

DRINK
DRINK SMART



WSET
WINE & SPIRIT
EDUCATION TRUST

LEVEL 3



**Sun.
Sand.
Sips.**

WELCOME TO WSET Mallorca!

No better place to begin your journey into wine, this gem in the middle of the mediterranean is the ideal course for wine enthusiasts wanting to get to grips with the finer details of wine, or for those embarking on a career in wine or hospitality.

In a short space of time, you'll find yourself feeling much more confident tasting wine, navigating a wine list, buying bottles and pairing wine with food.

This ten day experience is an intense, fun and educational experience that will refine your knowledge of the journey from Grape to Glass. This is an in-depth course into understanding how wines are made, the differences between grapes and the journey wine takes to be enjoyed!

We will also be taking you to a local vineyard to see, smell and touch the delicate process of wine-making! So relax, sip and enjoy the beautiful setting of Palma de Mallorca for an experience like no other.... During your time with us we will be covering these topics:

- To identify the principal natural and human factors in the vineyard and winery that are involved in the production of still wines of the world, and explain how they can influence the style, quality and price of these wines
- To identify and describe the characteristics of the still, sparkling and fortified wines produced in the principal wine producing regions of the world and explain how the key natural and human factors in the vineyard, winery, law and commerce can influence the style, quality and price of these wines.
- To demonstrate the ability to provide information and advice to customers and staff about wines.
- To accurately describe the key characteristics of the principal still wines of the world and use the description to make an assessment of quality and an assessment of readiness for drinking.
- Principles and processes involved in the storage and service of wine
- Principles of food and wine pairing

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.



COURSE DETAILS

Key details

Course date and time: the course will take place over 10 days Mon - Fri - 10:00-16:00

Examination: At the end of the course on final Tuesday

Language of tuition: English

Entry requirements

- WSET Level 2 Award in Wines and Spirits, WSET Level 2 Award in Wines or an equivalent level of experience is recommended for entry to the WSET Level 3 Award in Wines.
- Candidates who are under the legal minimum age for the retail purchase of alcoholic beverages in Spain, or those who choose not to taste alcohol for health or religious reasons, will not be allowed to sample any alcoholic beverage as part of their course. These candidates will not be eligible to complete the assessment for Unit 2 of the WSET Level 3 Award in Wines. In such instances, candidates will receive a record of achievement on successful completion of Unit 1, but will not be awarded the WSET Level 3 Award in Wines qualification.
- You will need WSET Level 3 Award in Wines study pack to get ready for the course. It is included in the course fee and will be shipped to you upon booking. It is important that you book your place well in advance to allow enough time for delivery of the study pack and private study (52 hours) before attending the course.

Examination

- Examination will take place on the last day of the course.
- Assessment for this qualification comprises of two parts
- Part one combines a closed-book exam of 50 multiple-choice questions and a question paper requiring short written answers to four questions. To be completed in 2 hours.
- Part two is a tasting examination that will consist of two blind wines and will assess a candidate's ability to accurately describe a wine and draw conclusions based on these observations. To be completed in 30 minutes.
- A mark of 55% in both the theory and the tasting examination is required to achieve a pass. For the theory examination a candidate will be required to attain a minimum mark of 55% in each section.

What is included in the course fee

- WSET Level 3 study pack that includes course book, study guide and laminated tasting card. It will be shipped once you have booked your place.
- Postage
- Course handouts
- Tuition
- Tasting samples: approximately 70 wines will be tasted during the course
- Examination
- Upon successful completion, a WSET certificate and lapel pin



The Villa: Relax and study in style!

When you book the Course & Accommodation Package you'll be invited to stay in our villa just on the outskirts of Palma! This modern accommodation has all the amenities you need for a relaxing time away.

Located 5 minutes from the airport and just 100 meters away from the beach and some incredible Palma bars and restaurants, the Villa is a great place to come back to after a day's study at our city centre school.

There is a small kitchen for you to cook in the unlikely event you want to take an evening off from the delicious food and drink Palma's restaurants have to offer!

Many of the rooms have two beds, with some of the larger rooms with three and one room en-suite. There are balconies and terraces for you to soak up the Spanish sun, plus a pool to cool off in!

Accommodation sorted!

With the Course & Accommodation package you won't have to worry about where to stay! It's all taken care of. Not only is the Villa a lovely place to rest and relax, you'll also be surrounded by the other members of your group so you can study together and help each other learn. More heads are better than one as they say!

The Villa is professionally cleaned on a regular basis to ensure the place looks amazing as ever! On top of all of this we will also provide you with **BREAKFAST INCLUDED** everyday, so you can be sure to start your day in the right way!

So come and join us to experience Palma in the best way possible, with a glass of wine in your hand!



THE COURSE

Our WSET Level 3 experience runs for 10 days, Sunday to Wednesday!

Sunday: Check In, Mallorcan Barbecue & Wine Reception

Check in at the Villa (if you've chosen the Course & Accommodation Package). Join us for your Welcome Barbecue and Wine Reception at the Villa. We'll be serving up a delicious 'Asado' or barbecue on the villa terrace, complete with delicious food and of course, delicious wines. This is the perfect chance to get to know your fellow students and your instructors as we celebrate your arrival in style.

Monday Week 1 - Tuesday Week 2: The Level 3 Course

The Level 3 course runs 10am - 4pm in the School with an hour lunch break at 1pm. Of course the afternoons are yours to adventure around Palma and Mallorca!

The Final Exam takes place on the Tuesday after a revision session. You'll then receive your certification and we'll hit the town to celebrate!

Saturday: Explore Palma

Spend the weekend exploring Mallorca at your leisure

Vineyard Visit:

One of the days will be allocated mid-way through to give you both a break from studying and hands on experience with our Vineyard Visit! We'll take you on a tour and tasting at one of the incredible local vineyards so you can get a real taste of what Mallorcan Wine is all about. You'll get insider information into the process from grape to glass and sample all the way through the stunning location.

Wednesday: Villa Check Out

Check out of the Villa (if you've chosen the Course & Accommodation Package).



WSET

MALLORCA



WSET® Level 3 Award in Wines

2021 DATES & BOOK

2021 COURSE DATES WSET LEVEL 3:

3rd October - 13th October

7th November - 17th November

Course w/ Accomodation - Breakfast Included:

€1499

Course Only:

€1249

Book your wine journey with us today! Spaces are limited as we want to keep the courses personalised and exclusive to make sure you get the fully immersive experience and the best education from start to finish. There is a **€300** deposit that is taken upon booking the course, this fee is non-refundable, however you are then free to change your booking on to any available course in the future. We ask that you ensure this is done no less than **4 weeks** prior to the course start date. So if you are interested in bringing your wine game to the next level, get in touch with us via email or phone.

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