

HYBRID - AUGUST TO OCTOBER 2026

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

The schedule is subject to change, mainly due to the availability of the international instructors.

	DATE	TIME	CLASS
ONLINE THEORY	11 AUG	7:00 - 8:30	Fortification maturation options and tasting
	13 AUG	7:00 - 8:30	Port Production - Ruby and Vintage
	18 AUG	19:00 - 20:30	Port Production - White and Tawny
	20 AUG	7:00 - 8:30	Production of Sherry
	25 AUG	7:00 - 8:30	Sherry styles
	27 AUG	19:00 - 20:30	Madeira
	1 SEP	19:00 - 20:30	Vin Doux Naturel and Rutherglen Muscat

	DATE	TIME	CLASS
IN-PERSON TASTING	8 SEP	16:00 - 20:00	Sherry
	9 SEP	16:00 - 20:00	Port and Madeira
	10 SEP	16:00 - 20:00	Vin Doux Naturel, Fortified Business Workshop and Mock Exam (Theory + Tasting)

	DATE	TIME	EXAM
EXAMS	20 OCT	12:30 - 14:00	D5 Theory Examination D5 Tasting Examination 1 hour 30 minutes open response exam + blind tasting of 3 wines