: College, Second Year.
6. LENGTH: Approximately 25 minutes, 06 seconds.
7. CONTENT SUMMARY: A cultural and historical overview of wine. A brief demonstration of how to prepare wine at home.
8. GRAMMAR SUMMARY: A. Vocabulary building: terms associated with wine, and wine making.  
B. Review of verb forms.  
C. Listening Comprehension practice.  
D. Comprehension test.
9. DATE: This videocassette tape was produced in parts between June, 1975 and January, 1977. This is the revised and edited 5th version of the script, dated 15 February 1977.
10. COPYRIGHT: Copyright, 1977, Board of Regents of the University of Wisconsin System (Laboratories for Recorded Instruction, University of Wisconsin-Madison).
11. ACQUISITION INFORMATION: See page 19 for complete details.
12. This script is a bilingual, interlinear version which incorporates the Spanish on the top line (typed in trilingual elite type style), and **English below (typed in Script type style)**. There exists a different version of this script which contains only the Spanish.
13. This script contains every word spoken on the audio tracks, and every word that appears on the video screen, in Spanish and in English.

14. TECHNICAL NOTES:
- A. Available in the Sony 3/4" U-Matic videocassette format.
  - B. Recorded at 3.75 ips speed.
  - C. Recorded on a 30 minute videocassette.
  - D. Recorded in color.
  - E. This is a bilingual videocassette; Spanish is recorded on audio track #2, and English is on audio track #1.
  - F. The original master tape is a Sony 3/4" U-Matic videocassette.

Appendix A: Opening Credits

(The following wording appears on the viewer's video screen, in this sequence:)

RECORDED IN COLOR

ASI SE HACE VINO

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UNIVERSITY OF WISCONSIN SYSTEM -

(LABORATORIES FOR RECORDED INSTRUCTION,  
UNIV. OF WISCONSIN - MADISON.)

THIS VIDEOCASSETTE MAY BE COPIED  
UNDER CERTAIN PROCEDURES: SEE  
DETAILS AT END OF PROGRAM

THIS VIDEOCASSETTE HAS AUDIO  
RECORDED ON TWO CHANNELS:

SPANISH ON CHANNEL TWO,

ENGLISH ON CHANNEL ONE.

ADJUST AUDIO MONITOR SELECTOR.

This tape is designed to give insight into the history and preparation of wine.

To enhance your understanding, thirteen (13) words both in English and in Spanish will be given in the introduction. Please repeat the Spanish words after you hear them.

Throughout the presentation itself, a series of Spanish words will be flashed on the screen to aid your recognition of the vocabulary being spoken.

Towards the end of the tape, ten (10) multiple-choice questions, in Spanish, will appear on the screen to help you evaluate your compre-

**Videocassette**

hension of this material. Let's begin. Repeat only the Spanish word after hearing and seeing it.

**(While the advance organizer instructions above are being spoken, the following summary appears on the screen:)**

13 SPANISH WORDS TO REPEAT NOW.

SPANISH SUBTITLES FOR  
SELECTED WORDS DURING THE DEMO.

10 MULTIPLE CHOICE QUESTIONS  
AT THE END.

(Wine)	EL VINO
... You should have said "el vino." Let's continue.	
(vineyard)	EL VINEDO
(vine)	LA VID
(harvest)	LA COSECHA
(winery)	LA BODEGA
(to pour)	ECHAR
(to squeeze)	EXPRIMIR
(red wine)	EL VINO TINTO
(to add)	ANADIR
(to spoil)	ECHAR A PERDER
(as, or while)	A MEDIDA QUE
(sparkling water)	EL AGUA GASEOSA
(healthy)	SALUDABLE

**(The following are the words that appear as SUBTITLES on the screen, during the demonstration. These subtitles are underlined in this script.)**

HERNAN CORTES	(Hernan Cortez, Spanish explorer)
SE PRUEBA	(It is tasted)
SE EMBOTELLA	(It is bottled)
SE ALMACENA	(It is stored)
CORCHO	(Cork)
SE ANEJA	(It is aged)
SIFON	(Syphon tube)
LEVADURA	(Yeast)
RECETA	(Recipe)
VALVULA	(Valve)
BURBUJAS	(Bubbles)
ETIQUETA	(Label)
JEREZ	(Jerez, Spain)
BOTA	(Leather wine bag)
PORRON	(Leather covered wine jug)

## ASÍ SE HACE EL VINO

¿Hay algo más exquisito que una buena comida acompañada por una  
**Is there anything more exquisite than a good meal accompanied by**  
copa de vino? No sin razón ha dicho un poeta que el vino es "la  
**a glass of wine? Understandably, a poet has said that "wine is the**  
bebida de los dioses" y un científico que "el vino una sinfonía  
**drink of the gods" and a scientist that "wine is a chemical**  
química".  
**symphony."**

- 5 La historia del vino es tan antigua como la civilización misma.  
**The history of wine is as old as civilization itself.**

Los arqueólogos sostienen que hace 10.000 años ya se hacía vino de  
**Archeologists maintain that wine was made 10,000 years ago**

uvas y se encuentran numerosas referencias al vino en el antiguo  
**and numerous references to wine are found in the old**

Testamento. Se dice que Noé plantó un viñedo después del diluvio  
**Testament. It is said that Noah planted a vineyard after the Great**  
universal. Para los griegos y los romanos el vino tenía gran impor-  
**Flood. For the greeks and the Romans wine had great importance.**

- 10 tancia. Aun hoy día, Baco, el dios del vino de la mitología romana,  
**Even today, Bacchus, the God of wine in Roman Mythology,**

aparece como símbolo del vino, de las fiestas alegres. Sin embargo,  
**appears as a symbol for wine, for happy occasions. However,**

fue con el cristianismo que el vino se convirtió en bebida universal.  
**it was with the coming of Christianity that wine became a universal**  
drink.

En los monasterios de la Edad Media se cultivaba la vid para extraer  
**In the monasteries of the Middle Ages the vine was cultivated to make**

el vino sacramental. Durante esta época medieval, a causa de que el  
**sacramental wine. During the Medieval period, because water was**

- 15 agua no era pura, se bebía vino especialmente en Francia, Alemania,  
**not pure, people drank wine especially in France, Germany,**

Italia y España. Más tarde, después del descubrimiento de América,  
**Italy and Spain. Later, after the discovery of America,**

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Hernán Cortés ordenó la producción de vino en el Nuevo Mundo.  
**Herman Cortez ordered the production of wine in the New World.**

Hoy en día se fabrica vino en muchos países. España, la Argentina,  
**Today, wine is made in many countries. Spain, Argentina,**

Chile, el Uruguay y México son los países de habla española donde se  
**Chile, Uruguay and Mexico are the Spanish-speaking countries where**

- 20 produce vino en cantidad.  
**wine is produced in quantity.**

Actualmente, aunque existen grandes bodegas, es decir, fábricas  
**Nowadays, although there are large wineries,**

de vino, la mayor parte de los vinos se hacen todavía en casa o en  
**most of the wine is still made at home or in**

pequeñas bodegas.  
**small wineries.**

En la primavera la vid es una planta pequeña y sin hojas. Crece  
**In the spring the vine is a small plant without leaves. It grows**

- 25 durante el verano hasta que finalmente produce la fruta. En el otoño  
**during the summer until it produces the fruit. In autumn**

cuando la uva está madura, tiene lugar la cosecha. Después de recoger  
**when the grape is ripe, the harvest takes place. After the fruit is**

la fruta, se pone en cestas o en cubas y se lleva a la bodega. En  
**picked, it is put in baskets or barrels and taken to the winery. In**

algunos países todavía se usa el antiguo método de la carreta de  
**some countries people still use the old method of horse-drawn carts**

caballos para transportar las uvas. Ya en la bodega, se descargan las  
**to transport the grapes. Once in the winery the grapes are**

- 30 uvas, se vacían los barriles llenos de fruta y se echa ésta en la  
**unloaded, the barrels full of fruit are emptied and the grapes put into**

prensa para exprimirla. Cuando el jugo sale de la prensa se pone en  
**the press to be squeezed. When the juice comes out of the press it is**

grandes barriles y se deja fermentar a determinada temperatura. Durante  
**poured into large barrels and is left to ferment at a set temperature. During**

el proceso de fermentación se cata o prueba el vino con frecuencia para  
**the fermentation process the wine has to be tasted frequently to make**

asegurarse de que va a ser de buena calidad. Finalmente se embotella  
sure it is going to be good quality wine. Finally, it is bottled

- 35 y se almacena en bodegas subterráneas. Las botellas van tapadas con  
and stored in underground cellars. The bottles are sealed with cork  
corcho y el vino tiene que estar en contacto constante con el corcho  
and the wine must be in constant contact with the cork which  
que sólo deja entrar una cantidad mínima de aire; por esta razón la  
only allows a minimum amount of air to enter. For this reason the  
botella siempre se debe almacenar de lado. Así se envejece o se añeja  
bottle should always be stored on its side. This way, wine can age  
el vino en forma apropiada.  
properly.

- 40 Se hace vino de frutas, granos, flores, pero, sin duda, el más  
Wines are made out of fruits, grains, and flowers, but, no doubt.

común y abundante es el de uva. Existen tres tipos básicos de vino:  
the most common and abundant is the one made from grapes. There  
tinto, rosado y blanco.  
are three basic types of wine: red, rose and white.

Veamos ahora el procedimiento que se sigue para hacer vino  
Now let us see the process one follows for making wine

en casa.  
at home.

- 45 L. —Los ingredientes, el sifón, el botellón, el sacarímetro, los  
The ingredients, the syphon, the jug, the saccharimeter, the  
corchos. Crea que estamos listos para hacer el vino. ¿Lavaste  
corks. I believe that we are ready to make the wine. Did you  
las uvas?  
wash the grapes?

O. —Sí, aunque algunas personas prefieren no hacerlo. Como ves, no  
Yes, we should wash the grapes although some people prefer not  
to do so.

es difícil exprimir las uvas a mano.  
As you see it isn't hard to squeeze the grapes by hand.

- 50 L. —Entonces, ¿no vamos a usar la prensa?  
Then, aren't we going to use the press?

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- O. —No la necesitamos hoy porque solo vamos a hacer un galón de vino. Por eso exprimimos unas 15 libras o 6 kilos de uvas.  
**We don't need it today because we are only going to make one gallon of wine. Therefore, we squeeze about 15 lbs, or 6 kilos of grapes.**
- L. —Ah, de todos modos, muéstrame como funciona.  
**Ah, anyway, show me how it works.**
- O. —Espera, déjame secarme las manos. Bien.  
**Wait, let me dry my hands. Fine.**
- 55 L. —A ver.  
**Let's see.**
- O. —Dándole vuelta al mango, las uvas se exprimen; el jugo de las uvas sale por este pequeño canal. Este jugo luego se convierte en vino.  
**Turning the handle, the grapes are squeezed. The juice from the grapes comes out through this small trough. This juice later becomes wine.**
- Ahora, si no se consiguen uvas frescas, podemos comprar  
**Now, if fresh grapes are not available, we can buy**
- 60 pulpa de uva. Por ejemplo, a esta pulpa sólo hay que anadirle un poco de agua para hacer vino.  
**grape pulp. For example, we need only to add a little water to this pulp to make wine.**
- L. —Oh, veo que la han hecho en España.  
**Oh, I see that it has been made in Spain.**
- O. —Si, viene de España. Lucía, ya que tenemos las uvas exprimidas, por favor echa la levadura en el cubo.  
**Yes, it comes from Spain. Lucia, since we have already squeezed the grapes, please put the yeast in the bucket.**
- 6, L. —Veo que esta levadura se usa en la elaboracion de vinos tintos.  
**I notice this yeast is used for making red wines.**
- O. —Bien, está bien; y ahora echamos una tableta de bisulfito. Este ingrediente destruye las bacterias que contiene el jugo y no  
**Fine, it's OK; and now we add a tablet of bisulphide. This ingredient destroys the bacteria in the juice and does not**

permite que el vino se convierta en vinagre. Bien, dame ese  
**allow the wine to turn into vinegar. Fine, hand me that**  
 paquetico blanco que contiene minerales y vitaminas.  
**small white packet that contains minerals and vitamins.**

70 L. —¿Vitaminas para el vino?  
**Vitamins for the wine?**

O. —Sí, para acelerar la fermentación que produce la levadura.  
**Yes, to speed up the fermentation that the yeast produces.**

Ahora lo mezclamos todo bien hasta que se disuelvan todos los  
**Now we mix well until all the ingredients are dissolved.**  
 ingredientes.

L. —¿Pero no le echas ni agua ni azúcar?  
**But, don't you add water and sugar?**

75 O. —No, porque las uvas mismas ya tienen. A ver, ¿que debemos  
**No, because the grapes contain these already. Let's see. What**  
 hacer ahora?  
**should we do now?**

L. —Ah según la receta hay que medir el azúcar que contiene el jugo.  
**Ah, according to the recipe it is necessary to measure the sugar**  
**content of the juice.**

Así, podemos saber cuanto alcohol habrá en el vino. Para esto  
**This way, we will be able to know how much alcohol there will**  
**be in the juice.**

necesitamos el sacarimetro (give it). Házlo tu. (O. — Bien.)  
**For this we need a saccharimeter. You do it. (Fine.)**

80 Primero echas un poco jugo en el tubo. (O. —Bien, un poco  
**First, pour a little juice in the tube. (Fine, a little more,**

más, ¿no?) Sí, yo creo que sí. (O. —Bien.) Luego metes el  
**right?) Yes, I think so. (Fine.) Then, insert the**

sacarimetro y lees la medida a la altura de los ojos. Mientras  
**saccharimeter and read the measurement at eye level. The more**

más azúcar haya en el jugo (O.—Bien.) más alcohol se producirá.  
**sugar there is in the juice, (Fine) the more alcohol will be**  
**produced.**



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- Esta proporción es siempre del doble. Mira: por ejemplo, un  
**This proportion is always 2 to 1. Look: for example, a grape**
- 85 jugo de uva que contiene un 24% de azúcar, tendrá un 12% de  
**juice containing 24% sugar, will have 12% alcohol when**  
alcohol al terminar la fermentación.  
**fermentation ends.**
- O. —Bien, dame la toalla, por favor.  
**Fine, give me the towel please.**
- L. —Aquí la tienes.  
**Here it is.**
- O. —Gracia. Ahora tapamos el cubo con la toalla para que no  
**Thanks. Now, we cover the pail with the towel to keep out**
- 90 entren ni polvo ni insectos y dejamos fermentar el vino por una  
**dust and insects, and we let the wine ferment for a week,**  
semana mezclandolo una vez al día. (L. — Ya veo.)  
**stirring it once a day. (L. — Now I see.)**
- L. — Después de una semana sacamos el jugo y lo pasamos con  
**After a week we siphon the juice into**  
un sifón a un botellón. Así se quedan en el cubo todos los  
**a gallon jug. This way all the sediments stay in the**  
sedimentos. Bien. Ahora tapamos el botellón con una valvula,  
**pail. Fine. Now we cover the jug with a valve which**
- 95 que permite el escape de bioxido de carbono.  
**permits carbon dioxide to escape.**
- O. —Y, además la valvula no deja entrar aire en el botellón.  
**And, besides the valve does not let air enter the jug.**
- L. —Claro. El oxígeno del aire echaría a perder el vino volviéndolo  
**Of course, the oxygen from the air would spoil the wine turning**  
vinagre. Ahora, dejamos fermentar el vino por 4 semanas dejándolo  
**it to vinegar. Now, we let the wine ferment for 4 weeks, leaving**  
en un lugar oscuro o simplemente lo cubrimos con una toalla.  
**it in a dark place, or we can simply cover it with a towel.**
- 100 Resultaría un vino demasiado oscuro si se expusiera a la luz.  
**Too dark a wine would result if it were exposed to the light.**

- O. —Fíjate como se ha fermentado el vino.  
**Notice how the wine has fermented.**
- L. —Ah, sí. Mira las burbujas.  
**Oh, yes. Look at the bubbles.**
- O. —Después de las 4 semanas pasamos el vino a un cubo limpio. Así  
**After the 4 weeks we siphon the wine into a clean pail. This way**  
 se quedan los sedimentos nuevos en el botellón. (L. —Si, ya veo.)  
**the new sediments stay in the jug. (Yes, now I see.)**
- 105    Ahora pasamos o echamos el vino en un botellón limpio. Ayúdame,  
**Now we transfer or pour the wine into a clean jug. Help me,**  
 por favor. (L. —Un galón es mucho vino, ¿verdad?) Sí, toma  
**please. (A gallon is a lot of wine, isn't?) Yes, it takes**  
 mucho tiempo pasarlo, ¿no? (L. —Ya casi se acaba.) Por fin,  
**a lot of time to transfer it, right? (Now, it's almost finished.)**  
 ¿ah? (L. —Un poco más.) Bien, ya ya, ya. ¿Sabes? debemos  
**Finally, uh? (A little more.) Fine, OK, OK, OK. You know, we**  
**should**  
 repetir todo este procedimiento una vez al mes por 3 meses para  
**repeat all this process once a month for 3 months in order to**
- 110    darle claridad y buen color al vino. (L. —Tres meses ¿ah?)  
**clear up the wine and give it a good color. (Three months, uh?)**  
 Sí, 3 meses mas.  
**Yes, three more months.)**
- L. —A los 3 meses el vino está listo para embotellar, pero ahora lo  
**At the end of the 3 months the wine is ready for bottling but now**  
 pasamos a la botella en que se va a almacenar. Espera. ¿Quieres  
**we transfer it to the bottle where it is going to be stored. Wait.**  
 taparla tu? (O.—Bien.) Aquí tienes el corcho. ¡Cuidado!  
**Would you like to cover it? (Fine.) Here is the cork. Careful!**
- 115 O. —Lo has puesto en agua caliente para que se suavice, ¿no?  
**You have put it in hot water to soften it, haven't you?**
- L. —Sí, así entra mejor en la botella. (O. —¿Está bien ahí?) Creo  
**Yes, it will go into the bottle easier this way. (Is it OK there?)**  
 que sí. (O. —Bien, ayúdame, por favor.) Bueno. (O. —¡Ahi!  
**I think so. (Fine, help me, please.) OK. (There!**

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Bien.) ¡Ah! (O. —Bien.)  
Fine.) Uh! (Fine.)

O. —¿Dónde está la etiqueta? Quiero escribir el tipo de vino que  
**Where is the label? I want to write the type of wine we made**

120 hemos preparado y la fecha en que lo hemos embotellado. Vina  
**and the date we bottled it. Red**

tinto, junio del 76.  
**wine, June of '76.**

L. —Muy bien. Ahorase la ponemos a la botella. ¿Ya hemos terminado?  
**Very well. Now we put it on the bottle. Have we finished already?**

O. —Sí, ahora ponemos la botella de lado por unos 3 meses. Así el  
**Yes, now we put the bottle on its side for 3 months or so. This**  
vino se aneja y se va descomponiendo el ácido tánico que  
contienen  
**way the wine ages and the tannic acid that the grapes contain,**

125 las uvas. A medida que este ácido se disuelve, el vino va ad-  
**gradually decomposes. As this acid dissolves, the wine begins to**  
quiriendo aroma y suavidad.  
**acquire bouquet and smoothness.**

Hoy en día se toma vino en muchas partes del mundo incluso en  
**Today, people drink wine in many parts of the world including the**

los E.E.U.U., pero en España siempre ha sido la bebida preferida, y  
**United States. But in Spain it has always been the favorite**  
**drink, and**

se producen allí vinos de muy buena calidad.  
**excellent wines are produced there.**

130 Por ejemplo: El jerez (sherry wine) es el vino español por  
**For example, sherry wine is by far the Spanish wine and is**  
excelencia y se hace en el sur del país siguiendo un método  
**made in the southern part of the country following a special**  
especial. Contiene mucho más alcohol que vino corriente. El  
**method. It has much more alcohol than the regular wine. Sherry**  
jerez es el aperitivo ideal—el vino de la hospitalidad.  
**is the ideal aperitive—the wine of hospitality.**

- Con frecuencia el español mezcla el vino tinto con frutas  
**Frequently, the Spaniard mixed red wine with citrus fruits,**
- 135 cítricas, agua gaseosa y hielo para hacer sangría, bebida deliciosa y  
**sparkling water and ice to prepare sangria, a delicious, refreshing**  
 refrescante que se conoce hoy en todo el mundo.  
**drink known today throughout the world.**
- El español bebe vino no sólo con la comida; a veces lo lleva  
**The Spaniard not only has wine with his meals; often he takes**  
 consigo en la bota y bebe de ella. Se dice que la bota es la  
**a bota—a leather wine bag—with him and drinks from it. It is**  
 botella y el vaso del español. En la provincia de Cataluña es  
**said that the bota is the Spaniard's bottle and glass. In Catalonia,**  
 muy común beber  
**Spain's northwestern**
- 140 vino de un porrón. Los españoles expresan bien el placer que  
**province, wine is often drunk from a jug called porrón. The**  
 sienten al beber vino cuando dicen que hay buen vino, vino  
**enjoyment that Spanish people find in drinking wine is well**  
 mejor y vino superior pero que no existe vino malo.  
**expressed in their saying: There is good wine, better wine and**  
**the best wine, but there is no such thing as bad wine.**
- El vino, bebida saludable, tiene con frecuencia usos medicinales.  
**Wine, a healthy drink, frequently has medicinal uses.**
- Es una bebida natural porque es el fermento natural del jugo  
 de la uva  
**It is a natural beverage since it is the natural fermentation of ripe**
- 145 madura y cuando hacemos vino solamente ayudamos y guiamos  
**grape juice. When making wine, we are only helping, guiding**  
 "la magia" de la naturaleza.  
**the "magic" of nature.**

(INSTRUCTIONS FOR RESPONDING TO THE TEN QUESTIONS.)

"Now, to quiz yourself, read the following ten multiple-choice questions silently as they are read aloud. After each question, select the **one** correct answer from the three provided. Let's begin . . ."

## Videocassette

### Spanish Questions

1. El vino se convirtió en bebida universal con
  - a. los romanos
  - b. los cristianos
  - c. los griegos
2. Los vinos básicos son
  - a. blanco, verde y rosado
  - b. juventud, madurez y vejez
  - c. blanco, rosado y tinto
3. Las bacterias convierten el vino en
  - a. azúcar
  - b. vitaminas
  - c. vinagre
4. Mas azúcar produce mas
  - a. sedimentos
  - b. alcohol
  - c. levadura
5. El oxígeno del aire
  - a. echa a perder el vino
  - b. aclara el vino
  - c. da sabor al vino
6. Se usa el sifón para separar
  - a. el agua y el alcohol
  - b. el vino y los sedimentos
  - c. el vinagre y los ácidos
7. La botella se tapa con
  - a. un corcho
  - b. una etiqueta
  - c. una esponja
8. A medida que el vino se añeja
  - a. se vuelve ácido
  - b. adquiere aroma
  - c. produce azúcar
9. El jerez es un vino
  - a. mexicano
  - b. romano
  - c. español

### English Questions

1. Wine became a universal drink with the
  - a. Romans
  - b. Christians
  - c. Greeks
2. The basic wines are
  - a. white, green and rose
  - b. youth, maturity and old age
  - c. white, rose and red
3. Bacteria turn wine into
  - a. sugar
  - b. vitamins
  - c. vinegar
4. More sugar produces more
  - a. sediments
  - b. alcohol
  - c. yeast
5. The oxygen in the air
  - a. spoils the wine
  - b. clears the wine
  - c. gives taste to the wine
6. The syphon is used to separate
  - a. water and alcohol
  - b. wine and sediments
  - c. vinegar and acids
7. The bottle is sealed with a
  - a. cork
  - b. label
  - c. sponge
8. As wine ages it
  - a. becomes acid
  - b. acquires bouquet
  - c. produces sugar
9. Sherry is a
  - a. Mexican wine
  - b. Roman wine
  - c. Spanish wine

10. La bota sirve para  
a. añejar  
b. fermentar  
c. beber  
English Questions

- 10.. The bota (leather wine bag) is  
used for  
a. aging  
b. fermenting  
c. drinking

Answers to Questions

1. B los cristianos - **the Christians**
2. C blanco, rosado y tinto - **white, rose and red**
3. C vinagre - **vinegar**
4. B alcohol - **alcohol**
5. A echa a perder el vino - **spoils the wine**
6. B el vino y los sedimentos - **wine and sediments**
7. A un corcho - **cork**
8. B adquiere aroma - **acquires aroma**
9. C español - **Spanish wine**
10. C beber - **drinking**

Appendix A: Closing Credits

(The following appears on the viewer's screen, in this sequence:)

FIN

ASÍ SE HACE EL VINO

WRITTEN BY

LUCIA CAYCEDO GARNER & OSCAR OZETE

DEPT. OF SPANISH & PORTUGUESE

UNIV. OF WISCONSIN-MADISON

PRODUCED BY UW-MADISON

LABS FOR RECORDED INSTRUCTION

T. R. GOLDSWORTHY, DIRECTOR

THIS INSTRUCTIONAL PROJECT

IS FUNDED BY THE UW-MADISON

COLLEGE OF LETTERS & SCIENCE

**Videocassette**

DIRECTED BY  
STEWART STROUP

PRODUCED THROUGH THE FACILITIES OF THE  
UNIV. OF WIS. - MADISON  
SCHOOL OF EDUCATION  
INSTRUCTIONAL MEDIA DISTRIBUTION  
CENTER

THE TWO ACTORS IN THIS PRESENTATION  
ARE LUCIA CAYCEDO GARNER AND OSCAR OZETE.  
TOM GOLDSWORTHY READ THE ENGLISH INSTRUCTIONS.

SPECIAL VISUALS,  
COURTESY OF:

JOHN JANC  
(EUROPEAN WINEMAKING)  
DEPT. OF FRENCH & ITALIAN  
UNIV. OF WIS. - MADISON

JOHN NITTI  
(MIEVIAL SCENES)  
DEPT. OF SPANISH & PORTUGUESE  
UNIV. OF WIS. - MADISON

ELVERJEM ART CENTER  
(GREEK & ROMAN POTTERY)  
UNIV. OF WIS. - MADISON

GUITAR MUSIC PLAYED BY  
ERIC S. MATTHEWS

SPECIAL THANKS TO  
DAVID MITCHELL, OWNER -  
THE WINEMAKER SHOP  
MADISON, WISCONSIN

FOR USE OF SPECIAL PROPS  
AND TECHNICAL ASSISTANCE

OUR APPRECIATION TO  
ROBERT NICHOLAS & VICTORIA MEYER

DEPT. OF SPANISH & PORTUGUESE  
UNIV. OF WIS. - MADISON

FOR THEIR VALUABLE COMMENTS  
ON THE SCRIPT

COPYRIGHT NOTICE:

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ONLY WHEN YOU OBSERVE  
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FOLLOWING FOUR STIPULATIONS:

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(2)  
YOU AGREE TO ALLOW US TO  
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(4)  
YOU AGREE THAT ALL COPIES MADE  
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& CLOSING INFORMATION, INCLUDING  
THIS NOTICE.

THE END

**APPENDIX B: SAMPLE OF WORK CHECKLIST / PRODUCTION SCHEDULE**

Instructional Television Project # SP2.027.01  
Asi se hace el vino.

Here is a partial list of a few of the main work projects which have been identified and assigned to people in this project - listed in the order in which they must be done in order for all of us to work in co-ordination, and ON SCHEDULE.



**Videocassette**

22. ( — ) TRG, LG, & OO: Meet with director, and make decisions about which segments of videotape shot in the studio should be selected for use in editing session. Make decisions about which close-up shots to use in conjunction with main tape segments. Locate their technical locations on videotapes.  
Date completed: \_\_\_\_\_
23. ( — ) TRG to provide the director, Stew Stroup, with a typed list of opening and closing credits & titles, in the exact sequence desired, so that they can be typed into the character generator for use when needed.  
Date completed: \_\_\_\_\_
24. ( — ) TRG & LG meet and listen to various music selections. Select four different appropriate selections to serve as "music bridges" between segments of the videotape.  
Date Completed: \_\_\_\_\_
25. ( — ) LRI Recording Studio Tsch. JA to rerecord our selections on tape, full track. Put bands of white leader between each section. (Tape selection "B" three times consecutively so that it will be long enough.)  
Date completed: \_\_\_\_\_
26. ( — ) Spanish Dept. secretary retype corrected script into bilingual, interlinear format, to be known as version # 3.  
Date completed: \_\_\_\_\_
27. ( — ) Authors LG & OO mark up a copy of 3rd version of the script with "cue change points" showing when the slides change. (Two segments of the videotape were produced from what were essentially synchronized slide-tape presentations.)  
Date completed: \_\_\_\_\_
28. ( — ) Video editing session: Director, Authors, Producer, & full crew.  
A. Record opening credits & titles on tape (from character generator).  
B. Record first synchronized slide tape segment onto videotape.  
C. Edit in the live videotapes portion.  
D. Record second SST tape segment into videotape.  
E. Record on videotape a previously recorded audio tape which has the "End 10 questions" on it. Replay this segment of tape, and edit in video display of questions, from character generator.

**COPYRIGHT STATUS FOR VIDEO OR FILM PRODUCTIONS**

SUBJECTS: Spanish/English. TICC NO.: SP2.027.01.

DATE OF ACCESSION: 25 January, 1977.

TITLE: Asi se hace el vino (This Is How Wine Is Made).

1. I (we), the undersigned, have the authority to determine the copyright status of this tape (or tape set), and hereby give the University of Wisconsin-System Board of Regents, and the Laboratories for Recorded Instruction permission to (a) retain a master copy, and (b) to make as many lab copy videocassettes as necessary for use within the University.
  
2. With this medium, teachers may want to utilize only parts of this tape. Taking this into consideration I have checked the option A (A, B or C)
  - A.  Yes, this tape may be edited in the future to be used as a whole, or in parts, to suit the teaching or learning purpose of others.
  - B.  Special permission is needed for editing (see details on other side).
  - C.  No, this tape may not be edited, except to divide or combine reels. (For example, a 60-minute original may be recorded on two half-hour tapes, or vice versa.)
  
3. Distribution: from the following options, I have checked A (A, B or C)
  - A.  Copies may be made for other individuals or schools if requests are made through the proper channels, and precautions taken to ensure that copies are of good quality.
  - B.  Copies may be made for others with the following conditions:  
(Continue on other side if necessary)
  - C.  No copies may be made for persons or schools outside the University.

(Name: Print or Type)

(Title)

(Signature)

(Date)

**Videocassette**

(Name: Print or Type)

(Title)

(Signature)

(Title)

**STANDARD TELEVISION RELEASE**

**APPENDIX D:**

I hereby affirm my voluntary participation in a noncommercial television program entitled:

Así se hace el vino (This Is How Wine Is Made)

TICC No. SP2.027.01

I authorize the University of Wisconsin-Madison, Laboratories for Recorded Instruction, to use this program and to record on film, tape, or otherwise, my name, likeness, and performance and to use and authorize others to use these recordings or films for broadcast anywhere, closed circuit or otherwise, for audio-visual purposes and for general educational purpose by any noncommercial organization for as long or as often as is deemed necessary. My name, likeness, and biography may be used for publicizing and promoting such broadcasts and other uses of the program.

I hereby release the Board of Regents of the University of Wisconsin System and any other noncommercial organization broadcasting or otherwise showing or distributing the above-named program or portion thereof from any claim by me for damage to my person, property, or reputation, or for invasion of privacy.

I affirm that to the best of my knowledge all material furnished and used by me on this program is my own original material or material which I have full authority to use for such purposes.

I further affirm that the Board of Regents of the University of Wisconsin System is the owner of all rights in and to said program and that no further monetary consideration is due and owing myself.

Date

Signature

Typed Name in Full

Address

Madison, Wisconsin

APPENDIX E

ITV PRODUCTIONS Technical Information on Original Source Master Video Tape

1. TICC No. SP2.027.01
  2. Project Title: Asi se hace el vino (This is how wine is made)
  3. Producer: Mr. T. R. Goldsworthy, Labs For Recorded Instruction
  4. Director: Mr. Stewart Stroup, IMDC (Instructional Media Distribution Center)
  5. Where was this produced: School of Education, IMDC Television Studio
  6. Date made: June, 1976 thru Jan. '77 Final Editing Session Date: 25 Jan. 1977
  7. Where is the original master tape stored now? LRI Master Tape Storage.
  8. Are there any related master tapes? No. (But original source segments will be kept on file for one year).
  9. What is technical format? Sony U-Matic 3/4 inch (XX) Color or B&W ( ) videocassette (3.75 ips).
  10. Recorded on which VTR? Model VO-2850-A Sony Editing Machine (Serial 22628).
  11. Recorded in which studio ? IMDC TV Studio
  12. Which camera(s) used ? Two Ampex 550's for live segments; Sony 1600-DX for slide/tape segments, title, etc.
  13. How many cameras used ? Two color cameras for studio; one for slide/tape.
- |                     |  |            |                |
|---------------------|--|------------|----------------|
| 14.                 |  | MASTER     | BACK-UP MASTER |
| A. Tape Number      |  | SP2.027.01 | none           |
| B. Type Tape Used   |  | 3M Scotch  |                |
| C. Length tape      |  | UCA-30     |                |
| D. Program Length   |  | 25:06      |                |
| E. AUDIO (TRACK (2) |  | SPANISH    |                |
| F. CUE TRACK (1)    |  | ENGLISH    |                |
| G.                  |  |            |                |
| H.                  |  |            |                |