



THE INSTITUTE OF  
MASTERS *of* WINE

### **Institute to Host Sherry Seminar in London**

The roles played by oxygen and yeast in the cellars of Jerez will be the focus of a Sherry seminar hosted by the Institute of Masters of Wine in London in late May.

The event on 26 May will explore the role of flor in the production of Sherry, illustrated with a comprehensive tasting of wines, and is being delivered in conjunction with Institute supporter Gonzalez Byass. It will be presented by Sarah Jane Evans MW, who is a leading authority on Sherry, and Antonio Flores of Gonzalez Byass.

The wines to be shown, many of which are not commercially available, will include: Tio Pepe En Rama; the Del Duque 30 year old Amontillado; the Museo Amontillado 40 year old Fino; and the Quatro Palmas 60 year old Fino. Many are being bottled especially for the tasting.

Sarah Jane Evans MW said: “The seminar covers not only flor – what it is, how it occurs, what happens, how it develops – but also looks at those wines that develop from Fino into oxidised styles. It is an exciting opportunity to explore these wines in considerable depth, illustrated with rare examples and with the insight of Antonio Flores, who has spent his life working with Sherry.”

The seminar will run from 2pm to 5pm in central London. See the Events section of the Institute’s [www.mastersofwine.org](http://www.mastersofwine.org) website for more information and to register interest in attending. Tickets will be priced at £40 each (MW and Institute student discounts apply).

Ends (13.04.11)

#### **Contact**

For enquiries about this event please contact:

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#### **Notes to Editors:**

Master of Wine is internationally recognised as the foremost title in the world of wine. The qualification, established in 1953, is today held by professionals across the international wine community who have demonstrated both theoretical knowledge and practical ability in the art, science and business of wine and who are committed to professional excellence.

It is membership of the Institute of Masters of Wine and abiding by its Code of Conduct, not only passing the Masters of Wine Examination, which confers the right to use the title Master of Wine.

A Master of Wine is someone who has demonstrated, by way of rigorous examination, a thorough knowledge of all aspects of wine and an ability to communicate that knowledge clearly. They actively encourage others in the pursuit of knowledge as well as seeking to bring wine communities together.

The Institute's vision is one of knowledge and integrity. Through its members – the international community of 288 Masters of Wine – and its activities, it promotes excellence, interaction and learning, across all sectors of the global wine community.

In keeping with its original aims, the Institute promotes a cross-disciplinary approach to understanding wine at the highest level. It also organises and contributes to wine trade events around the world. Annual visits are made to wine producing regions whilst the Institute's annual tasting and master class programme provides an independent and authoritative perspective on wine. Every four years, its international symposium brings together leading figures from the wine community to address topical issues in an independent forum.

More information about the Institute and its activities, including biographies of Masters of Wine, can be found at the Institute's [www.mastersofwine.org](http://www.mastersofwine.org) website.