



WINERY INTERNSHIP IN SWEDEN



INTERNSHIP DETAILS

- Time frame: April –November 2024.
- You can choose the date that works for you.
- Minimum 2 months..
- Enology and viticulture students preferred. Other fields are encouraged.
- Internship is non-paid.
- We provide a place to live and all meals.
- 70% Viticulture work / 30% Wine cellar. 40 hrs/week.

Yes, you read it right.. Sweden. It's not as cold as you think and don't worry there are no polar bears near us. You will be surrounded by vineyards, the ocean, farming fields, and a city near by (Helsingborg).

We are looking for fun adventurous interns with a good sense of humor to have practical work in the wine estate.

Vineyard maintenance: shoot thinning, leaf removal, shoot positioning, grape sampling, plant protection, etc. Cellar work: bottling operations, labeling, packaging, harvest duties-fermentation management for white and red wines, cleaning machinery and tanks, etc. Distillation tasks to make Gin, whisky, and schnapps.

Because the internship is non-paid, you will have the opportunity to work in the restaurant during the summer during your leisure time. This is paid and a good chance to improve your English skills with restaurant customers.



ABOUT US

We are a boutique family winery located near a small fishing village called Arild in the south of Sweden. We have 20 full producing ha plus 12ha of newly planted vines. Our grape varieties are Solaris, Muscaris, Souvigner Gris, Cabernet Cortis and Pinot Noir . We produce red, white still wines as well as sparkling (classic methode and charmat). We also produce distillates, glögg and natural wines(orange, pet nat, and unfiltered wines).

We have an organic plant protection without the use of copper or any other harmful substances.

Additionaly we have a hotel and glamping which emphasizes enotourism. This includes winery tours, weddings, conferences, and a restaurant.

www.arildsvingard.se

Send details to:

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