



## **INSTITUTE OF MASTER OF WINE – MASTER CLASS**

**Venue**: Bodegas Muga (Haro – La Rioja)

Dates: May 30<sup>th</sup>/May 31<sup>st</sup>, 2013 (Friday, Saturday)

<u>Organised by</u>: Institute of Master of Wine Wine Culture Foundation:

Ministry of Agriculture, Food and Environment

Bodegas Muga

Bodegas Terras Gauda

La Rioja Alta

Marqués de Riscal

Vega Sicilia

**Collaborators**: ICEX, UEC, FEV, Gonzalez Byass, DOCa Rioja

**Program**:

## **IMPORTANT NOTICE:**

All sessions of the Master Class will be run in English. No translation will be available.

| DAY                         | TIME          | PROGRAMME   |
|-----------------------------|---------------|---|
| Friday May 30 <sup>th</sup> | 8:30 – 9:00   | Arrival and registration  |
|                             |               | Welcome and introductions   |
|                             | 9:00 – 9:30   | - MWs delegates   |
|                             |               | - To the programme of the master class  |
|                             | 9:30 – 10:00  | Introduction to the Institute – presentation by Sarah Jane Evans  |
|                             | 10:00 – 10:30 | The MW Exam Syllabus  |
|                             |               | Understanding what topics the Masters of Wine Examination covers and what are the skills needed for success   |
|                             | 10:30 - 11:00 | Coffee break  |
|                             | 11:00 – 14:00 | Introduction to the MW style tasting Through practical examples, an induction to tasting in the Master of Wine format.  |
|                             | 14:00 – 15:30 | Lunch   |
|                             | 15:30 – 17:45 | Grape varieties & origin This tasting session looks at international and indigenous grape varieties in the context of the Masters of Wine Examination, including the characteristics of the different varieties, where and in what style they are produced. |
|                             | 17:45 – 18:00 | Break   |
|                             |               | Winemaking, Style & Market  |
|                             | 18:00 – 20:00 | This tasting session looks at how winemaking will influence the end product, stylistic and quality variations within the context of the markets and regions of production.  |
|                             | 20:00 – 23:00 | and regions of production.  Visit and dinner at Bodegas Beronia (Gonzalez Byass) – Ollauri  |













| DAY                           | TIME          | PROGRAMME  |
|-------------------------------|---------------|--|
| Saturday May 31 <sup>st</sup> | 8:30 – 10:00  | Essay Writing Techniques This session will introduce you to writing in English successfully, persuasively and with authority. A hands-on workshop.   |
|                               | 10:00 – 10:15 | Break  |
|                               | 10:15 – 12:30 | Critical Thinking & Essay Plans Good writing requires planning and critical thinking. This workshop will help you to develop the skills essential for writing a well-structured essay with both breadth and depth. |
|                               | 12:30 – 14:00 | Walk around tastings: Fundacion para la Cultura del Vino   |
|                               | 14:00 – 15:00 | Lunch  |
|                               | 15:00 – 17:00 | Paper 3: sweet, fortified, sparkling, rose and other wines This tasting workshop will include Paper 3 wines from around the world to highlight production methods, styles and the various marketing is- sues.      |
|                               | 17:00 – 17:15 | Break  |
|                               | 17:15 – 18:15 | Roundtable Discussion A discussion exploring a few hot topics from the global wine trade to highlight the importance of keeping up-to-date with trends and events.   |
|                               | 18:15 – 20:00 | Departures Or for those who want to apply: Brief entry exam for those who wish to be considered for the MW Study Programme in 2012/13  |

Limited to a small number of participants.

Program fee: 300 €exc. VAT, includes participation in the seminar, coffee, lunch and dinner on Friday evening (280 €exc. VAT, for registrations before April 23<sup>rd</sup> 2014)







