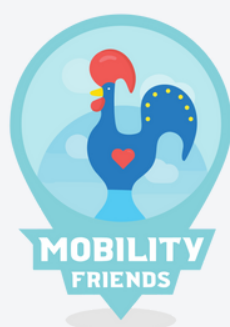


ARTS, CREATIVITY
AND CULTURE

PORTUGUESE WINE EXPERIENCE WORKSHOP



Your Mobility Partner

COURSE OVERVIEW

This workshop offers a practical and immersive experience of Portugal's wine heritage. During an intensive one-day session, participants explore the main wine regions, typical grape varieties, and production techniques through guided tastings and sensory exercises. With a focus on pairing wine with local cuisine, this condensed format provides direct and engaging learning, ideal for enthusiasts, professionals, and international groups seeking an enriching introduction to Portuguese wine culture.

TARGET AUDIENCE

This course is designed for wine enthusiasts and amateurs, as well as Erasmus+ participants and international groups seeking an enriching educational and cultural experience. It is ideal for those who wish to deepen their understanding of Portuguese wine heritage through a sensory and immersive approach, fostering appreciation of local culture and traditions within a high-quality learning environment.

REQUIREMENTS

To take part in the course, participants must meet the following requirements:

- Have at least a B1 level of English (independent user);
- Complete and submit the registration form before the start of the workshop;
- Bring a laptop or tablet to use during the sessions;
- Commit to active participation.

COURSE OBJECTIVES

This workshop aims to provide a learning experience that combines theory and practice, enabling participants to deepen their knowledge of Portuguese wine, from its production to sensory and cultural appreciation. The goal is to equip learners with a better understanding and appreciation of this heritage, highlighting the connection between winemaking tradition and its cultural expression.

General Objectives:

- Provide a practical and cultural understanding of Portuguese wine heritage.
- Develop basic skills in tasting and sensory evaluation of Portuguese wines.
- Explore the main wine regions and typical grape varieties of Portugal.
- Promote knowledge of production techniques and the diversity of Portuguese wines.
- Offer an immersive and accessible learning experience for diverse audiences, including enthusiasts, professionals, and international groups.

CONTACTS AND REGISTRATION

For registrations, additional information, or budget requests, please contact our team by email at trainingcourses@mobilityfriends.org or visit our website at www.mobilityfriends.org.

LEARNING OUTCOMES

By the end of the workshop, participants will be able to:

- Describe the key characteristics of Portugal's main wine regions and typical grape varieties.
- Demonstrate basic skills in wine tasting and sensory evaluation specific to Portuguese wines.
- Identify traditional and modern techniques used in Portuguese winemaking.
- Explain the cultural significance of wine in Portugal and its role in Portuguese heritage.
- Apply foundational knowledge to appreciate and communicate the qualities of Portuguese wines.

METHODOLOGY

The workshop emphasizes hands-on learning combined with brief theoretical explanations. Participants actively engage in every stage of the process, from preparation to baking. The sensory tasting and group discussion reinforce knowledge and appreciation of the pastry. The pace is accessible and interactive to ensure everyone gains confidence and skill in making this icon of Portuguese pastry.

ASSESSMENT

Participant assessment is based on active participation and engagement throughout the workshop. To successfully complete the workshop and receive the Certificate of Participation, attendees must demonstrate consistent commitment and involvement in all activities. Feedback will be provided to support the learning process and ensure a meaningful and enriching experience for everyone.

DURATION

The standard duration of our workshop is 8 hours (1 day), designed to provide a focused and immersive learning experience. However, this duration can be adjusted, in specific cases, to meet the particular needs of each group, in order to optimize outcomes and better suit the learning context.

For further details or to discuss a customised schedule, please get in touch with us.

PRICE AND FUNDING

Each quotation is personalised and depends on several factors, such as the number of participants, the number of training hours, the location of the course, and any additional services requested (accommodation, transport, meals, cultural activities, etc.).

To receive a tailored quotation for your group, please get in touch with us.

The workshop can be funded through programmes such as Erasmus+ (KA1 – Learning Mobility), among other European support mechanisms.

For more information about funding, participants should contact their sending organisation or their country's National Agency directly.

LOCATION AND COURSE LANGUAGE

We have training rooms in several cities in Mainland Portugal, such as Barcelos (headquarters), Braga, Póvoa de Varzim, and Porto. We also have spaces in the islands of Madeira (Funchal) and the Azores (Ponta Delgada). Additionally, we have facilities in Valencia, Spain.

The workshop is delivered in English.

CERTIFICATION

A Certificate of Participation is awarded to all participants who demonstrate active engagement and commitment throughout the workshop. Upon completion, certificates will be presented during a brief closing session to formally acknowledge each participant's involvement.

OTHER SERVICES

To enrich the training experience, Mobility Friends offers a range of additional services, subject to availability and additional cost, which can be arranged for individual participants or groups.

Services include:

- Accommodation in partner residences or hotels
- Meals (lunch and/or dinner)
- Transfers between the accommodation and the training room
- Airport transfers
- Cultural visits

All services are subject to availability and must be requested in advance. For more information and personalised quotes, please contact our team.

COURSE CONTENTS

MODULE 1: INTRODUCTION TO PORTUGUESE WINE

- Overview of Portugal's winemaking heritage.
- Major wine regions (e.g., Douro, Alentejo, Vinho Verde).
- Key indigenous grape varieties.

MODULE 2: PRODUCTION TECHNIQUES AND CLASSIFICATION

- Wine production process in Portugal (traditional and modern).
- Portuguese wine classification and labeling systems.

MODULE 3: TASTING AND SENSORY EVALUATION

- Fundamentals of wine tasting.
- Basic sensory evaluation techniques: sight, smell, and taste.
- Analysis of different Portuguese wine styles and grape varieties.

MODULE 4: WINE CULTURE AND HERITAGE

- Cultural and historical importance of wine in Portugal.
- Wine-related events and traditions.
- Influence of terroir on the identity of Portuguese wines.

MODULE 5: PRACTICAL SESSION

- Guided tasting of representative wines from key regions.
- Group discussion and sharing of impressions.
- Closing remarks and feedback.

MOBILITY FRIENDS TRAINING CENTER



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