

Sherry Seminar for Wine Educators – Preliminary Program

	WEDNESDAY 1ST, OCTOBER 2008	THURSDAY 2ND, OCTOBER 2008	FRIDAY 3RD, OCTOBER 2008
09 h.			
10 h.		Sherry Viticulture	The Consejo Regulador / Recap of concepts from day 2
11 h.	<div style="border: 1px solid black; padding: 5px;"> <p> Technic. sessions</p> <p> Practical sessions</p> <p> Wine tastings</p> <p> Lunch / dinner</p> <p> Examination</p> </div>	Visit to vineyard	The “Crianza” / Age-dated Sherry wines
12 h.		Sherry Wine-making / “Flor”	Tasting of VOS / VORS
13 h.		Tasting of Dry Sherries	Enjoying Sherry
14 h.		Lunch at the vineyard	Visit to Bodega lunch at the bodega
15 h.		Visit to wine-making plant	Examination
16 h.	Production of sweet sherries		
17 h.	Tasting of sweet sherries		
18 h.			
19 h.			
20 h.			
21 h.	Transfer to El Puerto		Delivery of Certificates
22 h.	Introduction / History	Transfer to Bodega Sanlúcar	Closing dinner at Bodega San Ginés in Consejo Regulador
23 h.	Cóctel at El Castillo de San Marcos/Grupo Luis Caballero	Dinner at Bodega	