

# WINE TASTING ACTIVITIES FOR GROUPS

The following tastings are an excellent option to make your visit – along with the wine – more pleasant.

Find the tasting activity that fits your willingness to explore into our wines better and enjoy the moment.

Allow yourself to be guided and surprised by our sommelier.

# INTRODUCTION TO WINE TASTING

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## What are we going to taste?

- 1 sparkling wine
- 2 white wines - dry vs medium dry
- 2 red wines - young vs aged

## Content

We are going to learn about the different phases of wine tasting: appearance, nose and palate.  
Wine regions, DOs, winemaking processes and potential pairings

# WINE & CHEESE

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## What are we going to taste?

4 craft/local cheeses paired with 4 wines

1 white wine

2 red wines - young vs aged

1 dessert wine

## Content

We are going to learn about the different phases of wine tasting: appearance, nose and palate.

Wine regions, DOs, winemaking processes and variations of taste when pairing the wines with the different cheeses

# DISCLOSURE

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## What are we going to taste?

We are going to taste a total of 7 wines

- 1 sparkling wine
- 2 white wines
- 3 red wines
- 1 dessert wine

## Content

We are going to learn about the different phases of wine tasting: appearance, nose and palate.

Wine regions, DOs, winemaking processes and potential pairings.

# PREMIUM

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**What are we going to taste?**

5 ICONIC wines produced by Torres Family

1 sparkling wine

2 white wines

2 red wines

## **Content**

Define the different phases of wine tasting: appearance, nose and palate.

Wine regions, DOs, winemaking processes and potential pairings.

What makes them so special?

# La Vinoteca Torres

## PAIRING GAME

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### What are we going to taste?

We are going to taste 6 different wines

1 sparkling wine

2 white wines

3 red wines

We are going to serve them with 6 of our signature dishes presented in small portions, along with different spices to open up our olfactory skills.

### Content

We are going to learn about our gastronomy, ingredients and different preparation methods.

Define the different phases of wine tasting: appearance, nose and palate.

Wine regions, DOs, winemaking processes and potential pairings.

A pairing game will begin between the guests, guided by one of our sommeliers looking for the best pairing in the room.

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55 € ( p . p )