SPAIN

0	DISTRICTO COMMUNICO AND VINEYADDO
SPECIFICATIONS (What you have to know)	DISTRICTS, COMMUNES AND VINEYARDS General: DOs de Pago North West: Rías Baixas, Bierzo Duero Valley: Toro, Rueda, Ribera del Duero, VdIT Castilla y León Ebro and Pyrénées: Rioja (Alta, Alavesa, Oriental), Navarra, Calatayud, Cariñena, Somontano Catalunya: Catalunya, Penedès, Costers del Segre, Priorat, Tarragona Castilla-La Mancha: La Mancha, Valdepeñas, VdIT de Castilla Levante: Valencia, Jumilla, Yecla KEY LIGHT WINES Red Rioja Crianza Rioja Gran Reserva Ribera del Duero Priorat Modern style from Catalonia, Costers del Segre, Navarra, or Somontano Yecla or Jumilla White Rias Baixas Rueda Rioja (traditional or modern style)
Minera Province	Rosé Any Spanish rosé KEY FACTORS Grape varieties: Tempranillo, Garnacha, Cariñena, Graciano, Monastrell, Mencia, Bobal, Verdejo, Albariño, Viura (Macabeo), Malvasia, Godello, Airen, Parrellada, Palomino Fino Weather: Drought, rainfall, evaporation, temperature variability Geography: Altitude Viticulture: Drip irrigation Vinification: Doble pasta, Generoso, Tinaja, Oak, Barrica Classification: Vino, Vino de Mesa, Vino de la Tierra, DO, DOCa, Joven, Crianza, Reserva, Gran Reserva, Pago, Vino de Pago Producers: Bodega, finca, Torres Miguel, Codorniu, Freixenet, Gonzalez Byass, Vega Sicilia Others: Bulk wine
VIDEO PLAYLIST	https://www.youtube.com/watch?v=Ey7FUIWHEGg&list=PLCx_IQt-zSFPuaV9m4jABdtghdO062HOd_
HISTORY	- 3000-4000BC: grapes already cultivated - 700BC: first traces of systematic cultivation of vineyards by Greek colonies - 200BC: Industrialisation of wine production under Roman rule. Exports far exceed Italy or France 16th: birth of the Sherry industry that was progressively exported all over the world 1850s: Luciano de Murrieta produced the first 'modern Rioja' using French vat-fermenting methods - 1870s: Joseph Raventós founded Codorníu. France turned to Spain post-Phylloxera for wine supplies - Late 1890s-Early 20th: Phylloxera hits Spain > native varieties not replanted in favour of higher yielding ones - 1920-30s: start of DO and first DOs created with Rioja DO #1 in 1926 - 1939-78: Wine industry affected by Civil War, WW2 and under Franco's rule - 1978-now: modernisation of viticulture (planting, training & pruning) & winemaking (stainless steel, temperature control) techniques enhanced by European investment (following Spain EU entry in 78) & companies (Miguel Torres) - 2003: Irrigation allowed following 1992-3 major droughts
SOILS & TOPOGRAPHY	- Site selection important > search for altitude. 650m avg (one of the highest in the world) - Soils: diverse
VITICULTURE	Low density > low yields (often 20 hl/ha) Bush training except new vineyards Main threats: drought
VINIFICATION	Lots of investments since the 80's > introduction of modern techniques REDS Fermentation on skins Controlled pumping over (tannins & colour extraction) Semi-carbonic fermentation for light easy-drinking reds
	Harvest date important for balance between sugar & acidity Limited handling to prevent oxidation Temperature control in the cellar Cool maceration to extract aromatics of delicate varieties Barrel fermentation (not always) ROSADOS
	Skin contact 12-24 hours > intense colour (but out of fashion) Temperature control

GRAPE VARIETIES

400 different grape varieties planted but 20 grapes represent 80% of the production.

Reds

1. Tempranillo=Cencibel=Tinto Fino=Ull de Lebre - 17%

Native black grape

Mostly in the North for premium wines

Thick skin

Early ripening (temprano means 'early') Prefers chalky soils & moderate climates Little resistance to pests and diseases

Wines with high acidity and flavours of **strawberry** with good ageing potential. Oak and ageing add flavours of herbs, mushrooms, leather & tobacco

2. Garnacha=Grenache

Mostly likely to originate from Northern Spain

Vigorous vines > High yields

Strong wood canopy & resistance to wind

Suited to hot dry soils

Buds early > needs long growing season to ripen

Thin skins with light pigments > pale colour

Wines high in alcohol, low in tannins with relatively light flavours of raspberries,

strawberries

Older vines/lower yields produce darker, more tannic wines (e.g. in Priorat) with

darker fruit & more complex aromas

Often blended to add fruit or used for Rosados

Often bush trained> mechanization difficult

3. Carinena=Mazuelo=Carignan

Originates from Aragon

High yielding

Late budding & ripening (> warm climate)

Thick stalks > mechanical harvesting difficult

Deep colour, hi acidity, hi tannins w red fruits flavours

Often blended with Tempranillo

4. Monastrell=Mourvèdre

Grown in South-east of Spain

Buds & ripens late (> warm climate)

Dark, full bodied spicy wines, hi tannins, meaty

Great ageing potential

5. Graciano

Low yielding

Buds very late

Prone to downy mildew

Deep-coloured, full bodied tannic wines

Limited plantings, mainly in Rioja to be blended for premium wines

Great ageing potential

Others: Bobal, Syrah, Merlot, Cabernet Sauvignon

Whites

1. Aíren - 25%

Resistance to drought

Neutral

Wines prone to oxidation Mainly in La Mancha for spirits or basic whites

2. Albariño

Native grape from Galicia Mainly grown on the Atlantic coast Thick-skinned=OK damp climates Almost extinct

post-phylloxera

Produces crisp aromatic whites

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3. Verdejo

Mainly in Rueda Similar style to Sv blanc Oxidises easily> often harvested at night

4. Malvasia

Full bodied whites Prone to oxydation Used in traditional oak-aged Rioja with Viura for richness

5. Viura=Macabeo

Originally from France Interesting when low yields Mostly planted in Rioja & Catalunya Forms the basis for Cava

Others: Chardonnay

WINE APPELLATIONS

- 1. Vino de Espana (replaces vino de Mesa)
- 2. Vino de la Tierra (VdIT) Similar to IGP x40
- 3. Vinos de Calidad con Indicación Geographica (VCIG)

Similar to old French old VDQS

4. Denominación de Origen (DO) x60

VCIG + 5 years wait and review

Equivalent to AOP i.e. must satisfy a minimum quality & grape varieties, viticultural method, location and style are specified and regulated by the Consejo Regulador (one per DO).

5. Denominación de Origen - Pago (DO Pago) x 14

New. Outstanding single estate from DO and which produce from own grapes.

E.g. Pago Aylés (Aragon), Casa Del Blanco (Castille- La Mancha), Los Balaqueses (Valencia)

6. Denominación de Origen Calificada (DOC, DOCa, DOQ) x 2

DO + 10 years wait and review

Rioja (91), Priorat (03) only

- Ageing requirements with regional differences:

	Tital regional amorenees.	
	Red	White & Rosado
Joven	Bottled <1	yr after harvest
Crianza	Min 2 yrs ageing / min 6 mths in oak	Min 1 yr ageing / min 6 mths in oak
Reserva	Min 3 yrs ageing / min 1yr in oak	Min 2 yrs ageing / min 6 mths in oak
Gran Reserva	5 yrs ageing / min 2yrs in oak	4 yrs ageing / min 6 mths in oak
Gran Reserva		Rare.

	Only in exceptional vintages.			
	Reserva and Gran Reserva often aged much longer than min required.			
	- Other labelling terms o Noble – Min 1 yr ageing o Anejo – Min 2 yr ageing o Viejo – Min 3 yr ageing /	0 0 1	/ marked oxidative notes	
PRODUCTION & BUSINESS	40 million hl = #3 in the 46% Table wines / 34%		erry, and low-yielding bush vines.	
	Most important regions: - Castilla-La Mancha Catalunya – 10% - Extremadura – 8% - Rioja – 7% - Valencia – 7%			
	1 '	30lts/yr/person (#9th) d with UK & Germany the main expo be exported (20%) before Rioja (18%		

	Cava is the main DO to be exported (20%) before Rioja (18%) and La Mancha (10%)		
GALICIA (NORTH	H-WEST)		
RIAS BAIXAS GALICIA	A (NORTH-WEST SPAIN) (•)		
HISTORY	1970s: revival of the area (formerly planted with high yielding hybrids & Palomino for poor quality wine) further helped by EU funds after Spain joined the EU in 86. Main DO in Galicia.		
Soils & Topography	Northern Atlantic coast in the north-west of Spain and directly north of Portugal. 5 sub-zones, each w their terroir & climate. El Salnés, around Cambados w low rolling hills w rocky & alluvial soils.		
CLIMATE & WEATHER	Atlantic climate w mild temperatures and high rainfall (up to 1,300mm in El Salnés) Wet winters & sea fog. High vintage variation impacts quantity and prices		
GRAPE VARIETIES	Whites (90% of production): Albariño (90% of plantings) + few others Reds: Caino Tinto + few others		
VITICULTURE	2,700ha DO since 1988 Vines trained along granite posts (parrales) and wires > protect them from humidity and maximise sun exposure Key hazards: Dampness (> disease control key); coastal winds, frosts, hailstones and summer heat		
WINE STYLES	All Galician wines to be drunk young. Experimentation with barrel fermentation for Albariño but mostly aromatic with high refreshing acidity. COURSE TASTING NOTES: Spanish Albariño - Pale lemon colour, medium intense nose of spring flowers, green apple, honeydew melon, fennel and lemon zest. High acidity, medium alcohol with a medium + finish.		
Law	White Rias Baixas DO min 70% Albariño, varietal "Rías Baixas Albariño" must be 100% Albarino		
Key Producers	Bodegas Martín Códax 1.5m btls/yr		
BIERZO GALICIA (NORT	ΓH-WEST SPAIN) (●□)		
Soils & Topography	 Bordering with Galicia towards the west. Vineyards on gentle slopes at low altitude, protected from the Atlantic influence by mountains. Mostly rich & fertile soils. Some quartz & slate soils in the mountains. 		
CLIMATE & WEATHER	More balanced climate vs. rest of Castilla y Leon: cooler, less extreme continental climate		
GRAPE VARIETIES	Reds: Mencia Whites: Godello		
WINE STYLES	DO since 1989. All reds must contain min 75% Mencia. Closer in style to Galicia.		
Key Producers	Descendientes de J. Palacios - Old 15ha-vineyard - In the slopes owned Alvaro Palacios & his new nephew Ricardo - Biodynamic - Top wine: Pétalos del Bierzo		
DUERO VALLEY	(NORTH-CENTRAL SPAIN)		
TORO DUERO VALLEY (NORTH-CENTRAL SPAIN) (• • •)		
HISTORY	1st BC: first wines made in the area. Middle ages: Toro renowned for its wine all over Spain thanks to King Alfonso IX 19th: Phyllogera did not affect the region as hadly thanks to sandy soils (asp. in the north)		

Located in the province of Zamora, upstream from Portugal

Soils & Topography

19th: Phylloxera did not affect the region as badly thanks to sandy soils (esp. in the north)

	Most vineyards between 620-750m hi.
Curate a Meature	Mainly alluvial soils but some sandy soils w limestone subsoil in the north
CLIMATE & WEATHER	Extreme continental climate with wide temperature range (-11C to 3C) w low rainfall 350mm & 2,600h of sunlight
GRAPE VARIETIES	Reds: Tinto de Toro, Garnacha Whites: Malvasia, Verdejo
VITICULTURE	6,000ha – DO since 1987
WINE STYLES	Reds: predominantly Tinta de Toro with some Ganacha Tinta. Full bodied, hi alcohol (up to 15% abv), soft tannins.
1/ D	Whites: Verdejo & Malvasia to blend into reds
Key Producers	- Bodegas Vega Sauco's wines enjoy long American oak-ageing for intense colour & taste A lot of top producers from Ribera del Duero are investing in the area.
RUEDA DUERO (NORTH-	
HISTORY	- 11th century: first evidence of winemaking in Rueda. Verdejo cultivated since 18th
	 - 1890s: Phylloxera destroyed 2/3 of the vineyards - 1972: arrival of Marques de Riscal from La Rioja that sparked a revolution - DO created in 1980
Soils & Topography	- Around Rueda, 170km northwest of Madrid
COLO & TOTOGRAFITI	- Flat plains 600-780m hi w Duero river flowing westwards Iron-rich soils w good drainage. Chalky soils beside the Douro in the north.
CLIMATE & WEATHER	- Continental w cool evenings that give the wine elegance
	- Avg rainfall 400mm. 2,700h of sunlight/yr. Strong winds
GRAPE VARIETIES	Reds: Tinta del País (Tempranillo clone; native to the area) Whites: Verdejo, Sauvignon Bc
VITICULTURE	- 7,600ha
	- Most new vineyards set up for mechanisation and vines trained low to protect vs. winds.
\\\\	- Key hazards: spring frost, hailstones in winter/spring
WINE STYLES	WHITES Night harvest
	Selection tables
	Cold maceration
	Temperature-controlled fermentation
	Verdejo = minimum 50% Verdejo.
	Aromatic wines w peach & melon flavours.
Law	DO Rueda (min. 50% Verdejo)
	DO Rueda Verdejo (min. 85% Verdejo – in line with EU requirements for varietal wine)
	DO Rueda Sauvignon (again, a minimum of 85% Sauvignon Blanc)
	DO Rueda Espumoso (traditional method sparkling based on Verdejo)
	DO Rueda Dorado (liqueur wine, oxidative in style)
PRODUCTION	- Mostly white wines > winemakers battling in court to keep the DO 100% white.
	- Vinos blancos de Castilla: undisputed pioneer in modern-winemaking in Rueda. Developed a new
	white wine w the help of Émile Peynaud in the 70s. Now produces 1.5m btls incl Marqués de Riscal Rueda Superior.
RIBERA DEL DUERO	DUERO (NORTH-CENTRAL SPAIN) (•)
HISTORY	12th: arrival of Benedictine monks from Cluny and birth of modern viticulture dates in the region
	1970-80s: Tradition of cheap rosés > Driving bodegas like Pesquera changed styles for wines as elegant as Rioja but fuller bodied, concentrated & fruit driven. International renown followed
Soils & Topography	Flat, high altitude land around Cigales (700-850m)
	34 of the vineyards are in the province of Burgos.
0	Best soils have high limestone content and large stones to aid drainage.
CLIMATE & WEATHER	Continental climate tempered by altitude > high diurnal range. Relatively short growing season with hot summers (up to 40C) and harsh winters. Low rainfall (450mm) and 2,400h of annual sunlight.
VITICULTURE	21,000ha – DO since 1982
	More than 8,000 vine growers.
	Key hazards: spring frost
WINE STYLES	Almost 100% Tempranillo (excl. Vega Sicilia)
	Most wines not aged as long as in Rioja for a deeper colour, high sweeter tannins and darker black
	fruit & plum flavours Use of new French oak.
	COURSE TASTING NOTES: Tempranillo from Ribera del Duero - Deep ruby colour. Medium
	intense nose of plum, raspberry, dark chocolate, coconut, sweet vanilla, leather, cedar. Dry palate with
	medium acidity, high ripe tannins, high alcohol, great ageing potential.
PRODUCTION	73m btls/yr (vs. 29m btls in 2001). 250 bodegas
Key Producers	Vega Sicilia
	- 2.3m btls/yr

- 200ha
- Spanish 'first growth' vineyard estate founded in 1864 now part of the Ribera del Duero DO.
- Current style defined in 1910s when winery was leased by a Rioja grower. Jump in quality after acquisition by Alvarez family in 82
- Vineyards on limestone soils w Tinto fino but also 20% of Cab Sauv, Merlot, Malbec and Albillo.
- Range: Valbuena 5yrs in American oak; Unico best vintages only & up to 10yrs in tanks & barrels
- Also invested in Toro > Pintia winery (first vintage in 2001)

Pesquera

- Founded by Alejandro Fernandez who is credited to have created the modern Ribera style when in 1972, angered by the cooperatives' attitude towards grapes buying (the more colour, the higher the price) decided to create his own bodega.
- Robert Parker called his wines 'the Pétrus of Spain'.
- 100% Tinto fino wines aged in American oak
- 850,000btls/yr from 220ha estate

Pingus

- 5ha vineyard
- Run by Bordeaux-trained Peter Sisseck
- Vineyards in the best terroirs of Ribera
- Wines matured in new oak only
- Parker-acclaimed cult wine w only 7,000btls produced annually
- Flor de pingus 2nd wine

CASTILLA Y LEON VOIT/IGP DUERO (NORTH-CENTRAL SPAIN)

Covers the whole Duero Valley.

Declassified wines or wines outside the DO regulations.

EBRO AND THE PYRENEES (NORTH-CENTRAL SPAIN)

RIOJA - EBRO & THE PYRENEES (NORTH-CENTRAL SPAIN) (• • •)

HISTORY

2nd BC: grapes grown on bush vines and pressed by foot on stone troughts

Until 19th: most of the wines are light & fruity made with carbonic maceration

1852: nobleman Luciano de Murrieta borrows quality oak casks from Bordeaux >1st 'modern Rioja'

1860-70s: Bordeaux winemakers flee Phylloxera and relocate in Rioja.

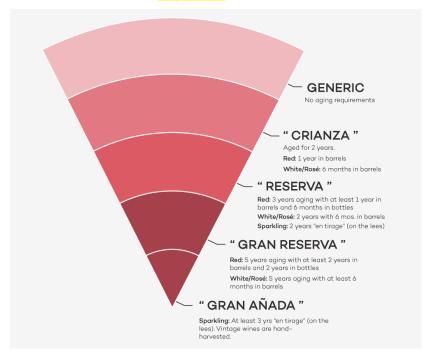
1901: Rioja hit by Phylloxera; by which time Bordeaux was back to full production

1926: Consejo Regulador created to delimit the zones of production > DO

1960-70s: recovery encouraged by growing foreign markets and motorway between Logrono & Bilbao

1991: Rioja promoted to **DOCa**

2018: **New regulations** modernizing the appellation for quality, focusing on locations rather than ageing time. Possibility to add "municipio" name (=village) to front label. Winemakers may now offer single-varietal white wines under the Rioja Blanco label.



Soils & Topography

Name from Rio Oja

South of the Cantabrian mountains> protect the area vs. rain & winds from the Atlantic

Along the Ebro river

Most vineyards on a plateau from 300m to 800m altitude.

Soils are mostly iron-rich or chalk-rich clay. More fertile alluvial soils in the east

CLIMATE & WEATHER	Continental climate Low rainfall: 300mm (Rioja Baja)-500mm (Alta & Alavesa)				
Subregions	1. Rioja Alavesa- 16,000ha				
	West of Logrono o		river Atlantic with relatively hi	gher rainfall	
	Chalk-rich soils or	n south facing slo	pes > <mark>lighter bodied w</mark>		
	94% plantings = To	empranillo.			
	2. Rioja Alta – 29,0				
	West of Logrono,		river er climate vs. Alavesa		
			g season) w clay/red iro	n rich soils	
	Viura best on Clay Later harvest	; Tempranillo on i	ron & Malvasia on alluv	ial soils	
	Later Harvest				
	3. Rioja Oriental (p East of Logrono, s				
	Continental to Me	<mark>editerranean clin</mark>	<mark>nate</mark> > Drought (temp. ι	ıp to 35C)	
	Heavy clay favour		ed, hi in alcohol but low	in acidity and flavour	intonaity
VITICULTURE	Small vineyards es			rin acidity and navour	intensity
CDARE VARIETIES			new vineyards on wires	3	
GRAPE VARIETIES	Reds & Rosés (90 REDS	176 oi piantings), V	villes (10%)		
			60-70% of the Rioja ble		Dieja Deja
			blend to add body & ald f the last 10% of Rioja b		і Кіоја Баја
		7): Maturana Tinta	a, Maturano, Monastrell	,	
	WHITES Malvasia (Viura), (Garnacha Blanca			
	Others (since 200)		c, Chardonnay, Maturan	a Blanca, Tempranillo	Blanco, Turruntés
VINIFICATION	REDS Importance of barrel maturation and blending (225l barrico)				
	Traditional style:	new American o	o <mark>ak</mark> > soft vanilla flavour		aty characters for
	Reserva and Gran Reserva. Modern style: Darker with more pronounced fruit character of strawberries & plum and more obvious oak flavours of vanilla toast and coconut.				m and more obvious
	COURSE TASTING NOTES:				
					,
	Rioja Crianza: Medium ruby colour, medium – intense nose of red plum, blackberry, grenadine, juniper, black pepper, vanilla, herbal. Dry palate, medium acidity, medium ripe tannins, high alcohol, medium bodied. Rioja Reserva: Medium ruby colour, medium + intense nose of smoke, coffee, cloves, dry figs, sweet vanilla, cocoa, blackberry. Dry palate, medium acidity, medium + ripe tannins, medium + alcohol, medium + bodied, long finish. Great ageing potential.				
				oves dry fias sweet	
			colour with a garnet rin		
			s, ground coffee, vanilla ium + alcohol, medium		y palate with medium
	<u>WHITES</u>				
	Traditional: delibe		and aged in American of	ak to create savoury, n	utty character (e.g.
	Modern: low tem	<mark>perature</mark> ferment	ation in <mark>stainless steel</mark>	. Some experimentatio	n with <mark>French oak &</mark>
	barrel fermentation Mostly Viura + Ma		hardonnay and Sauvigi	non blanc not more tha	n 49% of the blend
			e Rioja with 5 years bo neapple tart, mango, va		
			alcohol, medium + bod		
	ROSE				
	Mainly Garnacha a Skin contact > stro				
Law	Barrel ageing:		Min againg in cal	Min agains in htt	White & Book
	Generic	Total ageing 0	Min ageing in oak 0	Min ageing in btl 0	White & Rosé
	Crianza	2 yrs	1 yr	6 months	6 months 6 months
	Reserva	3 yrs	1 yr	6 months	o monuis

	Gran Reserva	5 yrs	2 yrs	2yrs	6 months
	or " <mark>viñedo</mark> <mark>singula Rosés: Since 201</mark>	<mark>r</mark> " (equivalent to a	ı "lieu-dit") > Vin		e) can be added to the labels, nicipio, viñedo singular
PRODUCTION & BUSINESS	of the grapes Rioja Consejo Rorules. Won a case of Rioja wine mark	grapes either dire egulador: Based to get bottling maketing.	in Logrono. Vin ade mandatory	e-growers + wine produ	e 30 coops that control 45% ucers + merchants set the 00. Supports modernisation
Key Producers	Marques de Risci - Founded by Can - Production 4m b - First to set up a - Owns one of the - Signature wine:	nillo Hurtado; now tls/yr grape-sorting ta oldest plantation super Reserva Ba	vrun by Francis ble in 95 of Cabernet Sa aron de Chirél m		
	- Founded in 1970 - Does not own ar - Production 8.4m - Worked with Em	o; changed the fac ny vineyard btls/yr ile Peynaud and r rieta – Rioja Alta	ce of Rioja now Michel Roll	and to create very mo o	dern Riojas of all colours
	- Production 1.5m	btls/yr		-	Malvasia vines in traditional
NAVARRA EBRO & THE	PYRENEES (NORTH				
HISTORY		destroyed 98% of	of the Navarra v		redominantly w Garnacha ries & coops
Soils & Topography	basin of the Ebro 5 subzones: Valdi (30% of vineyards	river zarbe, Tierra Este s)	ella, Ribera Alta		ees, descending towards the nost important Ribera Baja
CLIMATE & WEATHER		ate with Atlantic in			erate heat and slow ripening
GRAPE VARIETIES	Reds & Rosés (95) REDS Tempranillo – 36% Garnacha – 32% Cabernet Sauvigr Merlot – 11% Others: Graciano, WHITES: Viura 49	% of plantings of plantings non – 13% Mazuelo			
		petals, confectio	nary, grenadine		medium intense nose of ım acidity, low tannins (skin
VITICULTURE	High planting den Key hazards: fros	sity t at higher altitude de Viticultura y E	and occasiona		ilitate mechanisation
PRODUCTION & BUSINESS	47m litres/yr w 1/3 Mainly known for White production	vinous rosados &	high quality red	S.	
KEY PRODUCERS	Bodegas Julián (- Oldest winery in - 75% of all Navar - 3m btls/yr	Chivite Navarra: founded ra exports until m	id-80s; complet	án Chivite; <mark>first DO Pa ely refurbished in 90 5 Tempranillo-Caberne</mark>	-
	Ochoa - Small but dynam	nic bodega founde	ed in 1847 still ru	un by the Ochoa family	,

	000 000 http://
	- 800 000 btls/yr - Produced the first age-worthy Reserva & Gran Reserva and Navarra's first Muscat (in Italian style) - Javier Ochoa directed the EVENA for a few years Signature wines: Ochoa Tempranillo; Moscatel Dulce
CALATAYUD EBRO &	THE PYRENEES (NORTH-CENTRAL SPAIN) (•••)
Soils & Topography	Directly south-west of Carinena in the region of Aragon. South-facing slopes on both banks of the Jalón river, a tributary from Ebro. 550-1000m altitude Soils are rocky & friable, brown limestone & loam over slate and gypsum
CLIMATE & WEATHER	Continental w hot dry summers and cold winters Avg rainfall: 300-500mm = Arid environment
GRAPE VARIETIES	REDS (90% of plantings): Old vine Garnacha (54% of plantings), Tempranillo, Syrah WHITES (10% of plantings): Mostly viura
VITICULTURE	5,600ha DO since 1990 Very low yields (20hl/ha).
WINE STYLES	90% of production red wine from Garnacha + Tempranillo = rich, powerful reds Recent investment in stainless steel and refrigeration = international crisp whites made from Viura and Rosados from Garnacha (saignée method) Use of new barrel ageing Calatayud Superior: Garnacha-based wine (minimum 85%) from old vines (min 50 years old). Yields restricted to roughly 20-25 hl/ha
Key Producers	Castillo de Malenda and Bodegas San Alejandro coops have taken the lead w well-priced international style wines
	HE PYRENEES (NORTH-CENTRAL SPAIN) (• • •)
Soils & Topography	Most vineyards on a rocky plateau surrounded by hills that protect them from the cool winds of the Pyrenees Red/brown limestone w rocky sub soil. Hi levels of calcium carbonate and slate in places.
CLIMATE & WEATHER	Continental with long, hot summers w up to 38C in summer and -8C in winter
GRAPE VARIETIES	REDS: Garnacha (55% of plantings), Tempranillo (~10%), Carinena (~10%) WHITES: Macabeo (20% of total plantings)
VITICULTURE	17,000ha Trellis systems One of the oldest DO in Europe (1932).
WINE STYLES	Traditional= high in alcohol > replaced with wines from improved yield & winemaking techniques Quality inexpensive Reservas and Gran Reservas. Whites represent 20% of the whole production. Some Rosé too.
SOMONTANO FBRO 8	L THE PYRENEES (NORTH-CENTRAL SPAIN) (• • •)
Soils & Topography	Somontano: 'beneath the mountain'. Foothills of the Pyrenees. "Spain's New World" Altitude 350-650m high
CLIMATE & WEATHER	Dark sandy-clay soil high in lime content and rich in alluvial matter Cool climate w hi diurnal range (>whites) Significant rainfall (500mm)
GRAPE VARIETIES	(mostly international) REDS: Cabernet Sauvignon, Merlot, Tempranillo, Pinot Noir WHITES: Chardonnay, Chenin blanc, Gewurztraminer
VITICULTURE	4 000ha Key hazards: Hail, winter freezes
WINE STYLES	 Traditional jovenes in all 3 colours made from Macabeo, Moristel (local native grape) and Garnacha less and less common. Modern wines are either French blend reds or fruit-driven varietal whites.
PRODUCTION &	Generally, modern fruit-driven varietal wines with white more than red.
BUSINESS KEY PRODUCERS	Just under 20m bottles produced 93% of the production made by 3 wineries: 1. Vinas del Vero: supermodern winery; owns 1,100ha for 10mbtls 2. Enate: international styles of wine; 4.5m btls/yr Enate Reserva Especial 3. Bodegas Pirineos: cooperative formerly 100% of the DO; now 3rd w 3.3m btls/yr; local varieties
	RTH-EAST SPAIN) duction: Parellada, Xarel-lo, Macabeo
	NORTH-EAST SPAIN) (• + sparklings)
HISTORY	6th BC: introduction of Chardonnay vines by the Phoenicians 19th: one of the 1st regions in Spain to start mass production Birth of the Cava industry before Phylloxera in 87 1960s-70s: Miguel Torres revolution > temperature control, stainless steel, international varieties 1980s: other producers followed > Penedes became one of the most dynamic regions in Spain
	Late 90s: Penedes overshadowed by Priorat's reds. Now: still most important DO in Cataluña

Soils & Topography	North-east of Spain, south west of Barcelona
CLIMATE & WEATHER	Mostly well-drained, deep poor quality soils of Miocene sediments Mostly Mediterranean climate but a wide variety of micro-climates due to the proximity to the coast
CLIMATE & WEATHER	and the varied terrain rising up to 800m high
	Coastal areas very hot & dry / some areas inland 900mm rainfall and prone to frost
Subregions	1. Penedès Maritim
002112010110	Low-lying coastal area, From the sea up to 250m high
	Hot Mediterranean climate; the warmest of the 3 zones; sandy soils
	Mostly planted with Garnacha, Carinena and Monastrell for sturdy reds
	2. Penedès Central
	250-500m altitude w more temperate climate; chalk & clay soils
	Centre of Cava production w Xarel-lo, Parellada & Macabeo. Also Ull de Llebre and Cab Sv.
	2. Denotibe Consider
	3. Penedès Superior 500-850m with a cool continental climate similar to Northern France (cold nights & frost danger) but
	long, sunny growing season. Predominance of Limestone.
	Chardonnay, Pinot Noir, Gewurztraminer, Riesling
	Lower yields and frost risk
GRAPE VARIETIES	REDS (33% of production): Tempranillo, Garnacha, Monastrel
Ordin E Williams	WHITES (66% of production): Xarel-lo, Parellada, Macabeo
	COURSE TASTING NOTES: Red Garnacha from Penedès - Medium ruby colour, medium + intense
	notes of plum, blueberry, stalk, vanilla (oak), thyme, liquorice, pepper. Dry palate with medium ripe
	tannins, <mark>high alcohol, full bodied</mark> .
VITICULTURE	27,000ha – DO since 91
KEY PRODUCERS	Bodegas Torres
	- 25m btls
	- Family company created in 1870 - Most extensive vineyards in Penedes (1,500ha)
	- Largest winery in Spain
	- Made famous by Miguel Torres Carbó in the 40-50s when he toured the world to promote his wines
	extensively and started estate bottling before his son introduced new viticulture (e.g. trellis systems)
	winemaking techniques incl. stainless steel and temperature control in the 60s
	- Owns estates and joint ventures in Curico, Sonoma and China
	Codorníu
	- #1 producer of bottle-fermented sparkling wine in world
	- 65% of turnover from Cava
	- Expanded in US and Duero.
	Fusivenet (Demodia)
	Freixenet (Penedès) - Largest exporter of Cava
	- Name comes from La Freixeneda, a plantation of ash trees originally owned by Pedro Ferrer's family
	- 150million bts/year
	- Focused on exports
COSTERS DEL SEGR	E CATALUNYA (NORTH-EAST SPAIN) (+sparklings)
Soils & Topography	Directly west of Conca de Barbera, more inland; protected by mountain ranges
	Most vineyards near the town of Lérida.
	7 sub-zones: Artesa de Segre, Urgell, Garrigues, Pallars, Raimat, Segrià et Valls del Río Curvo
	Mainly sandy topsoil over limestone
CLIMATE & WEATHER	Severe semi-arid climate w extreme diurnal range all year and low rainfall <400mm.
GRAPE VARIETIES	REDS (33% of production): Tempranillo, Garnacha
	WHITES (66% of production): Xarel-lo, Parellada, Macabeo
VITICULTURE	4,000ha – DO since 88
	Irrigation automatically starts when temperature reaches 35°C and protects vs. frost in the winter.
Key Producers	Codorníu / Raimat
	- 3,000ha - Manuel Raventós invested in the derelict castle of Raimat and renovated the vineyards between
	1914 & 78. Obtained a DO for the area.
	- Produces sparkling, white, rosés and reds (oak-aged and not) in Californian style (winemakers
	trained there)
PRIORATO DOCa CATA	ALUNYA (NORTH-EAST SPAIN) (•)
HISTORY	12th: Carthusian monks founded the priory of Scala Dei and introduced the art of viticulture to the
	area.
	Late 1970s: René Barbier saw the potential and set up Clos Mogador and was followed by friends.
	1993: Alvaro Palacios bottled his L'Ermita from old vine Garnacha & successfully priced it higher vs.
0	Vega Sicilia
Soils & Topography	Area south-west of Tarragona, isolated, sparsely populated & surrounded by precipitous mountains Most vineyards planted on the slopes on terraces at 100m-700m above sea level.

	Unique terroir from volcanic origin w licorella (i.e. red slate and mica), 50cm thick over a bedrock of
	schist which means the vine has to penetrate great depths to find water
	Best vineyards on steep slopes near Gratallop.
CLIMATE & WEATHER	Hot & dry continental climate but cooler in altitude
OLIMATE & WEATTER	Low rainfall w 400m/yr
	Hi seasonal variation (+35°C to -4°C)
GRAPE VARIETIES	Reds (96% of plantings): Garnacha (38%), Carinena (25% ♠), Cabernet Sauvignon (14%), Syrah
	(11% 8), Merlot (6%)
	Whites (4%): Garnacha Blanca (2%), Macabeo (1%)
VITICULTURE	- 1,800ha
	- Very low yields due to the thick & poor soils & hot climate > grapes are very expensive.
	- Mechanisation impossible
	- Traditionally vines planted en vaso with newer vineyards en espaldera.
	- Key hazards: frost, hailstones
WINE STYLES	- Traditional Priorat: Low yielding Garnacha & Carinena aged for long periods in oak, developing
	rancio aromas of game & mushroom. They are deep colour, highly tannic and hi in alcohol
	- Modern wines from both local & international varieties = intense bramble fruit, powerful tannins & oak
	characters, long potential.
PRODUCTION	27,000 hl
1/ D	Only DOCa in Spain with Rioja.
Key Producers	Clos Mogador (Gratallops)
	- Founded in late 1970s - 20ha for 25,000btls/yr
	- Clos Mogador Tinto reserve: top Spanish reds, made from Garnacha, Cab Sauv, Syrah & Carinena
	and aged for 16mths in oak
	and aged for Torritins in Oak
	Alvaro Palacios (Gratallops)
	- Became world famous with L'Ermita in 1993
	- Made from 100-yr old Garnacha vines and a little Cab Sauv
	- One of the most sought after and most expensive wines in Spain
	- 25ha (& bought-in grapes) for 150,000btls/yr
TARRAGONA CATALUN	IYA (NORTH-EAST SPAIN) (• • • + sweet)
HISTORY	Roman times: region renowned for its sweet red wines, exported to Rome.
	Before 1960s: red wines regarded as soft, robust & fiery
	1960s: reputation of coarse & alcoholic wines
Soils & Topography	Alluvial soil in the plains, dark soils with limestone in the hills inland.
0	Variety of altitude from 40-400m above sea level.
CLIMATE & WEATHER	Mediterranean near the coast / continental influences in the higher parts of the Ebro river valley
SUBZONES	Tarragona Campo (Baix Camp, Alt Camp, Tarragonès) Close to the coast
	- Alluvial soils & Mediterranean climate > easy drinking fruity wines
	2. Ribera d'Ebre
WINE STYLES	Mostly modern style reds & rosés, rich whites.
	Rancios: wines left in the sun in glass demijohns and then aged for min 4 years
	Tarragona Classico Licoroso: 100% Garnacha, fermented up to 17% abv and aged for 12 years.
GRAPE VARIETIES	Reds (30% of production): Garnacha, Carinena, Tempranillo
	Whites (70% of production): Garnacha Blanca, Macabeo, Pedro Ximenez
VITICULTURE	- 7300ha – DO since 1976
	- Traditionally vines planted en vaso with newer vineyards en espaldera
	- Minimal frost risk
Key Producers	Celler de Capcanes
	- One of the first cooperative to drive quality in Tarragona
	- 250ha for 750,000btls/yr
	- Top wine Cabrida made from an old Garnacha vineyard and joins the ranks of Catalunya's best
	IANCHA (CENTRAL SPAIN)
	-LA MANCHA (CENTRAL SPAIN)
HISTORY	1940s: wine production took off due to the arrival of numerous cooperatives in the region.
0	1986: key point of discussion in EU funding schemes
Soils & Topography	500-700m high plateau directly south of Madrid.
	Most of the vineyards located in Ciduad real, one of the 4 sub-zones of La Mancha.
CUMATE A MESSION	Dry, hard & shallow sandy clay soils.
CLIMATE & WEATHER	Hot, dry and extremely continental climate (45C to -15C)
	Rainfall 300-400mm
CDADE VARIETIES	3,000h of sunlight/yr.
GRAPE VARIETIES	REDS (25% of plantings)
	Cencibel aka Tempranillo = 17% of all plantings
	<u>WHITES</u> (75% of plantings) Aíren = 2/3 of all plantings
VITICULTURE	163,000ha – world's largest wine region
VIIICULIURE	DO since 1976
1	1 2 0 000 .010

	147,000
	17,000 vine growers Low density
	Bush trained vines.
	Low training so that leaves can shade the fruit from scorching sun.
	Recent move to pick earlier to keep acidity and fruit characters.
	Key hazards: drought (-> irrigation permitted since 1996).
WINE STYLES	Stainless steel and cool fermentation now prominent.
	Mainly neutral light wines.
	Standard ageing rules for Crianza, Reserva & Gran Reserva.
PRODUCTION	Represents 50% of Spain's harvest
	15-20m hl produced annually with:
	- 60% exported (mainly Germany & France) - 2/3 reds and rosados produced (Aíren used for distillation)
Key Producers	Tomelloso – 1m btls. Quality producer with key wine Torre de Gazate from Cabernet sometimes
INET I RODUCERS	blended w Cencibel
SUBZONES	1st DO Pagos in 2001: Pago Dominio de Valdepusa & Pago Finca Élez
COBLONEO	Pago Casa del Blanco = One of the greatest DO Pagos (150 ha)
VALDEDENAS CASTUL	A-LA MANCH (CENTRAL SPAIN) (•••)
Soils & Topography	Small enclave in the south of La Mancha plateau surrounded by hills
SOILS & TOPOGRAPHY	Name means 'valley of rocks'
	Limestone based soils w good water retention during the hot summers. Some alluvial soils.
CLIMATE & WEATHER	Hot, dry and extremely continental climate (40C to -10C).
	Rainfall sparse and mainly spring & autumn
VITICULTURE	30,000ha – DO since 1932
	Newer plantations on trellises to allow increase in production.
	Key hazards: hail storms, strong winds in spring
WINE STYLES	Modern winemaking w temperature controlled fermentation, stabilisation casks, modern filters, etc.
	Whites must be 100% Aíren (2/3 of all plantings).
	Rosados usually blend of red grapes.
	Most wines to be drunk within a year.
	Joven & Crianza – min 20% Cencibel. Reservas & Gran Reservas 100% Cencibel.
	Joven usually made by carbonic maceration. Crianza, Reservas, Gran Reservas aged in old American oak
	Oak-aged reds have good structure, full bodied and ageworthy.
	Best wines are high quality & reasonably priced
Key Producers	- Bodegas Real – 1.2m btls. Owned by Sergio Barroso; produces unoaked reds and Palacio de Ibor
INCLUINODUCERO	Crianza
TALL LINODUCERS	
	Crianza - Miguel Calatayud – 2.5m btls. Signature wines: Vegaval Plata Reserva made from Cencibel or Cabernet.
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	Limestone bedrock w subsoil high in carbonate content or sandy topsoil with clay.
CLIMATE & WEATHER	Mediterranean-continental with long, hot dry summers and mild winters.
	Very high summer temperatures (up to 39C)
	Low rainfall (300mm/yr)
	3,000h sunlight/yr
VITICULTURE	20,000ha
	DO since 75
	Some vines untouched by Phylloxera.
	Key hazards: hailstorms (autumn rains).
WINE STYLES	Carbonic maceration common for Joven wines.
	Predominantly reds from Monastrell (85% of plantings)
	Only small amount of whites produced.
	Some Crianza, Reserva and Gran Reserva.
PRODUCTION	Only 3 producers bottle their wine, including Bodegas Castano – 1m btls/ yr, adds Cabernet
	Sauvignon and Tempranillo to the blend for better more ageworthy quality wines
	(SOUTH-EAST SPAIN) (• > • +sweet)
Soils & Topography	Directly west of Yecla DO
	Half of the vineyards part of La Mancha. Other half part Murcía.
	Vineyards in hills up 700m high
	Hot, dry sandy soil (no phylloxera until 1980s)
CLIMATE & WEATHER	Hot, arid Mediterranean climate.
	Low rainfall 300mm/yr.
	3,000h of sunlight.
VITICULTURE	33,000ha
	DO since 1966
	1980s arrival of Phylloxera > replantings with new varieties.
	½ of vineyards in La Mancha & ½ in Murcía > DO managed by Ministry of Agriculture (≠ regional
	Consejo Regulador)
WINE STYLES	Mainly strong red wines w mainly joven wines but some Crianza and Reserva production too.
	Reds & Rosados must contain min 50% Monastrell.
	Some sweet reds made from Monastrell.
	Reds are full bodied, hi in alcohol and tannins w black fruit, hints of meat and liquorice.
	COURSE TACTING NOTES: Jumilla Dean with various Madium interes nace of blade names
	COURSE TASTING NOTES: Jumilla - Deep ruby colour. Medium intense nose of black pepper,
	nutmeg, clove, vanilla, chocolate, brambles. Dry palate with medium acidity, high ripe tannins, high
	alcohol (giving an almost sweet sensation), <mark>full bodied</mark> .
PRODUCTION	One of the country's leading DO with recognised high-quality potential
	San Isidro cooperative dominates the region's production but others e.g. Agapito Rico (Casa Castillo
	wine) drive quality. Torres also invested heavily in the region.

