

WINE. WHISKY AND BEER – AND GEOLOGY?

Alex Maltman

Hybrid meeting 16th March 2022, starting 7:30 PM at: Kenilworth Methodist Church, 60 Priory Rd, Kenilworth CV8 1LQ or online via Zoom: Register in advance for this meeting: https://us02web.zoom.us/meeting/register/tZlkceytpiwrHtMmd OWisTQFk5ldHA-66Tl

We read that the taste of wine is affected by the geology of the vineyard and that whisky is influenced by the rocks the water encountered on its way to the distillery. With beer, on the other hand, geology is rarely mentioned. In his talk, Alex Maltman will explore this contrasting situation, and reach perhaps surprising conclusions. The talk may even prompt you to think about your favourite tipples in a new light!



Alex is Emeritus Professor of Earth Sciences at Aberystwyth University, in Wales, U.K., with a long and decorated career in university teaching and research. In addition, for nearly fifty years he has grown vines and made wine, and made beer (and drunk whisky). Alex has published in academic journals and magazines such as Decanter and the World of Fine Wine, and has contributed to a number of wine books, such as the Oxford Companion to Wine and the World Atlas of Wine. He is author of the acclaimed "Vineyards, Rocks, and Soils: A Wine Lover's Guide to Geology" (Oxford University Press 2018).



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