



ASPECTS OF WINE



WSET
APPROVED
PROGRAMME PROVIDER

WSET® Level 1 Award in Sake

For individuals new to the subject, this qualification offers a hands-on introduction to the world of Sake. You'll explore the main styles and types of Sake through sight, smell and taste to develop an understanding of the key factors affecting flavours and aromas.

What you'll learn:

- The basic principles of Sake production
- The main types and styles of Sake
- How to serve Sake
- Key factors affecting the flavour of Sake
- How to describe Sake using the WSET Level 1 Systematic Approach to Tasting Sake® (SAT)

Tutor: **Marie Cheong-Thong**



To book your place contact aspectwine@aol.com
Vivienne Franks 07931 796614



Where?
Central London

When?
8th October London, 9.00am to 5.00pm

How much?
£169.00 includes 8 different Sake samples, sourced from 'Sam Sake', food samples, workbook, tuition and examination...and unlimited tea and coffee!