



### **Malta Bartending Academy –Advanced Wine Appreciation Course:**

The Advanced Wine Course is split into 3 modules: Theory, Wine tasting technique. Module 1 aims at giving in detail knowledge of the Wine Tasting Technique, viticulture and vinification of the most renowned wine regions of the world and address the typicity of a style of wine. Following the completion of the course the successful candidate will be able to make understand, explain and assess the wine style and quality. The course will also give you the opportunity to taste typical examples of international styles. Module 2 will be covering the most important Old World Wine producing regions as well as Sparkling Wines including Champagne and other sparkling wine producing methods and regions. Module 3 will be covering the most important New World Wine producing regions as well as Fortified Wines like Port, Sherry, Marsala, Madeira and more.

#### **Curriculum:**

##### Theory

- We will look into some of the well-known viticultural techniques and vinification methods.
- Focus into the different styles of both Old World Wines and New World Wines as well as what makes them unique, different and in certain instances similar as well.
- The factors that affect the flavour and quality of wine.
- The various winemaking techniques employed in the production of sparkling wine as well as the countries that provide high end bubbly which competes to the best Champagnes.
- Fortified Wines: the regions, the techniques and the ageing.

##### Wine Tasting Technique

- There are established tasting techniques to help you appreciate what message the wine wants to convey.
- Become confident and interact using the language used during wine tasting sessions and master classes.
- Be able to recognise the style and quality of a wine as well as understand the preferences of your client in order to interact as well as suggest possible alternatives.

##### Practical Wine

- Choosing a wine fridge
- Building a wine collection
- Characteristics of a cellar
- Different wines for different cooking methods
- Wine and cheese
- Wine and chocolate
- The wine glass

Course Duration: 12 sessions of 3.5 hours each

Tasting of 6 wines per session

Course Fee: €630 per student

Assessment: At the end of the course there will be a multiple choice test as well as a tasting test.

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