# Becoming an education partner with The Art of Tasting

### Scope

Are you a wine educator and interested in using wines with added compounds? The Art of Tasting is partnering up with select wine schools, to offer short courses on wine flavours and faults. You will receive flavouring vials and prepare your own spiked wine samples, then run a course by yourself. The course may also be taught in your local language.



## Themes (list on the next page)

- positive flavours of white wine
- positive flavours of red wine
- wine faults





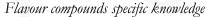


### Requirements

#### Qualifications

The educator should have one or more of the following qualifications:

- Wine & Spirit Education Trust (WSET) Level 4 Diploma in Wines
- Master of Wine (MW) Title
- Court of Master Sommeliers (CMS): Advanced Sommelier or Master Sommelier
- Association de la Sommellerie Internationale (ASI) Diploma
- MSc Viticulture & Oenology



The educator should have attended a course by The Art of Tasting, at least one of the theme that you intend to teach. This can be an <u>in-person course</u> or an <u>online course</u>, using a tasting kit.

#### Course booking

Your course must be publicly accessible for booking and should have a web page. Example.

Using all 10 flavours within a single theme

All 10 flavourings (within a single theme) should be featured in the course.

Mentioning The Art of Tasting

The Instagram channel <u>@artoftasting</u> and website <u>www.artoftasting.nl</u> should be mentioned during the course.

#### **Benefits**

Reduced rate flavouring vials

The complete set of 10 flavouring <u>vials</u> will be available to you at a reduced rate of €200. You will receive a discount code you can use to place orders.

#### Communication

Your course will be linked to on The Art of Tasting website, newsletter and Instagram.





15 October 2025 – Hamburg, DF

# Line-up of flavours

Please see below the default selection of flavours per theme.

## White wine flavours

#	Flavour	Compound	Origin
1	Green bell pepper	3-isobutyl-2-methoxypyrazine	Sauvignon Blanc
2	Passion fruit	4-MMP	Sauvignon Blanc
3	Rose	geraniol	Muscat
4	Lychee	rose oxide	Gewürztraminer
5	Grape jelly	methyl anthranilate	Fox grape
6	Artificial pineapple	ethyl hexanoate	Low temperature fermentation
7	Butter	diacetyl	Malolactic fermentation
8	Vanilla	vanillin	Oak
9	Cloves	eugenol	Oak
10	Petrol	TDN	Riesling

## Red wine flavours

#	Flavour	Compound	Origin
1	Green bell pepper	3-isobutyl-2-methoxypyrazine	Cabernet Sauvignon
2	Banana	isoamyl acetate	Carbonic maceration
3	Violet	β-ionone	Colour pigment degradation
4	Eucalyptus	eucalyptol	Eucalyptus trees
5	Black pepper	rotundone	Syrah
6	Acidic	tartaric acid	Grape pulp
7	Vanilla	vanillin	Oak
8	Coconut	whisky lactone	Oak - American
9	Chocolate	2,3,5-trimethylpyrazine	Oak
10	Leather	4-EG	Brett/bottle ageing

# Wine faults

#	Flavour	Compound	Fault
1	Wet cardboard	TCA	Cork taint
2	Bruised apple	acetaldehyde	Oxidation
3	Brown sugar	sotolon	Oxidation
4	Camembert	methyl mercaptan	Reduction
5	Smoke	guaiacol	Smoke taint
6	Band-aid	4-EP	Brettanomyces
7	Basmati rice	ATHP	Mousiness
8	Vinegar	acetic acid	Volatile acidity
9	Nail varnish remover	ethyl acetate	Volatile acidity
10	Potato skin	3-isopropyl-2-methoxypyrazine	Ladybird taint