



WSET LEVEL 2

Your journey into wine starts here!

DRINK
DRINK SMART



DIVE INTO WINE

This is a fun and educational experience that will kick off your journey from Grape to Glass, an in-depth experience in understanding how wines are made, the differences between grapes and the journey wine takes to be enjoyed!

By the end of the course you'll be able to taste wine using a globally recognised approach, identify key styles of wine and characteristics of important grape varieties. You'll also learn the key principles of food and wine pairing and how to apply these to your own food and wine choices.

The course will be held over two consecutive Saturdays, with the exam being held on the following week.



TOPICS

- How to taste and describe wine using the WSET Level 2 Systematic Approach to Tasting Wine®(SAT)
- How environmental factors, grape-growing, winemaking and maturation options influence the style and quality of wines.
- The style and quality of wines: made from 22 regionally important grape varieties
- How grape varieties and winemaking processes influence key styles of: Sparkling wines, Fortified wines
- Key labelling terms used to indicate origin, style and quality
- Principles and processes involved in the storage and service of wine
- Principles of food and wine pairing

WHAT WE WILL COVER



JOIN US!



Course Price: €499

Accommodation option available with the Leevin Hostel in the city centre. Get in touch for more info.

You'll get a full textbook with all of the information we'll cover and more for you to study with.

Spaces are limited as we want to keep the experience personalised and exclusive to make sure you get the most immersive education possible.

Get in touch with us via email or phone if you want to gain real insight into the foundations of wine.

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