

Types of trainings Wine



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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.

1. Tasting: Introduction to the world of wine

Theme:

We discuss mainly basic issues concerning wine: its production, labels, varieties and the process of tasting itself. Our aim is to arouse the Participants' interest in the subject of wine, as well as to convey the information, which in the future will enable a conscious choice while purchasing it. Additionally, we will touch upon the topic of the tastings' techniques and the basic information on the methods of serving wine and combining it with dishes.

Presentation:

In the first stage we will acquaint the participants with some most important information on the cultivation of the grapevine and its diversity. During the tasting we discuss successive issues and tasted wines illustrate, and in practice facilitate, the understanding what a "nose" and "mouth" in wine are and what distinguishes varieties, regions and vintages. The first stage has a form of a casual presentation, whereas the other is an entertaining interaction with the participants. The Instructor aims at showing how interesting and engaging issue the wine is; it is not about giving the participants innumerable pieces of information. In the end, we will present several practical tips aiming at facilitating the choice of the bottle and the way of its serving in the future.

Wines served at the tasting:

In most cases these are wines very characteristic of their variety. We recommend one-variety wines, showing the character of the region and the grape variety itself. These are bottles of a very expressive flavour and aroma, which in practice enables to illustrate enormous differences present in the world of wine.

Duration:

Depending on the capabilities of the organizer and the number of presented wines. However, the tasting should not be shorter than an hour.

2. Tasting: A journey in the world of wine

Theme:

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.

Presentation:

The presentation involves conveying bigger amount of detailed information and not much the completely basic one. 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.

Wines served at the tasting:

We suggest serving from 7 to 15 kinds of wine, depending on the request of the organizer. 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.

Duration:

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.

3. Tasting: Cabernet Sauvignon - the king of red wine?

Theme:

The tastings present Cabernet Sauvignon - a grape variety most popular in the world. We taste both traditional European Cabernets and the New World ones. We show the diversity of this variety and blends in which it is present. The subject requires engagement from the listeners, necessary to evaluate tasted wines. At the same time the tasting itself allows to very carefully acquaint with the features of the variety, which will not have any secrets from the participants in the future.

Presentation:

It is a casual meeting involving sharing impressions, discussion with the instructor and coming out of numerous doubts and questions. It is a combination of entertainment and gaining knowledge, mainly through practice. In the end, the participants receive a handout with information about all wines. This way, if they need it, they can preserve the most essential facts.

Presented wine:

These are wines of the presented variety from all over the world. It is worth underlining that Cabernet Sauvignon is only an example here. We can also present such grape varieties like Merlot, Pinot Noir, Syrah, Chardonnay or Sauvignon Blanc.

Duration:

Depending on the number of presented wines and the largeness of the group. However, the tasting should not be shorter than 1,5 hours.

4. Tasting: Year 2000 - the last great vintage of the XXth century

Theme:

The meeting involves wines only from the vintage of the year 2000, which by many producers was recognized as the best vintage of the last decade of the XXth century. This vintage is an excellent example of how much the wines are different with respect to its place of origin and its creators, and not to the weather conditions which dominated at that time.

Presentation:

It is a casual meeting with not a numerous group. It involves sharing impressions, discussion with the lecturer and coming out of many doubts and questions. It is a combination of entertainment and gaining knowledge, mainly through practice. In the end, the participants receive a handout with information about all wines. This way, if they need it, they can preserve the most essential facts.

Presented wine:

The liquors come from such European countries as France, Italy, Spain, Portugal and Hungary. These are wines of a high quality from the most famous vineyards of Europe.

Duration:

Depending on the number of presented wines and the largeness of the group, from 2 to 4 hours.

5. Tasting: The taste of the barrel

Theme:

We discuss a very important issue of aging wine in oak barrels. It is shown, for example, what tastes and flavours they gain thanks to the use of the oak wood. We also convey information on the aging technique itself, the production of barrels, labels on bottles telling about making use of a given technology, as well as much more useful information.

Presentation:

After a short lecture on barrel production, we discuss different techniques based on the examples of the presented bottles. 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. It is possible to present white, red, as well as both types of wine at the same time.

Presented wine:

These are wines which had a bigger or smaller contact with a barrel. They were specially chosen to illustrate a diverse influence, which oak wood can have on the production of wine in the best way. Thanks to it, the participants will not have any problems identifying barrel wine in the future.

Duration:

Depending on the set of wines and the number of participants, from 2,5 to 5 hours.

6. Tasting: The taste of great regions

Theme:

The subject of the meeting are wine regions, the most prestigious in the world, that is Bordeaux, Burgundy, Rioja, Ribera del Duero, Priorat, Piedmont, Tuscany and Champagne. We show and taste wines originating from the best vineyards from a given region. Simultaneously, these are liquors which present the characteristic of the region from which they originate in the best way.

Presentation:

While discussing a given region and vineyard, we simultaneously present wine. We make its aromatic and gustatory analysis and a possible exchange of views can take place after discussing a given wine. The participants are given tasting cards, on which they can write down their observations and evaluations, to which the instructor warmly encourages. Thanks to it, it is easier to make the final evaluation of wine and, at the same time and to a certain degree, of the region.

Presented wine:

Wines from the most outstanding producers from the most famous regions. The liquors guaranteeing satisfaction, even to the most demanding participants.

Duration:

The presentation lasts, depending on the request of the organizer, from 1,5 to 3 hours. Sharing opinions with the lecturer can be of any length.

7. Tasting: Raisins of the world wine-making

Theme:

We present the most interesting wines from hardly known regions, such as Marche, Trent, Sicily, Languedoc, Penedes, Villany or Niederostereich. Each of those wines won a lot of prizes on international fairs and is well recognized worldwide. 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.

Presentation:

While discussing a given region and vineyard, we simultaneously present wine. We make its aromatic and gustatory analysis and a possible exchange of views can take place after discussing a given wine. The participants are given tasting cards, on which they can write down their observations and evaluations, to which the lecturer warmly encourages. Thanks to it, it is easier to make the final evaluation of wine and, at the same time and to a certain degree, of the region.

Presented wine:

Extraordinary bottles, coming from producers covered with legend, who theoretically in less favourable conditions created superb wine, equalling the most reputable liquors.

Duration:

The presentation lasts, depending on the request of the organizer, from 1,5 to 3 hours. Sharing opinions with the instructor can be of any length.

About the company



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.