

# Weekend Wine Trainings



Warsaw, 2008

We kindly welcome you to spend a weekend with wine. During two days we will introduce you to the world full of surprises and innumerable aroma and taste sensations. The training will be divided into three meetings: “A journey through the world of wines”, “Wine in practice” and to be chosen: “The taste of the barrel” or “The raisins of the world wine-making”.

Wine is a lifestyle for many people. Those who at least once had the opportunity to taste really delicious wine know what incredible variety and unusual secret is included in it. We offer you a journey through the whole world in search for your own taste of Wine.

A tasting is an incredible fun. A conversation about wine can lead to surprising conclusions. Defining the taste and bouquet of wine is a challenge not only for professionals. Every tester, knowing basic tips, can freely evaluate if he/she deal with an outstanding or average wine.

A tasting is mainly a conversation, share of opinions and impressions. It is a wonderful interaction during which everybody is right.

This offer presents a proposal of cooperation with the Pick and Taste company. We are ready to discuss making the offer more detailed.

In case of any questions, please contact:

Pick and Taste  
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## 1<sup>st</sup> Meeting

### A journey through the world of wine

This tasting aims at presenting different tastes of wine. We present features which are characteristic of traditional production regions, such as Bordeaux, Tuscany or Rioja, as well as from as far recesses as the USA, Chile, New Zealand and Australia. To illustrate the given information better, we serve and discuss wines from the above regions.

The presentation involves conveying basic, as well as more detailed information. It is divided into several stages, every of which is devoted to one region and one type of wine. After each stage there is a 5-10-minute discussion with the participants, sharing opinions and answering questions.

We suggest serving from 7 to 15 kinds of wine, depending on the request of the guests. These are wines characteristic of their region, confirming its class and style. At the same time these wines satisfy even the biggest connoisseurs of the subject.

Usually, depending on the number of presented wines, the tasting lasts from 1.5 to 3 hours. If the participants have many questions, even ones not directly connected with wine, there is a possibility to prolong the tasting.

<input checked="" type="checkbox"/> name	<input checked="" type="checkbox"/> colour	<input checked="" type="checkbox"/> kind	<input checked="" type="checkbox"/> origin	<input checked="" type="checkbox"/> capacity
Rotari	White	Sparkling	Trent - Italy	0.75 l.
Casa Lapostole Chardonnay	White	Dry	Chile	0.75 l.
Villa Maria Sauvignon Blanc	White	Dry	New Zealand	0.75 l.
Trimbach Riesling Reserve	White	Dry	Alsace - France	0.75 l.
Montes Alpha Syrah	Red	Dry	Chile	0.75 l.
Marques de Riscal Reserva	Red	Dry	Rioja - Spain	0.75 l.
Chianti Classico Querceto	Czerowne	Dry	Tuscany - Italy	0.75 l.
Chateau de Bel Air	Red	Dry	Bordeaux - France	0.75 l.
Kaiken Ultra Malbec	Red	Dry	Argentina	0.75 l.

## 2<sup>nd</sup> meeting

### Wine in practice

On this meeting we discuss aspects relating to any practical tips connected with wine serving, matching with dishes, storing and, last but not least, buying. The participants will learn how to open and pour wine (also sparkling one) in an appropriate way. They will get acquainted with glass of highest quality and will be shown the difference between this and ordinary glasses. They will be able to use various wine gadgets such as drop-stops or “vacum savery”. They will also learn where wine should not be stored and which wines are capable of being aged for a long time and which should be drunk as quickly as possible.

We will present obvious, as well as surprising culinary matches. We will also show most common mistakes made while serving wine. In the end we will give the participants some tips where and how to buy good wine, how to recognize it and how to read labels on the bottles.

The whole meeting will be conducted in an informal and light form. All discussed issues will be illustrated by a multimedia presentation in order to make the meeting as attractive as it can be. The tasting lasts, depending on the set of wines and the number of guests, from 2 to 2.5 hours.

### 3<sup>rd</sup> meeting (selection out of two options)

#### The taste of the barrel

We discuss a very important issue of aging wine in oak barrels. On many examples we show what tastes and flavours wine gains thanks to the use of the oak wood.

The participants have the opportunity to compare their observations with the assumptions of the producer. We show practically the whole range of aromas, which the wine gains by being aged in the oak wood.

The wines were specially chosen to illustrate a diverse influence, which oak wood can have on the production of wine.

We suggest serving from 7 to 15 kinds of wine, depending on the wish of the guests. The wines illustrate all possible taste and bouquet effects which can be brought out by bringing the liquor with oak together.

The tasting lasts, depending on the set of wines and the number of participants, from 2.5 to 3.5 hours.

<input checked="" type="checkbox"/> name	<input checked="" type="checkbox"/> colour	<input checked="" type="checkbox"/> kind	<input checked="" type="checkbox"/> origin	<input checked="" type="checkbox"/> capacity
Ca Lunga Giacosa Fratelli Chardonnay	White	Dry	Piedmont - Italy	0.75 l.
Beringer Fume Sauvignon Blanc	White	Dry	New Zealand	0.75 l.
Pisano RPF Tannat	Red	Dry	Uruguay	0.75 l.
Chanti Classico Riserva Badia a Coldibueno	Red	Dry	Tuscany - Italy	0.75 l.
Martin Berdugo Crianza	Red	Dry	Ribera del Duero - Spain	0.75 l.
Doamine d'Andezon	Red	Dry	Rhone - France	0.75 l.
Montes Pinot Noir Reserve	Red	Dry	Chile	0.75 l.

## Raisins of the world wine-making

We present the most interesting wines from hardly known regions, such as Marche, Trent, Sicily, Languedoc, Penedes or Villany. One of the main aims of the presentation is proving that even in less known regions talented winemakers are able to make excellent liquors. It allows to encourage the participants to search for unknown and interesting tastes in the future.

While discussing a given region and vineyard, we simultaneously present wine. We make its aromatic and taste analysis and a possible exchange of views can take place after discussing a given wine.

We present extraordinary bottles, which come from producers covered with legends, who theoretically in less favourable conditions created superb wine, equaling the most reputable liquors. We suggest serving from 7 to 15 kinds of wine.

The presentation lasts, depending on the wish of the client, from 2 to 3 hours. Sharing opinions with the lecturer, after finishing the presentation, can be of any length.

name	colour	kind	origin	capacity
Lighea Donnafugata	White	Dry	Sicily - Italy	0.75 l.
Limousin Marques de Riscal	White	Dry	Rueda -Spain	0.75 l.
Cantogril Picpul de Pinet	White	Dry	Languedoc - France	0.75 l.
Donato D'Angelo	Red	Dry	Basilicata - Italy	0.75 l.
Cuvee Royal Bock	Red	Dry	Eger - Hungary	0.75 l.
Leon Barral Jadis	Red	Dry	Languedoc - France	0.75 l.
Hisenda Miret Pares Balta	Red	Dry	Penedes - Spain	0.75 l.
Saladini Pilastris Pregio del Conte	Red	Dry	Marche - Italy	0.75 l.

## About

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We conduct professional tastings and trainings on noble spirits and cigars. We possess specialist and very broad knowledge. What is more, sophisticated and exquisite spirits, as well as tobacco of the highest rate, is our real passion. Events organized by us guarantee the best quality, unforgettable entertainment and a form adapted to individual needs of our Clients.