

THE WINEMAKER EXPERIENCE: BOTTLE-BLENDING WORKSHOP



Join us for a hands-on Bottle-Blending experience. A 2,5 hour workshop, during which you will get the chance to master the art of blending our premium red wines.

During our Bottle-Blending Workshop our winemaker will lead you through a tasting of our premium wines, guiding you through the sensory evaluation skills needed to judge a good wine. Then the fun work starts!

We will give you Barrel Tastings of up to five of our best mono-varieties, which are ready for blending. Once you have tasted them all and blended them in different combinations, you will have created your very own cuvée. We'll lead you through hand-bottling, filling out the hang-tag labels with your blend's characteristics, setting and sealing the cork with wax. You then get to take your personally crafted bottle of wine home with you that very day.

Session Price: 349 € for up to 4 participants. For larger parties add 49€ per person, up to a maximum of 12 participants.

During the Bottle-Blending Workshop you will:

- Learn about our full production cycle, from the field to the bottle
- Be guided through our estate and our famous sculpture park
- See behind the scenes into our cellar, including the off-limit area where our barrels are used to age the wine
- Taste some of our premium wines shared progressively during the workshop
- Learn the sensory evaluation skills taught by our winemaker
- Experience a commented Barrel Tasting of our top mono-varieties
- Learn to analyse different varieties and blend them into different combinations
- Blend, bottle, cork and seal your very own wine creation

During the workshop, each participant will have:

- an individual set of blending equipment
- fresh local bread and still water to cleanse your palate

At the end of the workshop you will walk away with:

- A much deeper understanding and appreciation of the art as well as technique that goes into blending premium wine
- A bottle of your very own creation, with a hang-tag label, a cork sealed with traditional wax and a wine-sleeve for safer transport of the valuable cargo.

Additional bottles:

We recommend tasting your blend at different stages of its maturation, e.g. after 3 months, 9 months and 15 months. You will be amazed how the character of the wine changes when it's given time to develop.

- Each additional bottle has a cost of 19 €.
- For those who are very confident in their blending abilities, you can fill up a box with a total of 6 bottles of your blend, and for 95 € we will send it to your home anywhere in continental Europe.

Optional snack:

To finish the workshop, we can offer you an accompanying snack of local hams, cheeses, sausages, olives, olive oil and fresh local bread, for 18€.

Barrel-Blending Experience:

We also offer a more complex wine making experience, where you may create over a period of 18 to 24 month your own 225 l barrel of wine. Our winemaker will advise you step-by-step from the first decision of the individual lots, the method of maturation, the blending up to the bottling of your very own wine. For more information see our Barrel-Blending presentation.