

Sherry Seminar for Wine Educators – Time Schedule

	WEDNESDAY 30TH. SEPTEMBER	THURSDAY 1ST. OCTOBER	FRIDAY 2ND. OCTOBER
09 h.			
10 h.		Sherry Viticulture	Recap of concepts from day 2 The Denomination of Origin
11 h.	<div style="border: 1px solid black; padding: 5px;"> <p> Technical sessions</p> <p> Practical sessions</p> <p> Wine tastings</p> <p> Lunch / dinner</p> <p> Examination</p> </div>		The “Crianza” Age-dated Sherry wines
12 h.		Visit to vineyard	
13 h.		Sherry Wine-making – The “Flor”	Tasting of VOS / VORS
14 h.		Tasting of Dry Sherries	Enjoying Sherry
15 h.		Lunch at the vineyard	Visit to Bodega in Jerez de la Frontera and lunch in bodega
16 h.			
17 h.		Visit to Estévez wine-making plant	Examination
18 h.		Production of sweet Sherries	
19 h.		Tasting of Sweet Sherries	
20 h.			
21 h.	Transfer to El Puerto		Delivery of Certificates
22 h.	Introduction to the program / The History of Sherry wines	Transfer to Sanlúcar	Closing dinner at Bodega de San Ginés (Consejo Regulador)
23 h.	Welcome Cocktail at Castillo de San Marcos	Visit to Bodega Tapas dinner	