Malta Bartending Academy –Wines of Europe Short Course:

The Wines of Europe Short Course consists of 4 sessions focusing on some of the regions/characteristics of the most popular wine areas in Europe. The course is intended for beginners and will give an overview of some of the most distinguished wines of Europe. Tasting will be included in each lesson. This course will also help those students who have already completed our Award in Wines Beginners Course as it takes a more geographical approach, rather than one by specific grape varieties and although not a requirement, it can serve as a stepping stone to those students intending to continue with Advanced Wine course.

The format of this course, with 4 seperate sessions, is more flexible in that one can attend one or more individual sessions, although this will depend upon availability as priority will be given to those students applying for the full course.

- Session 1:   Italy
  We will start with the region that is closest to us and for which we are very well exposed to its wines. We will not be covering all of Italy but dividing it in 3: North Italy, Central Italy and South Italy. You will learn about the most distinguished wines that characterise some of its regions. Label terminology, wine classification and the most common terminology will guide you to understand better what is behind the label of each bottle.

  i.   North Italy: Piemonte & Veneto
  ii.   Central Italy: Toscana, Umbria, Sardegna & Emiglia Romagna
  iii.   South Italy: Sicilia, Campania & Puglia – 5 mins

  This will be followed by a guided tasting of 4 Italian wines.

- Session 2:   France
  We will discover how its position was influential in making it the benchmark for many styles of wine around the world. We will discover how the location of its regions affects the style of the wines and the choice of particular grape varieties. Labels, classicifation and basic terminology will be covered as well.

An overview of 5 regions will be given as per below

   i.   Bordeaux
   ii.   Burgundy
   iii. Rhone Valley
   iv.   Loire Valley
   v.   Champagne

A tasting of 4 wines will follow

- Session 3:   Spain & Potugal
  After a brief introduction on these 2 wine countries which offer good value for money we will also look into the variety of styles: dry, sweet, white, rose red, sparkling, semi sparkling and traditonal method too. Both countries are becoming more popular and more wines are being imported in Malta, although sometimes not so readily available in the retail sector.

  Spain: Wine Classification, Cava wine and 4 of its wine regions

   i.   Catalunya
   ii.   Green Spain
   iii. Southern Spain & Sherry
   iv.   North Central

  Portugal: unpronouncable but unforgettable grape varieties, labelling terms and regions

   i.   Douro Region – (it's not just Port)
   ii.   Vinho verde
   iii. Alentejo
   iv.   Dao

  A tasting of 4 wines will follow.

- Session 4:   Germany, Austria & Hungary.

  These 3 countries are most probably the most misunderstood and misconceptualised but are quite varied and offer some very interesting and underappreciated wines. The labels and terminologies can be daunting and we will get you familiarised with some of them in order to be able to make an informed decision.

   i.   Germany: Riesling and its many misconceptions, red wines and sweet wine making
   ii.   Austria: general overview and Ice wine production
   iii. Hungary – Tokaj, oak and more, much more

A tasting of 4 wines.

1. Wines like Port, Sherry, Marsala, Madeira and more.

Course Duration: 4 sessions of 2.5 hours each

Tasting: 4 wines per session

Course Fee: €180 for the whole course or €50 per each individual session (subject to availability)

Assessment: There is no assessment as this is not an accredited course. A certificate of attendance can be given on request at an additional fee of €15.

Sessions will be held on Friday evenings starting at 18:00 to 20:30 or Saturday mornings 10:00 to 12:30. Courses will be confirmed upon a minimum number of applicants.

This programme/course is not accredited by a Regulating Body and this programme/course is not recognised by a National Framework