



Malta Bartending Academy – Introduction to Wine Tasting short course:

Do you have an interest in wine but are too busy to attend a full course? You attend wine tastings already but would like to figure out where that lime, lemon, grapefruit smell is coming from? You have seen videos and podcasts about it but believe that with wine tastings you can improve your skills? Then this is your opportunity.

Course Content:

1. Intro & Wine Tasting Technique
2. 5 Characteristics of Wine
3. Vinification, and useful tips on Wine and Food Pairing
4. Tasting of 6 wines per lesson.

Course objectives:

- Improve one's ability to taste wine
- Learn how wine is made
- Learn about the 5 principle characteristics of wine
- Gain insight on how to pair food and wine

Course Duration: 3 sessions of 2.5 hours each

Tasting: 6 wines per session

Course requirements: a basic understanding of the English language, but yes you can ask questions in Maltese too and an interest in wine.

Course Fee: €160

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 (in Malta) starting at 18:00 to 20:30 or Saturday mornings 09:30 to 12:00 or Wednesday evenings (Gozo) starting at 17:30 to 20:00. Courses will be confirmed upon a minimum number of applicants.

Places are limited so hurry up, join the fun and send me an email on bernard.muscat@maltabartendingacademy.com or call on 79205364

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