

ENGLISH FOR WINE ASPECTS

CONTENTS

ENGLISH FOR WINEMAKERS

Terminology & Grape Varieties

- Classifying Wine
- Grape Varieties (Characteristics and Description)
- Autochthonous Varieties
- Domestic vs. Foreign Products

Growing the Grape

- Local Soils, Terroirs & Topography
- Local Weather
- The Vine
- Harvesting Techniques
- Training and Trellising
- Vineyard Management
- The Future: Site Selection

Elaboration & Production

- Describing the Winemaking Process
- Winemaking Equipment
- Pressing and Specifics
- Alcoholic & Controlled Fermentations
- Vessels
- Bottling
- Bottle Sizes
- Corking
- Ageing
- Barrels
- Winemaking Stages: Primary Objectives
- Other Wines: Port and Sherry

Organic & Environmental Considerations

- Organics
- Biodynamics
- Theories & Opinions
- Environmental Issues
- Climate Change
- Role-play: An Environmental Situation

Annex

- The Oenologist
- The Winery

ENGLISH FOR CAVA MAKERS

The History of Cava:

- Phylloxera: A Historical Fact
- Stories and Presentations
- Grammar: The Past
- Talking about the Past: The History of Champagne

Farming Methods and the Land:

- Climates and How to Describe them
- The Vine's Growth Cycle
- Vines and Diseases
- Grammar: Conditionals
- Pruning
- Describing a Region: Champagne vs. D.O Cava

Sparkling Winemaking:

- Defining the Term "Sparkling Wine"
- The Importance of Carbon Dioxide
- Base Wines and Blending
- Ageing on the Lees & Autolysis
- Riddling
- Disgorgement and Dosage
- Grammar: the Passive
- Alternative Methods
- Describing a Process

Sparkling Wines of the World:

- Cava
- Cava: A Foreigner's Opinion.
- Champagne and the CIVC
- Differences between Cava and Champagne
- Different Styles of Champagne
- Bubbles all Over
- A Blog Article: Prosecco
- Other Sparkling Wines
- Sekt: Facts and Figures
- Writing a Report

Bubbly Aspects:

- Opening a Bottle
- How to Serve Cava
- Tasting Notes
- Food Pairing Considerations
- A Tasting Session



Forma't...
The St. Paul's Way

ENGLISH FOR WINE TASTERS

The Principles of Wine Tasting

- Drinking vs. Tasting
- What Wine Tasting Entails
- Our Taste
- Describing our Senses
- Extra Vocabulary
- Let's Taste!

Tasting Vocabulary

- Describing Colour
- Describing Aromas
- Wine Faults
- How to Use Tasting Vocabulary
- Extra Vocabulary
- Let's Taste!

Wine Critics and Tasting Notes

- Wine Critics
- Poetry in Notes
- Wine Criticism vs. Wine Writing
- Tasting Notes
- How Professionals Taste
- How to Write a Tasting Note
- Extra Vocabulary
- Wine VIPs
- Let's Taste!

Wine Typicity

- Why Wine Tastes the Way it Does
- Describing a Country and its Styles
- Climates and Grapes
- How to Talk about Typicity
- Let's Taste!

The Importance of Wine Accessories

- Glasses
- How to Make a Glass
- How to Care for, Serve and Choose a Glass
- Wine Tools and Gadgets
- Labels and their Importance
- Let's Taste!

Serving Wine & Food Matching

- Serving Temperatures
- Decanting a Wine
- Food Matching Basics
- Let's Taste!

Annex

- A Tasting Dictionary
- Ann Nobel's Aroma Wheel
- Wine Faults Table
- WSET SAT CARD (DIPLOMA LEVEL)

In collaboration

eshob
escola superior d'hostaleria de barcelona

Information: C/ Santa Magdalena, nº26 - 08720 Vilafranca del Penedès
Tel. 93 818 14 60 - englishfor@wineaspects.info - www.wineaspects.info

