

WSET 3 SPIRITS COURSE (ENGLISH ONLY) ONLINE

Vintage Class is happy to announce our WSET 3 Spirits course in collaboration with Rose Brookman from Mixing Class.

DATES

2026

7th, 8th, 13th, 14th, 21st October 2026

Exam in Madrid on the 24th 2026

2027

30th & 31st March , 5th & 6th, 12th April 2027

Exam in Madrid on the 17 th Abril2027

Precio 1100€

The course can also be subsidised by FUNDAE.

WSET Spirits Level 3 is a challenging course that is perfect for developing exceptional skills in understanding and communicating how spirits are made. This is a sensory course that can

hugely improve tasting technique, with more than sixty samples tasted. The Mixing Class has offered Level 3 Spirits longer than any other independent provider, and we have put our all into making this course a rewarding experience that gives you the best chance possible of passing this elite qualification!



Vintage Class will be collaborating with **Rose Brookman from The Mixing Class**. Rose is an official WSET Educator for Spirits at WSET in London and runs The Mixing Class. Rose started her career in hospitality working in bars across the UK but found her love for spirits at Amoeba Craft Beer and Cocktail Bar in Bristol. She became passionate about competition bartending which led to the re-establishment of the Midnight Cocktail Club, a monthly peer judged bartending competition that grew exponentially to be the biggest independent competition in the UK, training and pushing young bartenders to learn and excel at their craft.

Since 2020, Rose has offered her acclaimed WSET Level 3 Spirits online, with real time teaching. The format is much the same as a real classroom and there is still plenty of interaction with your fellow students; you'll be asked lots of questions to check on your learning; and asking a question is as easy as raising your virtual hand.



Course information:

This advanced course has been carefully developed by and for professionals working closely with spirits. It also represents the pinnacle of structured spirits education for the serious enthusiast. It should be undertaken by those who are willing to dedicate themselves to learning spirits to an elevated standard and requires considerable study prior to the course.

The course will open your eyes to new categories and offer you the opportunity to taste an exceptional range of spirits from across the globe, produced by some of the most well-respected names in distillation. You'll take a deep dive into the raw materials and production processes behind the different categories, and our expert educators will work with you to develop your analytic tasting abilities through a carefully selected series of spirits samples.



THE COURSE WILL COVER:

THE TECHNIQUES USED IN SPIRIT PRODUCTION



Processing of raw materials
fermentation

Alcoholic

Distillation
practices

Post-distillation

FACTORS AFFECTING THE STYLE AND QUALITY OF SPIRITS, STUDYING ELEVEN CORE SPIRIT CATEGORIES IN DETAIL:

Scotch Whisky	Bourbon	Rye Whiskey
Tennessee Whiskey	Cognac	Armagnac
Caribbean rum	Tequila	Mezcal
Vodka	Gin	

THE CHARACTERISTICS OF 23 ADDITIONAL SPIRIT CATEGORIES, FOCUSING ON:

Principal production methods	Key styles	Key labelling terms
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HOW TO TASTE AND DESCRIBE SPIRITS USING THE WSET Level 3 Systematic Approach to Tasting Spirits (SAT) with SAMPLE TASTING NOTES FOR 62 INCLUDED SPIRITS.

Note: The cost of the course includes your textbook, samples, exam, certificate and pin badge, and includes a smartphone quiz app designed and curated by The Mixing Class.

EXAM

The WSET Level 3 Award in Spirits is assessed by a closed-book theory examination, comprising two parts, and a tasting examination. To gain an overall pass a candidate must achieve a pass mark of 55 percent in both parts of the theory examination and the tasting examination.

Theory examination paper -2 hours Multiple Choice and Written Questions

Tasting Examination -30 minutes The examination will consist of a tasting of two blind spirits.



PROGRAM

DAY ONE

10am -13.30pm Systematic approach to tasting

2.30pm - 6pm Spirits Production

DAY TWO

10am - 2pm Whisky

3pm - 5pm Whiskey

DAY THREE

10am - 13.30pm Cognac & Armagnac

2.30pm - 4pm Other Fruit Spirits

4.15pm - 6pm Asian Spirits: Shochu, Baijiu, Soju

DAY FOUR

10am - 13.30pm Rum

2.30pm - 6pm Agave Spirits

DAY FIVE

10am - 13.30pm Vodka & Gin

2.30pm - 3.30pm Flavoured Spirits (anise, aquavit, Genever etc etc)

3.45pm - 5pm Whiskies of the World

DAY SIX

EXAM DAY –TO BE CONFIRMED

