

The Beauty of Jozo Alcohol in Sake Adjustment

Date 日期	:	11 / 11 / 2016 (Saturday 星期六)
Time 時間	:	11am - 12nn
Venue 地點	:	Wine Gallery, Hall3C Concourse, HKCEC 香港會議展覽中心展覽廳 3C 資訊廊
Language 語言	:	Cantonese
Remarks 備註	:	Free Admission 費用全免

Programme 程序表

Time 時間	Programme 程序
10:30am - 11am	Registration 登記
11am - 12nn	Speaker 講者: Mr. Benny Lee Content 內容: Using four key styles of sake to guide participants through the effect of jozo alcohol in sake adjustments, the tutor will use WSET Level 3 Sake tasting techniques and discuss the basics of how the styles are made.
12nn	Seminar Ends 活動結束

Remarks 備註:

- Free admission. Seats are granted on a first-come-first-served basis. 免費入場。座位有限。先到先得。
- Trade only and persons under 18 will not be admitted. 只接待 18 歲或以上業內人士進場。
- The Organiser reserves the right to make any changes without prior notice. 主辦機構保留任何更改之權利而不作另行通告。

Speaker 講者

Mr. Benny Lee 李醒良先生
Hong Kong Wine Academy

Benny Lee is one of the pioneers of professional Japanese sake education in Hong Kong and has been teaching since 2011. He is a WSET Award in Sake educator, has been conducting various sake courses in the Hong Kong Wine Academy, Institute for Tourism Studies in Macau and City of Dreams. He is the Japanese sake judge of International Wine Challenge since 2015.

