

Shochu Appreciation Workshop



Duration

2.5 hours

Programme Outline

- What is Shochu?
- Ingredients and Production of Shochu
- Shochu Terminology and Classification
- 4 'S' to Tasting
- Tasting of 4 Different Shochu

Overview

Shochu, another beverage that is gaining popularity around the world. Unlike Sake which is fermented, Shochu is a distilled alcoholic beverage. Join us in this workshop and understand the production process, different types of Shochu and applying the appropriate tasting techniques.

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 ingredients and production method for shochu.
- understand some common lingos and/or terms.
- be able to apply appropriate tasting method for shochu.

For More Information

Please email us at courses@winelanguage.sg or call +65 8727 6650

Who Should Attend

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