



Malta Bartending Academy – Specific Wine Region Courses:

Each Wine Regions Course is split into 2 modules: Theory & Wine tasting technique. Module 1 aims at giving in detail knowledge of viticulture and vinification of the specific wine areas/regions of the world and delve into terroir and producers. Following the completion of the course the successful candidate will have in debt knowledge and be able to speak confidently of some good examples of wines coming from these areas.

Curriculum:

Theory

- We will focus region by region, area by area as well as some distinctive producers.
- Course 1 - France: Bordeaux, Burgundy, Loire Valley, Alsace, Rhone and Languedoc Roussillon.
- Course 2 – Italy: Northwest, Northeast, Central, South and the Islands.
- Course 3 - Spain and Portugal.
- Course 4 - Fortified and Sparkling Wines: Port, Sherry, Madeira, Methode Traditionelle & Others
- Course 5 - New World: The Americas and South Africa.
- Course 6 - New World: Australia, New Zealand and Tasmania

Wine Tasting Technique

- Appreciation of premium quality wines typical of the areas
- Distinguish factors of certain styles and brands

Practical Wine

- Opening an old bottle of wine
- Decanting and breathing

Course Duration: 4 sessions of 3 hours each

Tasting of 6 wines per session

Course Fee: €490 per student

Assessment: At the end of the course there will be a multiple choice test and an assignment/presentation on a producer chosen from a particular region including a tasting note of 1 wine from the same producer.

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