Задание подготовлено в рамках проекта АНО «Лаборатория модернизации образовательных ресурсов» «Кадровый и учебно-методический ресурс формирования общих компетенций обучающихся по программам СПО», который реализуется с использованием гранта Президента Российской Федерации на развитие гражданского общества, предоставленного Фондом президентских грантов.

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*Курс*: Иностранный язык (43.02.01 Организация обслуживания в общественном питании)

*Тема*: Алкогольные напитки. Вина

*Комментарий*

Задание следует применять в тот момент, когда обучающиеся освоили лексику по теме.

Ресторан, где Вы проходите практику в качестве официанта, получил новые сорта вин.

Бегло просмотрите технический паспорт на вино Miles Madeira и определите, какие разделы паспорта необходимо изучить внимательно, чтобы уверенно отвечать на вопросы гостей о типе и возрасте вина, его вкусе, о температуре и времени его подачи, а также сочетаемости с различными блюдами.

**Запишите название разделов в таблицу. Время выполнения задания - 3 минуты.**

The restaurant where you practice as a waiter has received new varieties of wine.

Quickly review the technical passport for Miles Madeira wine and determine which sections of the passport should be studied carefully in order to confidently answer questions from guests about the type and age of the wine, its taste, the temperature and time of its serving, as well as the compatibility with various dishes.

**Write the name of the sections in the table. The task execution time is 3 minutes.**

**MILES MADEIRA**

**TECHNICAL DATASHEET**

**ONE of the MOST RESPECTED**

The firm that was eventually to become Miles Madeira was originally known as Rutherford & Grant, established on the Island of Madeira, in 1814. In 1878, James Price, surviving partner of the firm, was no newcomer to the company for, in 1863 when only 12 years old, he had been apprentice to Rutherford & Grant, having acquired sound knowledge and experience of the working of the Madeira Trade. His sons and grandsons followed him in the business, and Miles Madeira became one of the most respected brands of the island’s wine. Today it is synonymous with excellent Madeira wine and has become one of the best known and most respected brands in the world.

**GRAPE VARIETY** The Tinta Negra varietal originates from Andalucia in the south of Spain and was introduced to the island of Madeira during the 18th Century. Used in large scale after the Phylloxera epidemic in 1872, it is now the most widely planted and most important varietal in Madeira. This red varietal is almost exclusively grown in the «latada» system - trained on a pergola, some 2 metres | 6 feet off the ground in order to maximize aeration below the vines. It is found on the steep slopes on the south of the island in Estreito de Câmara de Lobos (altitudes: 200-600 metres | 656-1968 feet) and on the north, in São Vicente (altitudes: 100-400 metres | 328-1312 feet).

**SPECIFICATION** Alcohol: 19% ABV pH: 3.30 Residual Sugar: 45.0 g/l Total Acidity: 6 g/l tartaric acid.

**VINIFICATION** Miles 5 Year Old, Dry. Underwent fermentation on the skins with natural yeast at between 16℃ – 18℃ | 60.8℉ - 64.4℉ in temperature controlled stainless steel tanks. After approximately 8 days, fortification with grape spirit takes place, arresting fermentation at the desired degree of sweetness.

**TASTING NOTES AND HARMONIES** Pale topaz colour with golden highlights. Characteristic bouquet of Madeira with notes of dried fruits and citrus flavours. Fresh and persistent finish.

**MATURATION** Miles blended Madeiras are made up of 5 or 6 different lots of wine in order to make up the required average age. The lots of wine making up this blend were aged in the traditional «Canteiro» method at the company’s ageing facility at Mercês, in Funchal, Madeira island. Shortly after fortification, the wine is transferred to old American oak casks and placed in specific rooms that will ultimately determine the end profile of the wine. As the natural heating of the wine plays such an important role throughout the process, every batch of wine needs to be reviewed annually by our winemaker to determine when it will be used as a blend.

**SERVING & CELLARAGE** Miles 5 Year Old Dry is fined and does not require decanting. It is excellent as an aperitif but is also exceedingly good with starters, fish dishes and Indian cuisine. It has been bottled when ready for drinking and will keep for several months after opening.

*Использован источник:*[*http://iba-world.com/wp-content/uploads/2018/09/Product-List-2018-1.compressed.pdf?x44213*](http://iba-world.com/wp-content/uploads/2018/09/Product-List-2018-1.compressed.pdf?x44213)

Инструмент проверки

Названия разделов:

* VINIFICATION
  + TASTING NOTES AND HARMONIES
  + SERVING & CELLARAGE

|  |  |
| --- | --- |
| За каждый правильно указанный раздел | 1 балл |
| *Максимально* | *3 балла* |
| За отсутствие избыточных разделов | 1 балл |
| Соблюдено время выполнения задания | 1 балл |
| ***Максимальный балл*** | ***5 баллов*** |