

## The wine 1x1 – The theory and practice of wine

**Target group „Wine lovers, restaurant owners and distributors“**

Sip-by-sip becomes a wine lover and connoisseur!

In a relaxed and friendly atmosphere we will present a wine course that introduces you to the world of wine, sparkling wine production, and wine enjoyment.

How do grapes turn into an elegant glass of wine?

How do you get the bubbles in sparkling wine and the red color in a glass of red wine?

What are the typical characteristics found in different grape varieties?

How can I assign different wine aromas?

What is it meant by wine sensory?

What information can I collect from the wine growing region Mosel Valley?

From the first visual impression to the sensory evaluation, learn about wines from dry to sweet and various quality levels. Taste and enjoy.

