



**WSET**  
WINE & SPIRIT  
EDUCATION TRUST

## The WSET® Level 3 Award in Wines Madrid 2019- English

### Schedule

08/02/2019 (15:00 – 20:00)  
09/02/2019 (9:00 – 14:00)  
15/02/2019 (15:00 – 20:00)  
16/02/2019 (9:00 – 14:00)  
22/02/2019 (15:00 – 20:00)  
23/02/2019 (9:00 – 14:00)  
01/03/2019 (15:00 – 20:00)  
02/03/2019 (9:00 – 14:00)  
08/03/2019 15: 00 – 18: 00 (Exam)

### Course Reference

Madrid 3W0190208

### Location

THE WINE STUDIO  
C/ Marqués de la Ensenada, 16  
2ª planta, Puerte 218.  
28004 Madrid

### Price\*

1.270,50 € (21 % IVA incluido)

### Registration Deadline

Friday, January 25th, 2019

## Unit 1. The theory of Wines of the World

### 1.a WINE PRODUCTION

- The vine Species
- Vine needs Warmth, sunlight, water, nutrients, carbon dioxide
- Vine growth cycle Dormancy, budburst, flowering, fruitset, véraison, ripening
- Components of the Water, sugar, acids, colour, tannin, flavours
- grape
- Climate Cool, moderate, warm, hot
- Mediterranean, maritime, continental
- Factors influencing Latitude, altitude, oceans, large lakes, continentality, diurnal range
- regional climate
- Factors influencing Aspect, soil (heat, drainage), fog, bodies of water
- site climate
- Weather Vintage variation
- Soil

### 1.b WINES OF THE WORLD: STYLE, QUALITY AND PRICE

- FRANCE: Bordeaux, South-west, Burgundy, Alsace, Loire, Rhône, Languedoc-Roussillon, Provence
- GERMANY: Mosel, Nahe, Rheingau, Rheinhessen, Pfalz, Baden, Franken
- AUSTRIA: Wachau, Burgenland
- HUNGARY: Tokaji
- GREECE: Regional wines, Naoussa, Nemea, Santorini
- ITALY: Piemonte, Trentino-Alto-Adige, Friuli-Venezia Giulia, Veneto, Toscana, Marche, Umbria, Lazio, Abruzzo, Campania, Puglia, Basilicata, Sicily.
- SPAIN: Vinos de Pago, Rioja, Priorat, Ribera del Duero, Rías Baixas,
- PORTUGAL: Douro, Vinho Verde, Bairrada, Dão, Alentejo
- USA: California (Napa County, Sonoma County). Oregon. Washington. New York
- CANADA
- CHILE: Coquimbo, Aconcagua, Central Valley
- ARGENTINA: Mendoza, Salta, San Juan, Neuquen, Río Negro
- SOUTH AFRICA: Western Cape, Stellenbosch, Breede River Valley, Walker Bay, Elim, Elgin
- AUSTRALIA: General, South Australia, Victoria, New South Wales, Tasmania, Western Australia
- NEW ZEALAND: Hawke's Bay, Marlborough

### 1.c SPARKLING WINES OF THE WORLD: STYLE, QUALITY AND PRICE

- FRANCE: Crémant: Alsace, Bourgogne, Limoux, Loire (Saumur, Vouvray). Champagne
- SPAIN: Cava
- ITALY: Asti, Prosecco
- GERMANY: Sekt
- NEW WORLD: Australia, California, New Zealand, South Africa

### 1.d FORTIFIED WINES OF THE WORLD: STYLE, QUALITY AND PRICE

- PORTUGAL: Madeira, Port
- SPAIN: Sherry
- FRANCE: Vins Doux Naturels
- AUSTRALIA: Rutherglen

## Unit 2. The Analytical Tasting of Wine

### 2.a WSET® LEVEL 3 SYSTEMATIC APPROACH TO TASTING

A total of 80 wines and spirits will be analysed and described.

- Description of the key characteristics of the principal wines of the world through the means of industry recognised tasting terms.
- Drawing conclusions about the quality level, identity, provenance and price level of the principal wines of the world.
- Production of accurate wine tasting records.

#### **BORDEAUX**

Generic Bordeaux AC  
 Médoc or Haut-Médoc Cru Classé  
 Saint-Emilion Grand Cru  
 Dry White Bordeaux AC, Graves or Pessac-Léognan  
 Sauternes or Barsac

#### **SOUTH WEST FRANCE**

Cahors or Madiran

#### **BURGUNDY**

Beaujolais and Beaujolais (Villages or Cru)  
 Generic Bourgogne Rouge AC  
 Commune or Premier Cru level wine from Côte d'Or  
 Chablis (Commune or Premier Cru)  
 Chassagne-Montrachet, Meursault or Puligny-Montrachet

#### **RHÔNE VALLEY**

Côtes du Rhône or Côtes du Rhône Villages  
 Châteauneuf-du-Pape or Gigondas  
 Cornas, Saint Joseph, Côte-Rôtie or Hermitage

#### **SOUTHERN FRANCE**

Corbières, Fitou or Minervois  
 Any international varietal IGP

#### **LOIRE VALLEY**

Muscadet Sur Lie  
 Vouvray Sec, Vouvray Demi Sec, Savennières  
 Pouilly Fumé or Sancerre

#### **ALSACE**

Riesling  
 Gewurztraminer, Pinot Gris or Pinot Blanc

#### **GERMANY**

Riesling QbA or Kabinett  
 Riesling Spätlese or Auslese  
 Entry level or midmarket dry German Riesling  
 Erstes Gewächs (or equivalent high quality) dry Riesling

#### **AUSTRIA**

Wachau Grüner Veltliner

#### **HUNGARY**

Tokaji Aszú

#### **ITALY**

Barolo or Barbaresco  
 Valpolicella or Amarone della Valpolicella  
 Chianti Classico Riserva  
 Any southern Italian red  
 Soave or Pinot Gris  
 Any modern varietal IGT white

#### **SPAIN**

Modern red from Catalonia or Navarra  
 Ribera del Duero  
 Rioja Reserva or Gran Reserva  
 White Rías Baixas or Rueda

#### **PORTUGAL**

Red Douro, Dão or Alentejo

#### **GREECE**

Red Naoussa or Nemea

#### **SOUTH AFRICA**

Pinotage  
 White Chenin Blanc

#### **AUSTRALIA**

Barossa Shiraz  
 Coonawarra Cabernet Sauvignon  
 Inexpensive high volume brand  
 Premium oaked Chardonnay  
 Clare Valley or Eden Valley Riesling  
 Hunter Valley Semillon

#### **NEW ZEALAND**

Pinot Noir  
 White Sauvignon Blanc  
 Chardonnay

#### **UNITED STATES**

Napa (or subzone) Cabernet Sauvignon  
 Premium Pinot Noir (eg Carneros, Russian River, Oregon)  
 California Zinfandel  
 High quality oaked Chardonnay  
 High quality oaked Sauvignon Blanc (Fumé Blanc)

#### **CHILE**

Carmenère  
 Cabernet Sauvignon  
 White Mid-range Sauvignon Blanc

#### **ARGENTINA**

Malbec  
 Torrontés

#### **SPARKLING WINES**

Basic quality Brut tank method  
 Non-Vintage Champagne  
 AC Crémant Sparkling Wine, Vouvray or Saumur  
 Asti  
 Cava  
 New World premium sparkling wine

#### **FORTIFIED WINES**

Fino or Manzanilla  
 Dry Amontillado or dry Oloroso  
 Blended medium or sweet Sherry  
 LBV Port

#### **10 year old Tawny Port**

#### **SPIRITS AND LIQUEURS**

Single malt Scotch whisky  
 Blended Scotch whisky, Irish whiskey,  
 Bourbon whiskey or Canadian whisky  
 VSOP or XO  
 Armagnac, Grappa, Marc or Spanish brandy  
 Rum, Tequila, Vodka or Gin



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## **WSET LEVEL 3 IN WINES COURSE SCHEDULE**

- Session 1** Course Induction and Tasting Technique
- Session 2** Natural Factors and Human Influences in the Vineyard
- Session 3** Human Factors in the Winery that Influence Style, Quality and Price
- Session 4** White Wines of Germany, Alsace, Austria and the Tokaj region of Hungary
- Session 5** The Wines of Burgundy
- Session 6** The Wines of Bordeaux and South West France
- Session 7** The Wines of The Loire, Rhone, and Southern France
- Session 8** The Wines of Italy
- Session 9** The Wines of Spain, Portugal, and Greece
- Session 10** Introduction to the New World and North America
- Session 11** The Wines of South America and South Africa
- Session 12** The Wines of Australia and New Zealand
- Session 13** Sparkling Wines
- Session 14** Fortified Wines
- Session 15** Recap and Mock Exam

## **COURSE OBJECTIVES**

Holders of the WSET® Level 3 Award in Wines will be able to:

- Explain the key factors in the production of the principal wines of the world and describe how these influence wine style, quality and price.
- Describe in detail the characteristics of the principal wines of the world as well as their commercial importance in the market.
- Be able to provide information and advice to customers and staff about wines.
- By means of the WSET Systematic Approach to tasting, identify and assess the characteristics, quality and commercial value of the principal wines of the world

The qualification will assist those who are required to make professional evaluations of wines with regards to their quality and commercial value. It provides the in-depth product knowledge required to underpin job skills and competencies.

## **WHO SHOULD ATTEND**

- We strongly recommend to hold the WSET Level 2 Award in Wines & Spirits or an equivalent knowledge before starting Level 3. If required, we will happily assess your level by means of a multiple choice questionnaire.
- It is the perfect qualification for wine professionals, who need to consolidate their knowledge and skills with an official, well-structured set of studies.
- Wine professionals with an international career who wish to hold a broadly-recognized qualification, required for positions world-wide.
- Amateurs who wish to broaden their knowledge and enjoy tasting a wide selection of international wines.
- Professionals from different sectors who need to acquire in-depth knowledge in wine or wish to start a career in the wine industry.

## **TEACHERS**

El curso será impartido por Elisa Errea, directora de The Wine Studio, Associate Member of the Institute of Wines & Spirits y WSET Certified Educator, junto a alguno de nuestros formadores acreditados.



## EXAM

Exam papers are delivered to us from WSET in London and they are sent back for correction.

In order to obtain the “WSET Level 3 Award in Wines”, candidates are required to pass the following papers:

- 50-question multiple-choice paper.
- 4 short paragraph questions.
- Practical tasting examination. Tasting notes of 2 wines, following the WSET® LEVEL 3

SYSTEMATIC APPROACH TO TASTING.

It is recommended that a student should allocate a minimum of 100 hours of study to successfully complete the full programme of two units.

## CERTIFICATES

Successful candidates will hold the “WSET Level 3 Award in Wines” qualification, which entitles them to use both the title “WSET certified” and corresponding logo:



The “WSET Level 3 Award in Wines” title allows holders to gain direct access to Level 4 (Diploma) studies. This is, in turn, an internationally-recognized stepping stone for the Master of Wine studies.

## CONTACT

### Direction and Head of Studies

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