

Types of trainings Noble Polish Spirits



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:

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Tasting

We would like to emphasize that the below types of trainings are only exemplary. They aim at acquainting the participants with the tastings and helping them in choosing the appropriate one. Every tasting and offer is individually prepared for a specific Client and his/her Guests. Each of the tastings is characterized by completely different features. In order to prepare a detailed offer, we need, among others, information on: the length of the tasting, the guests' profile, their sex, the time of the tasting and, the most important, the intended budget for the tasting.

On request we can present more detailed descriptions of offered tastings and products, to confirm that the offers are complete and at the same time interesting and original. The products are carefully selected in order to keep the best relation of price and the highest quality.

The below offer presents the most interesting Polish liquors. The rich history of our country does not have to be associated only with strong spirits - vodkas, but also with other superiour liquors. Meads and liqueurs of great quality are excellent representatives of our country. This type of a training is mostly recommended to foreign Guests, who have associated Poland only with Wyborowa or Luksusowa Vodka until now. We would like to emphasize that we conduct trainings and tastings in the English and German language too.

1. Tasting: “Ancestral treasures”

Theme:

During this tastings we discuss the following issues: the production process and its influence on the taste of meads, their types, main producers, ways of tasting them and culinary matches with these noble spirits.

The Participants will have the occasion to taste meads by different producers and of different types.

Presentation:

The lecturer begins with discussing ways of tasting this liquor. He describes the colour, aromas and tastes in a detailed way.

All issues are presented in an interesting and entertaining way, with numerous anecdotes and interesting facts from the world of apiarists. Thanks to it the presentation gets dynamism and absorbing form.

Presented meads:

Every Participant has the occasion to taste five exquisite meads. They are both taste and aromatized ones. The training ends with the mead of the highest quality - the “półtorak” (A typically Polish mead, made using two units of honey for each unit of water).

Duration:

It depends on the abilities of the organizer and the number of tasted liquors, however the tasting should not be shorter than one hour.

2. Tasting: "The Sarmats' liquor"

Theme:

The training aims at getting the Participants acquainted with noble Polish liqueurs. Once very popular, not so long ago totally forgotten, currently flourishing. The aim of the training is to show how rich history we have in producing liqueurs and at the same time to encourage the Participants to make their own, home-made specialities. The lecturer lets into the production process and describes his experiences connected with it.

Presentation:

The lecturer begins with a short introduction on general rules of tasting liqueurs.

The Participants learn what kind and quality divisions there are, as well as which liqueurs are recommended to women and which are the domain of men. The lecturer divides liqueurs into best aperitifs and digestives.

During the tasting the instructor also discusses culinary matches of liqueurs and exquisite Polish meals, as well as the characteristic of main and less known producers of this typically Polish liqueur.

Presented liqueurs:

We serve five types of liqueurs from leading Polish producers. All liquors are produced in strictly limited numbers and are unusually difficult to get.

Duration:

The tastings should not be shorter than one hour, but at the same time not longer than an hour and a half. It can be prolonged by a session of questions.

3. Tasting: “Polish specialities”

Theme:

The training is a combination of two presentations described in detail above and Starka. The aim of the training is to present basic information on meads, liqueurs and still underestimated, but very exclusive vodka - Starka. The histories of these liquors are closely related to each other not only in Poland of the gentry, but also at present, as those three types of spirits are often served together.

Each Participant will have the possibility to choose between mild liquors with low amount of alcohol, as well as much stronger ones and Starka.

Presentation:

The lecturer begins with a short introduction on general rules of tasting meads, liqueurs and Starkas.

The Participants learn what kind and quality divisions there are, as well as which liqueurs are recommended to women and which are the domain of men. During the tasting the instructor discusses basic differences in aromas and tastes of the liquors, as well as unusually interesting but also different in each case production processes.

Presented liquors:

We serve three noble meads, two liqueurs and two quality vodkas. Their choice is connected with the type of group.

Duration:

The tastings should not be shorter than one hour, but at the same time not longer than two hours and a half. It can be prolonged by a session of questions.

4. Tasting: „Poland vs. The Rest of the World”

Theme:

The aim of the training is to compare Polish highest quality products with their world competitors. Polish and world liquors, specially chosen by the Pick and Taste company, will be carefully compared and evaluated by the Participants.

The most interesting Polish mead, two liqueurs and one vodka will compete with Lithuanian meads, a French aqua vitae and a German herbal liqueur.

Presentation:

The liquors will be divided into quality pairs so that each spirit can compete with a similar foreign liquor.

We will also present a fascinating, full of turning points history of each producer. The Participants will also get acquainted with how the liquors are consumed and tasted in their mother countries and what are other interesting products from a given spirit group in the world.

Presented liquors:

Each product is characterized by totally different features which allow to sense the richness of aromas and tastes in it.

Duration:

The tastings should not be shorter than an hour and a half, but at the same time not longer than three hours. It can be prolonged by a session of questions.

About



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.