



VINAKADEMIET

## VINAKADEMIETS 10-ÅRS JUBILÆUM

D. 15. oktober er det 10 år siden, at det første hold elever begyndte på Vinakademiets sommelieruddannelse. Det har været 10 spændende, sjove og succesfyldte år, hvor hundredvis af dygtige elever har kunnet modtage diplom, nål og forklæde som bevis på deres eksamen. Det vil vi gerne fejre, og det sker med et stort jubilæumsarrangement åbent for alle:

**Søndag d. 19. november kl. 12.30-22.30**

Eftermiddagen er dedikeret til en seminarrække med fire internationale kapaciteter, der alle på bedste vis eksemplificerer vores motto: Viden gør en forskel! Sideløbende vil der være mulighed for at smage en masse anden god vin fra udvalgte importører. Om aftenen åbnes dørene til jubilæumsreceptionen, hvor Kadeau-drengene, der var med på det allerførste sommelierhold, står bag maden, og hvor Vinakademiets undervisere står i baren. Også til denne del er alle velkomne og tidligere elever på Vinakademiet er inviteret gratis.

### Program:

#### **12.30-18.00 Seminarrække (på engelsk) – Læs mere om foredragsholderne på næste side**

- **12.30-13.30 "In pursuit of the ultimate Etna wine"**  
Frank Cornelissen, den "gale belgier" fra Etna, præsenterer sit syn på udviklingen på vulkanen de sidste 10 år og byder på et udvalg af sine personlige, sanselige og unikke vine.
- **14.00-15.00 "Barolo, the importance of the Cru – following the footsteps of Alessandro Masnagheti"**  
For første gang i Skandinavien! Manden bag de sublime Barolo- og Barbarescokort tager os med ud i Barolos marker og giver via otte Barolo-vine et indblik i sin personlige klassifikation af dem.
- **15.30-16.30 "Towards a new interpretation of Priorat"**  
Sara Perez, kvinden bag de fantastiske vine fra Mas Martinet og en række andre spanske topvine, går i dybden med det seneste tiårs spændende udvikling i Priorat.
- **17.00-18.00 "The world's greatest dry rieslings tasted blind"**  
Stephan Reinhardt, The Wine Advocate's mand i blandt andet Tyskland, Østrig, Alsace, Loire og Champagne, lægger op til terroirduel mellem store rieslingvine fra Tyskland, Østrig og Alsace.

#### **13.30-18.00 Mini-vinmesse med masser af god vin fra udvalgte importører og vinorganisationer**

#### **18.15-22.30 Middag og vinbar med live-musik**

- Stående bespisning med løbende serveringer fra Kadeau-drengenes "Nabo"
- Vin-, øl- og spiritusbar med Vinakademiets lærere, der serverer deres favoritter
- Terkel Nørgaard Trio sørger for en vinøst tilpasset musikunderholdning

Det hele foregår på **Hotel- og Restaurantskolen, Kjeldsgårdsvej 1, 2500 Valby**. Billetter til både seminarer og aftenarrangement kan købes på <http://shop.hrs.dk/category/events-4/>. Som tidligere elev på Vinakademiet er man inviteret gratis med om aftenen. Der er dog begrænset med pladser til rådighed, så tilmelding så hurtigt som muligt tilrådes. Dette sker ved at sende mail med navn til [vinakademietfest@gmail.com](mailto:vinakademietfest@gmail.com). Én tilmelding pr. elev.

Vi glæder os til at se dig!

På Vinakademiets vegne

Thomas Ilkjær

Foredragsholderne



**Frank Cornelissen** left his former career as a fine-wine broker in 2001 to settle in the small village Solicchiata on the northside of Etna. A couple of years later the Belgian found himself working as a full-time wine farmer and from then on, he never looked back in his pursuit of the ultimate terroir expression from the magnificent *Mongibello*. He was among the very pioneers who brought Etna back to its former fame as a wine area and even though he learned along the way and changed his methods according to the experience he gained the philosophy and aim was always the same: wine with as little intervention as possible in order to bring the place alive in the glass.

His wines are now served all over the world and we are glad to have Frank back since he was with us when we launched the sommelier education in 2007. The seminar will focus on the changes and challenges as a wine producer on Etna the last decade.



**Alessandro Masnaghetti** was a longtime contributor for the Veronelli Editore company before he started his own wine newsletter Enogea in 1997 and relaunched it in 2005. This was one of the most respected wine publications in Italy and Masnaghetti added considerably to this respect when he started his work on making the so far most precise and comprehensive maps of wine zones in Italy and later abroad. The maps of Barolo and Barbaresco are the most famous of these and became the backbone of his two fantastic books on the vineyards of the two appellations. They demonstrate his impressive detailed knowledge of the

areas and are today the reference points for any writing on the terroir of Barolo and Barbaresco. The seminar will focus on the official mapping of the vineyards of Barolo and you will have the chance to taste your way through the top sites of Masnaghetti's personal classification of Barolo vineyards.



**Stephan Reinhardt**, based in Hamburg, started writing about wine in 2000 for newspapers and magazines such as *Süddeutsche Zeitung*, *Der Feinschmecker* and *Vinum*. He became a reviewer for Robert Parker's *Wine Advocate* in 2014 and is covering Germany, Austria, Switzerland, Alsace, Champagne and the Loire valley and is therefore called "the acid guy" in the WA team. Stephan is co-author of Stuart Pigott's 720-page monster book "Wein spricht deutsch" (2007) and published his own book "The Finest Wines of Germany" for the Finest Wines series of *The World of Fine Wine* in 2012. His favorite wines are cultivated in Alsace, Champagne and

in the valleys of the Mosel, Nahe and Loire. The seminar will focus on comparing great Riesling wines from four different soil types and different geographical origins.



**Sara Perez** is one of Spain's most admired and talked-about winemakers the last 10-15 years. She is the winemaker at her family's famous Mas Martinet in Priorat and - together with her husband René Barbier Jr. - at her own Venus la Universal in Montsant. She has been involved in numerous other interesting wine projects as partner or consultant and has played an important part in the new-wave of Spanish wine. Starting to work with her father at a young age in 1996 she has followed the development of the Priorat area and its wines from within and has herself been a deciding factor in the more recent trend

towards lighter and fresher wines and a more sustainable and biological approach in the vineyards. The seminar will focus on her interpretation of Priorat's terroir and the development in the area the last decade.