

ART OF TASTING

Wine flavour compounds – one-day course RIBERA DEL DUERO

What flavours result from barrel ageing wine? What do 'pyrazines', 'terpenes' and 'Brett' smell like? Find out at this unique tasting course with The Art of Tasting's Sietze Wijma.

Hundreds of different flavour and aroma compounds have been identified in wine. These can be traced back to different grape varieties, winemaking techniques and microorganisms. Recognising these compounds is essential in blind tasting and identification of wine faults. During this intensive course, you will learn to identify over 25 different compounds that are found in wine.

Per session, you will be given 11 glasses of the same neutral wine. One glass will be untreated, whereas the remaining 10 each have a single flavour compound added. Examples of these compounds are *rotundone*, *diacetyl*, *acetaldehyde* and *TCA*. You will practice their identification and explore your personal sensitivity to the flavours. We will discuss how winemaking techniques such as carbonic maceration, cold soaking and malolactic fermentation impact these flavours. At the end of each session, you will complete a blind tasting exercise, followed by a blending activity.

The final session of the day is a blind tasting of wines from the market (without added flavour compounds). Here you will put your newly acquired tasting skills into practice, by identifying aromas in the wines.

This course is perfect for wine students and professionals looking to take their tasting ability to the next level. All participants will receive a certificate of attendance after the course.

The schedule will be as follows:

09:00 – 11:00: White wine flavour compounds 11:00 – 11:30: Break 11:30 – 13:30: Wine faults 13:30 – 15,00: LUNCH in Lagar de Isilla 15.00 – 16:30: Red wine flavour compounds 16:30 – 18,00: Blind tasting of four regular wines	
--	---

BONIFICABLE POR FUNDAE-consult for more information.

About the speaker

Sietze Wijma is a wine educator based in the Netherlands. Through his company **The Art of Tasting**, he delivers tasting courses built on a unique method, in which wines are presented with added flavour compounds. This approach helps wine professionals confidently identify flavours and faults. The Art of Tasting flavouring vials are shipped to and used by wine educators and students globally. Through his Instagram channel, Sietze shares educational content focused on the science of wine. Sietze has a MSc in Sensory Science, holds the WSET Diploma and is an Advanced Cicerone®. www.artoftasting.nl



TO RESERVE A PLACE MAKE PAYMENT OF 295€ to La Caixa ES72 2100 5104 7702 0004 5502

CONCEPT-ARTOFTASTING RIBERA

Name of Account Jennifer Wilson Vintage Class Concept – Art of Tasting Ribera

Send receipt to jeni@vinclass.com and you name and phone number and we will send you confirmation.

CONDICIONES OF CANCELLATION-

We will return 100% your payment up to 7 days before the event.

We will not return payment if there are less than 7 days' notice except for exceptional circumstances.

We will be providing snacks and coffees and lunch, please let us know if you have an allergies or food intolerances.



RESTAURANTE LAGAR DE ISILLA

Calle Isilla, 18

ARANDA DE DUERO 09400 BURGOS