

# NATURAL WINE SEMINAR

## Pre-Christmas Social

### ORGANIC, BIODYNAMIC, AND NATURAL WINES ... HOW ARE THEY DIFFERENT?

There has been a lot of talk about organic, biodynamic, and natural wines. Do you understand their importance in the world of wine? How are they different from conventional wines? What is their impact on the environment?

Come join us for a fun and memorable evening learning about wines, and of course, tasting them for comparison. You will be treated to 2 whites, 2 reds, and 2 sparkling. To compliment these beautiful wines, different types of cheese and premium Iberico acorn loin will be served.



#### TOPICS COVERED:

- Background of organic, biodynamic, and natural wines
- Farming and certifications
- Winemaking styles, additives, and intervention
- Environmental advantages
- Appreciation of natural wines

#### EVENT DETAILS:

Date: December 1, 2015 (Tuesday)  
Time: 7:30-9:30pm  
Venue: La Cabane Wine Cellar  
B/F, 97, Hollywood Road, Central  
(across from PMQ)  
Price: \$320 (members), \$380 (guests)  
To register: <http://tinyurl.com/emahk-DecWine>

*Participants will receive a special discount for the Natural Wine Fair with 15 winemakers on December 5 (Details to be provided at the seminar)*



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### THE VENUE: LA CABANE WINE CELLAR

La Cabane was established in 2010, and is Hong Kong's first natural wine cellar with a unique focus on natural and biodynamic wines. Their wines are sourced from small artisan growers who work organically or biodynamically in the vineyard with minimal interventions in the winery where much of the farming is labour-intensive, often done with horses rather than tractors, and all of the picking and selection is by hand.

Yields, usually from old vines, are low, and fermentations are made with wild yeasts. The majority of these wines are made without addition of sulphur dioxide and are unfiltered and unfined. The wines tend to be light-to-medium bodied, fresh (even refreshing), savoury, and delicious to drink.



[LA CABANE]

### THE SPEAKERS

#### **Mr. Latif Dilworth**

Currently Cellar Manager of La Cabane Wine Cellar, Latif has 16 years experience in the F&B industry, and holds the WSET Level 2 Certification in Wines and Spirits. Originally from New Zealand, he has been in Hong Kong since 2008, when he became Maitre D' of the Hong Kong Cricket Club. In 2011, he joined Relish Kitchen Catering as Operations Manager, and La Cabane became his home in 2013.

#### **Ms. Shyntia Perez**

Shyntia is the Assistant Manager of La Cabane Wine Cellar and holds the WSET Diploma on Wine and Spirits. She is from Mexico, and has worked in the UK for 6 years at Las Bodegas, the leading Argentinian wine importer there, before coming to Hong Kong. Since working at La Cabane over a year ago, Shyntia has fallen in love with natural wines.

