



## **Challenging Master Classes 2022 will be held at Fairmont Quasar Istanbul Hotel on 28-29 May 2022!**

CMC will host the world-famous wine experts as well as bring together wine producers, hospitality members and wine sector opinion leaders. It is the one of the two reference wine tastings event in Turkey held by "Gustobar Events" that the wineries arrange their bottlings according to these events' dates.

Imagine a wine tasting where you can take hold of your glass and start sampling hundreds of different labels side by side - grouped according to their density and grape varieties and not according to their producers. Or, if you prefer, you can listen to the best professionals in the wine business on how they make their choices on each category so you can learn and do tast-ing with them.

A wine-lover-friendly, interactive and a reference point for Turkish wine tasting will be held by Gustobar. You can attend by purchasing a ticket to the event. The much-awaited event will consist of dif-ferent sections to meet all the demand!

- Walk Around Tasting
- Workshops & Master Classes
- Bring Your Own Bottle Dinner

All professionals and opinion leaders from all around Turkey's leading regions regarding wine consumption attend to this event to taste new vintages, existing labels and compare them with one another! Also, they find the chance to attend workshops and master classes held by pro-ducers, experts such as MWs'.

### **Different tastes from all over from Turkey: "Taste & Talk"**

The first section is the "Taste & Talk" that includes 300+ products from over 50 participant producers such as wineries, breweries and artisan food producers/importers such as olive oil, cheese, bread and delicatessens. Various labels from different wineries will be presented according to their density and grape variety and in their ideal tasting order meant to guarantee a perfect tasting experience. Starting with sparkling and on to light bodied Whites, medium bodied Whites, full-density Whites and then the Roses which are then followed by light-density Reds etc., all labels will be grouped and placed on tables according to their color, density and grape variety.

Taste & Talk (Walk Around Tasting) which will go on between the hours of 10:00-18:00 for the two-day duration of the Challenging Master Classes 2022.

Other than wine being the main focus of this event, there will also be a non-wine section made up of different brands of artisanal cheese, beer and olive oil.

### **Workshops: Tasting together with producers**

The second section of the event is the Workshops & Master Classes. While you are in Taste & Talk area you can participate to the workshops in designated rooms that you have registered previously. Workshops will be held in different areas regarding wine and wine related other are-as where experts, producers and chefs will talk about their areas of expertise and products. Do not miss!

A total of 12 different workshops will provide the opportunities to taste together with the wine producers while listening to discussions about their wines being tasted as well as exchanging views on different workshop subjects - from olive oil to whiskey.



Workshops (the details are in the attached program):

WS 1 : tbc  
WS 2 : tbc  
WS 3 : tbc  
WS 4 : tbc  
WS 5 : tbc  
WS 7 : tbc  
WS 8 : tbc  
WS 9 : tbc  
WS10: tbc  
WS11: tbc  
WS12: tbc

Work Shops are limited to 36 persons/session.

### Master Classes: Tasting with experts

While tasting together with the foremost wine experts of the world, learn from their knowledgeable comments and eye-opening experiences about wine in Turkey.

### Master Classes

MC 1: Challenging Master Classes / Oz Clarke OBE and Caro Maurer MW  
MC 2: Challenging Master Classes / Oz Clarke OBE and Caro Maurer MW  
MC 3: Challenging Master Classes / Oz Clarke OBE and Caro Maurer MW  
MC 4: Challenging Master Classes / Oz Clarke OBE and Caro Maurer MW

Master Classes are limited to 90 person/session.

### Bring Your Own Bottle Dinner!

Each year on Saturday Night it is customary to arrange a Bring Your Own Bottle Dinner in a nice İstanbul restaurant after an extensive wine tasting event! Keep in touch for the details!

### Limited Visitors

Due to the high standards of quality of CMC 2022 event, the Taste & Talk section will be limited to only 1.000 persons/day.

### Participation Prices:

One day pass for "Taste & Talk" : 650 TL  
Two days pass for "Taste & Talk" : 950 TL  
Workshop tickets : 150 TL/each  
Master Class tickets : 500 TL/each

Tickets are Available at Program : [www.challengingmasterclasses.com](http://www.challengingmasterclasses.com)  
: [www.challengingmasterclasses.com/program](http://www.challengingmasterclasses.com/program)

### Hours:

Opening : 10:00  
Closing : 18:00

### CONTACT:

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**Note:** Speaker biographies are on the next page



## **OZ CLARKE OBE**

Oz Clarke is one of the world's leading wine experts, whose formidable reputation is based on his extensive wine knowledge and accessible, no-nonsense approach. His passion for the subject dates from his student days at Oxford University, where he won tasting competitions at a precociously early age. Also Oz Clarke has recently been appointed as Order of the British Empire (OBE) officer.

Oz Clarke's tasting skills have won him an international reputation and he is acknowledged as having one of the finest palates of anyone writing about wine today. He brings a refreshingly unorthodox wit and directness to the subject and has won all the major wine writing awards both in the UK and the USA, including the Glenfiddich (three times), André Simon, Louis Roederer, Wine Guild (three times), James Beard, Julia Child, World Food Media and Lanson (five times) awards; in 1999 he won the Lanson Special Millennium Award for his outstanding contribution to wine communication and education; in 2001 he was the keynote speaker at the Boston Wine Expo, the world's largest consumer wine event and he has been the keynote speaker at both the Wine Experience in New York and the California Wine Experience in San Francisco, where he was voted best keynote speaker by those attending. Oz's current best selling books include The History of Wine in 100 Bottles, Bordeaux, Grapes & Wines (with Margaret Rand), World of Wine and Wine by the Glass.

Oz's frequent BBC TV and radio appearances are broadcast around the world. Oz's third BBC TV series with 'Top Gear' co-presenter James May was 'Oz and James Drink to Britain' – a rollicking caravan adventure around the British Isles exploring beers, cider, whisky, wine and more. For this series and the accompanying book Oz and James were awarded the International Wine Challenge Personality of the Year Award, the TRIC TV Arts/Documentary Programme of the Year Award and the Gourmand World Cookbook Award for Best Wine Literature. In addition, in 2010, the Officier de l'Ordre du Mérite Agricole was awarded to Oz Clark by the French government for his services to the French agricultural sector.

## **CARO MAURER MW**

In 2011 Caro Maurer MW became the first female Master of Wine from the German speaking countries.

Since more than 25 years Caro is working as a wine writer. Caro also works as a wine educator for WSET Diploma in Germany, Austria, Bordeaux, Tuscany, Norway and England.

She is deeply involved in the education of MW students at the Institute of Masters of Wine (IMW) where she is also chair of the Admission Committee and member of the Council of the IMW. Furthermore Caro is hosting educational seminars and tastings for numerous generic wine associations such as Wine Australia, Wines of New Zealand or VDP. She is judging in international wine competitions, at Decanter WWA in London she is a panel chair. Besides, Caro is consulting the wine buying team of Edeka, Germany's biggest supermarket chain.