

# Fortified and Sweet Wines Workshop



## Duration

2.5 hours

## Programme Outline

- Types of Fortified Wines and Their Production
- Types of Sweet Wines and Their Production
- 4 'S' to Tasting
- Tasting of 2 Fortified and 2 Sweet Wines

## Overview

This workshop gives you a deeper understanding on the various types of fortified wines, such as Port and Sherry, in the market. We'll see why some fortified wines are dry and some sweet. We also explore the world of sweet wines and their production method. In this workshop, we'll taste 2 fortified and 2 sweet wines!

## Fees

\$120 per person

## Others

Please ensure that you have read up our terms & conditions from our website before signing up for the course.

## Objective

The participant will:

- understand the different types of fortified wines and their production method.
- understand the different types of sweet wines and their production method.

## For More Information

Please email us at [courses@winelanguage.sg](mailto:courses@winelanguage.sg) or call +65 8727 6650

## Who Should Attend

- If you have just started to drink wines or simply wants to know more.
- If you are working in the hospitality industry and wants to know more.