

SÃO PAULO - 23rd to 26th | MARCH 2026

Eno Cultura - Al. Lorena, 150 - Jd Paulista | São Paulo - SP

D 1 S E S S I O N

DATE	TIME	CLASS
23 MAR	9:00 - 10:00	Course introduction
	10:00 - 12:00	Tasting technique (calibrate high's and lows)
	12:00 - 13:00	Lunch
	13:00 - 15:00	D1: The growing environment
	15:00 - 15:30	Break
	15:30 - 17:30	D1: Grape growing options
24 MAR	10:00 - 12:00	D1: Common winemaking options
	12:00 - 13:00	Lunch
	13:00 - 15:00	D1: White - Winemaking options
	15:00 - 15:30	Break
	15:30 - 17:30	D1: Red and Rosé - Winemaking options
25 MAR	10:00 - 12:00	D1: Wine production mock exam
	12:00 - 13:00	Lunch

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D 2 S E S S I O N

DATE	TIME	CLASS
25 MAR	13:00 - 15:00	<i>D2: Factors that contribute to the price of wine</i>
	15:00 - 15:30	<i>Break</i>
	15:30 - 17:30	<i>D2: Types of business and options for getting wines to point of sale</i>
26 MAR	10:00 - 12:00	<i>D2: Key considerations in wine marketing</i>
	12:00 - 13:00	<i>Lunch</i>
	13:00 - 14:30	<i>D2: Wine business mock exam</i>

TO BE SCHEDULED	-	<i>Online feedback of mock exams on wine production & wine business</i>
14 MAY	9:30 - 11:00	<i>D1: Wine Production EXAMINATION</i>
10 JUN	11:30 - 12:30	<i>D2: Wine Business EXAMINATION</i>