

Stefan Metzner

Seminare & Beratung

Sommelier

Weinakademiker – WSET Diploma



Tasting Training for Diploma Students – fortified wines

As a WSET Diploma holder (Level 5) and WSET certified educator I offer tasting training for aspiring diploma holders

There are different sessions:

- Classics
- regional specialities
- the influence of viticulture and cellar technology on the style of wines

target group:

People of legal age who already have tasting experience according to the WSET Level 3 or Diploma students preparing for their D5 exam

Requirements:

The technical requirement is a computer for participating in Zoom meetings
Tasting glasses and a spittoon

Objective:

- Maximising marks by cleverly structured tasting notes
- precision in tasting of all structural elements
- Create a complete tasting note
- assessment of the quality and the aging potential
- Assessment of the quality of a wine within the context
- optimising the timing
- funnel strategies

Services:

- Tasting samples of high quality wines
- high quality, typical wine samples bottled under protective gas (argon)
- SAT as a file
- Zoom session (approx. 120 minutes) with discussion of the tasting notes
- individual feedback on your tasting note (optional)
- professional tasting note for each wine

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Procedure:

You will receive 6 tasting samples before each session.

You will receive an invitation to a Zoom meeting.

You taste 2 times 3 wines with an exam style question before the meeting and make your tasting note.

Each wine is then discussed in detail on the booked date.

You will receive feedback on a tasting note if you wish

In each session 6 wines will be tasted and discussed in detail.

Although the focus is on the sensory properties of the wines and the creation of a good tasting note, there are also suggestions for formulations and the approach to achieve an optimal score.

Each session lasts around 120 minutes

You will get my tasting note as a suggestion for each wine

The minimum number of participants is 7 people;

The maximum group size is 10 people Price pp Euro 135,00