

SPAIN

HISTORY

- Phoenicians
- Romans - amphoral storage → known as "método rral" in Spain today.
- Moors - 8th century - 1492
- Early winemaking - sweet or rancio style.
 - could survive transport.
- Oxidation problematic
 - ↳ tinajas - large clay vats w/ wide bases + narrow openings.
- Late 15th century - butts + casks developed.
- Late 18th century - barrels of Bordeaux were emulated, w/ bungs, better cooperage, new oak, etc.
- 1850s - "Bordeaux technology" was brought to Rioja.
 - Marqués de Murrieta + Marqués de Riscal both studied in Bordeaux.
 - ↳ Murrieta founded Ygay estate in 1872
 - ↳ Riscal founded the first bodega in 1860
 - Jean Pineau - early French consultant
- Next major innovation: stainless steel
 - ↳ Miquel Torres, Catalonia, 1960s
- 1978 - Spain adopted a new constitution, restoring the identity of the ancient kingdoms of 1492 - autonomías (17) + provincias (60)

SPAIN - REGIONS - WINES

wine regions split up into 7 major regions, by climate, gastronomy + culture:

1. Green Spain - weather influences from the Atlantic + Bay of Biscay
 - seafood
 - Celtic in the west, Basque in the north (not Castilian)
2. Castilla y León - hot & continental
 - cultural center of the country, historically
3. North Central Spain - Cordillera Cantábrica mountains
 - provided wine for France during phylloxera
4. Catalonia + the Balearics - mediterranean maritime
 - Catalan, not Castilian
5. The Levant - "the getting up" - where the sun rises
 - Valencia: a Catalan dialect is spoken
 - Murcia: Castilian Spanish is spoken
6. The meseta - flat, semi-arid plain - "hot + high"
 - sheep + sheep's milk inform cuisine
 - Castilian
7. Andalusia - fully mediterranean
8. Canary Islands - sub-tropical climate
 - sea-food
 - Castilian

ANMES - organization pulls together the interests of bodegas working in vino de la tierra (VdIT)

SPAIN - CLIMATE + SOIL

TOPOGRAPHY

- Third most mountainous & second highest country in Europe.
- Large central plateau surrounded by mountains
 - ↳ Madrid, at 667 m., is the highest capital in Europe.
 - ↳ Pyrenees, form border w/ France
 - ↳ **Cordillera Cantábrica**, a western spur of the Pyrenees
 - ↳ Sierra de Gredos in the west
 - ↳ Sierra de Guadarrama in the south
 - ↳ Sistema Ibérico in the east
- Rivers
 - ↳ north: **Ebro** & **Douro** → both rise in the Cordillera Cantábrica
 - ↳ **Ebro** flows eastward + southward - Rioja, Navarra, Aragon + Catalonia
 - ↳ **Douro** flows west, through Ribera, Peneda + Tago + Portugal (where it becomes the Douro)
 - ↳ west/central: **Tago** (Tagus), Guadiana
 - ↳ east/central: **Turia**, **Júcar**, **Segura**, **Guadalquivir**

GEOLOGY

- Highlands + western mountain ranges are primary + crystalline rocks.
 - ↳ schist
- North, east + lowlands → sedimentary rock
- Canary Islands - volcanic
- best vineyards: some calcium carbonate (chalk, limestone, or marl)

CLIMATE

• three main systems:

1. **Green Spain** - high rainfall (up to 2000 mm/year)
- hot summers, cold winters

2. **Meseta** - extreme continental climate - freezing winters, dry - hot summers - < 500 mm/rain

3. **Mediterranean Coast** - from southern Catalonia around to the Portuguese border
- hot climate alleviated by sea breezes
- low rainfall

CLASSIFICATION - LAWS & LABELS

- Spain's wine laws were comprehensively overhauled in 2003.

TABLE WINE

- Vino de Mesa - ~~no regional name, varietal info or vintage~~ varietal & vintage may appear on the label
- Vino de la Tierra - table wine w/ a geographic indication - town, district, or region
- **VDP**

QUALITY WINE (DOP)

1. Vinos de Calidad Con Indicación Geográfica (VCI G)

- prior to reforms - this category was used for table wine w/ a geographic designation.
- introduced in 2003
- may apply for DO status after 5 years (though technically falls under EU DOP quality)

2. Denominación de Origen

- 260, each w/ its consejo regulador
- "Sherry" + "Cava" do not need to have "Denominación de Origen" accompany them on the label.
- may apply for DOCa after 10 yrs.
- first introduced in 1970.

3. Denominación de Origen Calificada

- introduced in 1988, but not awarded until 1991 - Rioja
- DOQ in Catalan (Qualified)
- first promoted in 2002 vintage
- wineries must be located w/in the DOCa region.

4. ~~Denominación de Origen de Pago~~ Vino de Pago (VP)

- introduced in 2003
- not widely adopted in Rioja + RdD
- single-estate appellations
- if located w/in an existing DO, VP appellation requirements must be stricter than those of the larger DO.
- estates may apply after 10 yrs. of production
- wines must be estate bottled.

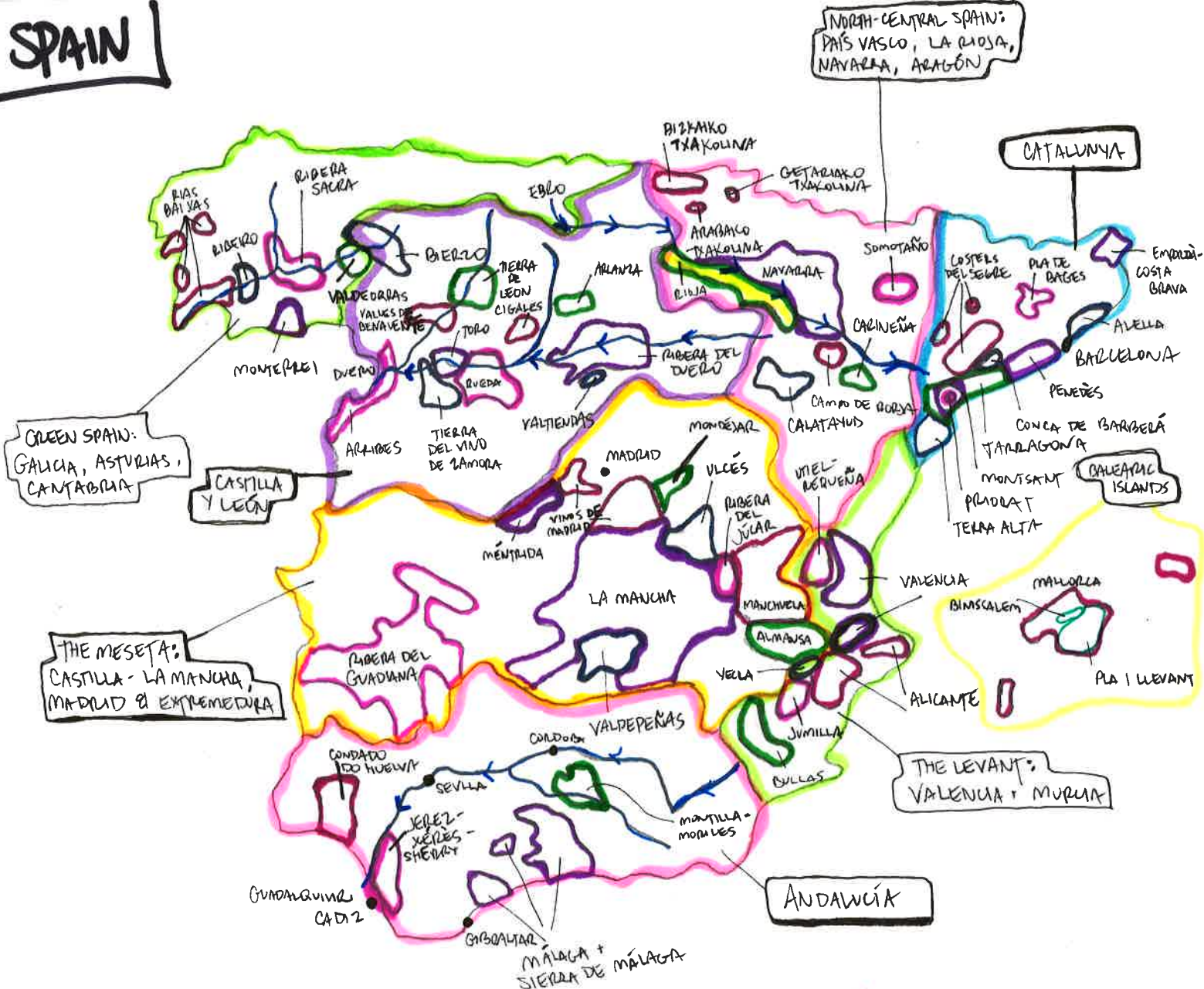
5. Vino de Pago Calificada

- This category exists to cover future VPs that may arise inside DOCa zones.

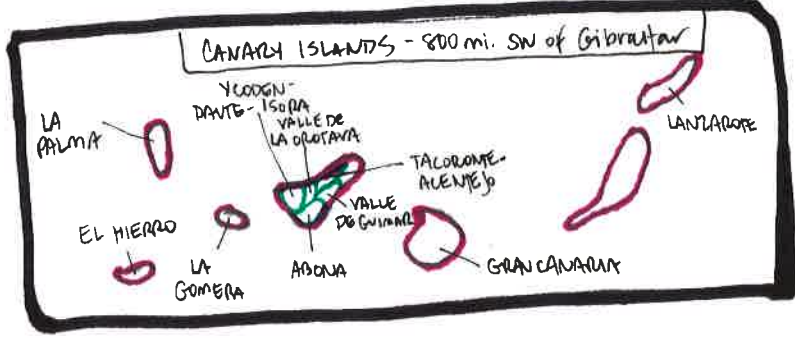
AGING

	VINO JOVEN	CRIANZA	RESERVA	GRAN RESERVA	
GENERAL	WHITE/ ROSADO	< required for Crianza	18 months (6 in cask)	2 years (6 in cask) months	4 years (6 mos. in cask)
	RED	< required for Crianza	2 years (6 mos. in cask)	3 years (1 yr. in cask)	5 years (18 months in cask)
PENINSULA	WHITE/ ROSADO	" "	2 years (6 months in oak)	2 years (6 months in oak)	4 years (6 months in oak)
	TINTO	" "	2 years (1 in oak)	3 years (1 in oak)	5 years (2 years min. in barrel + 3 years in bottle)
RIBERA DEL DUERO	WHITE/ ROSADO	N/A	ROSADO: 2 years (at least 6 mos. in cask)		
	TINTO		2 years (1 in oak)	3 years (1 in oak)	5 years (min. 2 years in oak, 2 years in bottle)
			→ approx. 225 liter capacity		

SPAIN



CAVA DO: Covers parts of Rioja, Carinena, Penedes, Tarragona, Costers del Segre, Aella, Utiel-Requena, and Extremadura



GREEN SPAIN

Autonomías:

- Galicia
- Asturias
- Cantabria
- País Vasco (sometimes considered part of North Central Spain)

• Not Castilian in culture

Cuisine in Galicia:

- "percebes" - goose-foot barnacles
- all matter of seafood
- cow's milk cheeses

- Do Ferruro 2012 • \$57
- Fero de Sektorans "Selección de Anada" 2004 • \$146
- Raul Perez "Sketch" Albariño 2011 • \$160
- Zarate Caiño Tño 2011 • \$110

WINE LIST...

- "the low estuaries"
- biggest adega → Martín Codax (190 ha)

RIAS BAIXAS

• Region: Galicia

• Subzones: Val do Salnés, Ribeira do Ulla, Soutomaior, O Rosal + Condado do Tea

Styles:

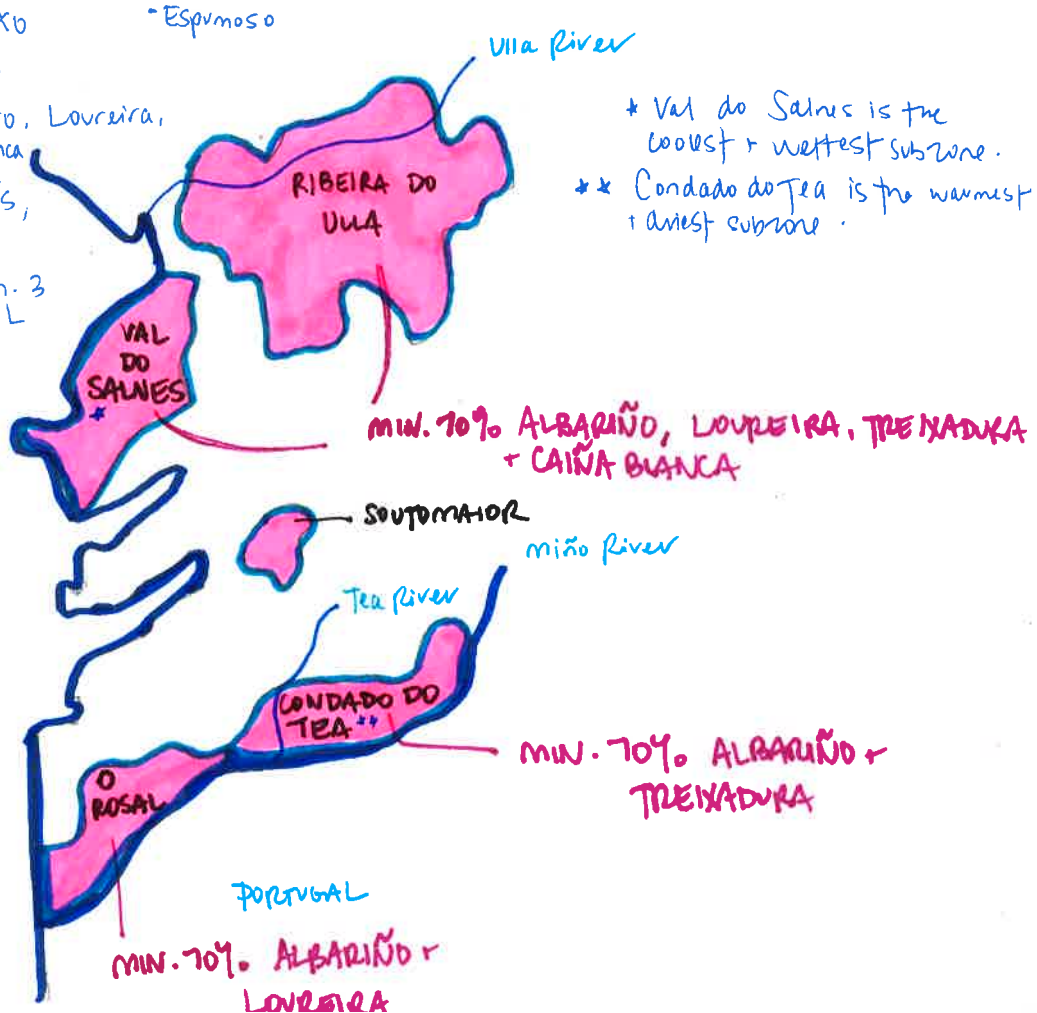
- "Albariño" - 100% Albariño
- Espumoso
- Blanco + Blanco Barrica
 - ↳ recommended: Albariño, Loureira, Treixadura + Caiña Blanca
 - ↳ authorized: Torrontés, Godello.
 - ↳ Blanco Barrica = min. 3 months in wood, 600L max.

Tño

- ↳ recommended: Caiño Tño, Espumoso, Loureira Tña, Sousón
- ↳ authorized: nencia, brancellao

• In Val do Salnés, Ribeira do Ulla + Soutomaior, the soils are alluvial over granite. Condado do Tea + granite + slate. Ribeira do Ulla is largely alluvial.

• mud is common.



RIBEIRO

- Miño river
→ plus Arnoia + Aría torrents

- Styles produced:

→ main grape of Ribeiro

- Blanco:

- Recommended: Prexadura

- Authorized: Palomino, Torrontés, Godello, Macabeo, Albillo, Loureira, Albariño

- Tinto:

- Recommended: Caiño tinto

- Authorized: Garnacha Tintorera (Alicante Bouschet), Ferrón, Sousón, Tempranillo, Brancellao, Mencía.

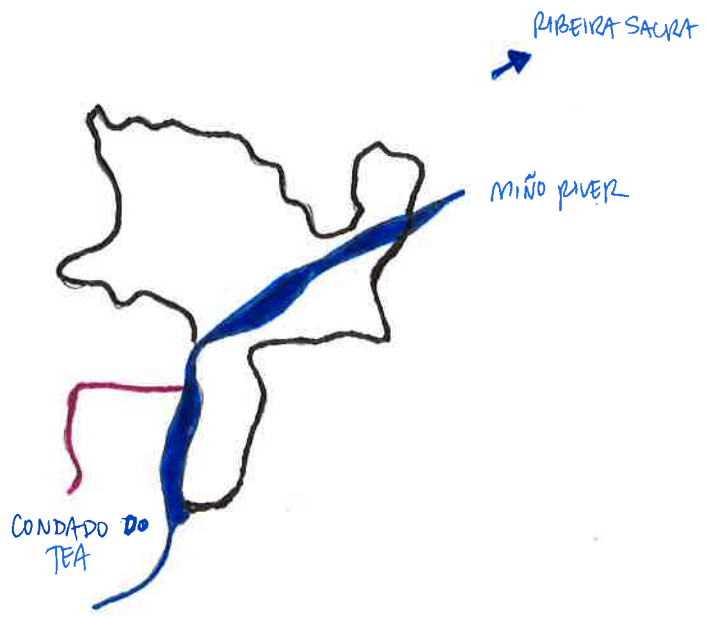
- vino tostado (dried grape wine)

- Blanco: Prexadura, Loureira, Torrontés, Albariño, Godello

- Tinto: Caiño, Ferrón, Brancellao, Mencía, Sousón

- Min. must weight: 300 g/L, dried for min. ~~30~~ 3 months, min. 70 g/L RS. 6 months in barrel.

- DO established in 1932?



RIBEIRA SAÇA

- confluence of the Sil & Miño rivers
- most important grapes:
 - red: Mencía
 - white: Godello, Treixadura & Loureiro

• styles produced:

- Blanco Súmum ("pinacle"): 100% recommended white grapes + Albaniño, Godello, Treixadura, Loureira, Pirontés, Dona Branca.

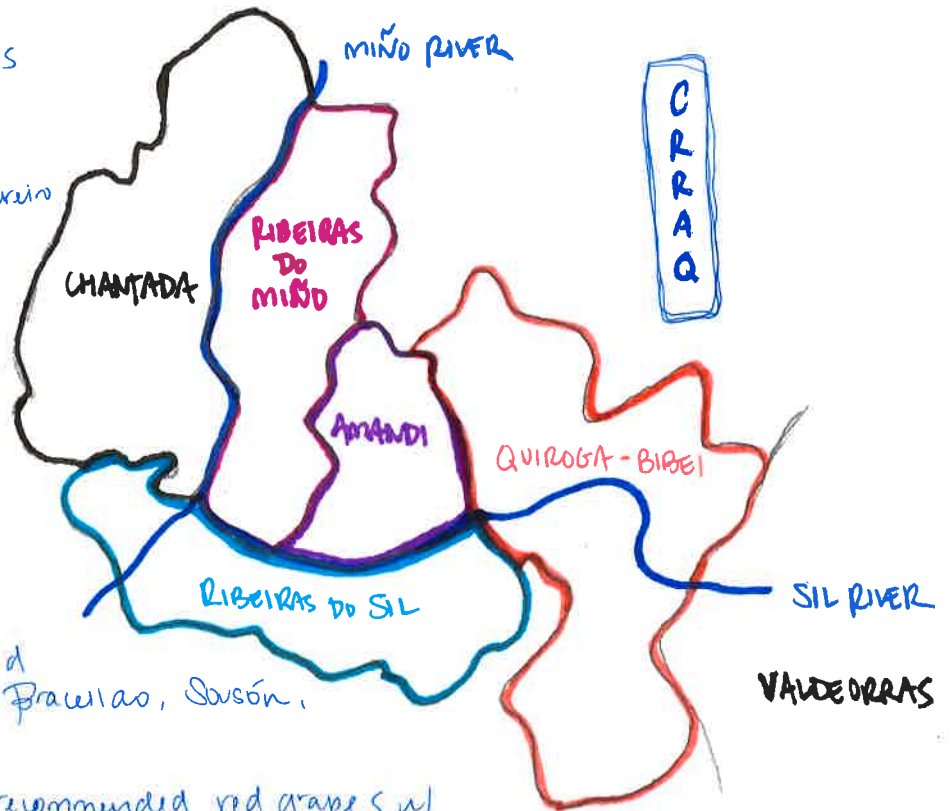
- Blanco Barrica - min. 3 months, no more than 600L.

- Tinto - min. 70% recommended red grapes → Mencía, Merenzas, Brancellao, Sousón, Caiño Tinto, Tempranillo

- Tinto Súmum: min. 85% recommended red grapes w/ min. 60% mencía (can be varietally labeled mencía @ 85%)

- Tinto Barrica - min. 6 months, no more than 500L.

- very steep hillsides → big difference b/w Ribeira Saça + Ribeiro.



WINE LIST...

- Dominio do Piñei "Lapola" 2011 • \$75 [75% Godello, 20% Albaniño, 5% Dona Blanca]
- "Lapena" 2007 • \$200 [Godello]
- "Lalama" 2010 • \$75 [90% Mencía w/ Brancellao, Sousón + Garnacha]
- Raul Perez "El pecado" 2011 • \$200 [85% mencía, 10% Caiño, 5% Bastardo → from Amardi]

VALDEORRAS

• Styles produced:

- Blanco

- recommended: Godello, Dona Branca.
- authorized: Palomino fino

- Rosado + Tinto

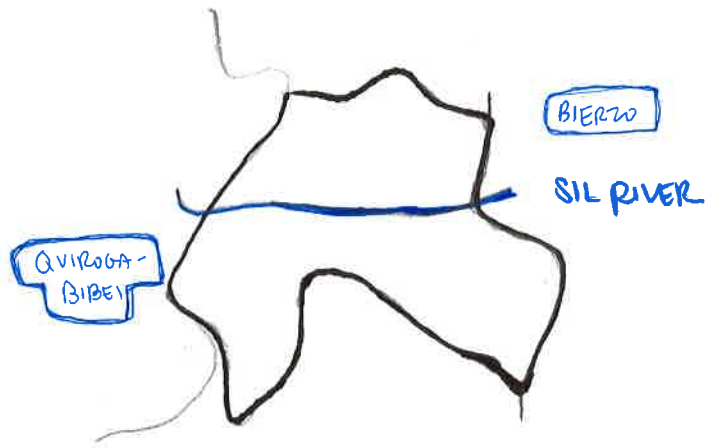
- recommended: Mencía, Merenzao, Sousón, Brancellao

- authorized: Garnacha tintoreira (Alicante Bouschet), Gran Negro, Tempranillo, Negreda.

- Varietal Godello + Mencía → min. 85%

- Crianza designation: min. 2 yrs. aging w/ 12 months in oak (cords), 6 months in oak (unites).

- principal soils: slate, granite, calcareous clay, argillo-ferrous + alluvial soils.



WINE LIST...

- Rafael Palacios "Sábrego" 2012 • \$40
- Rafael Palacios "As Sortos" 2011 • \$105
- Rafael Palacios "Sorte O Sorro" 2011 • \$280

MONTEPREEI

- Southernmost DO of Galicia → hottest part, no Atlantic influence.

- subzones: Valle de Monteprei, Ladera de Monteprei

• Styles:

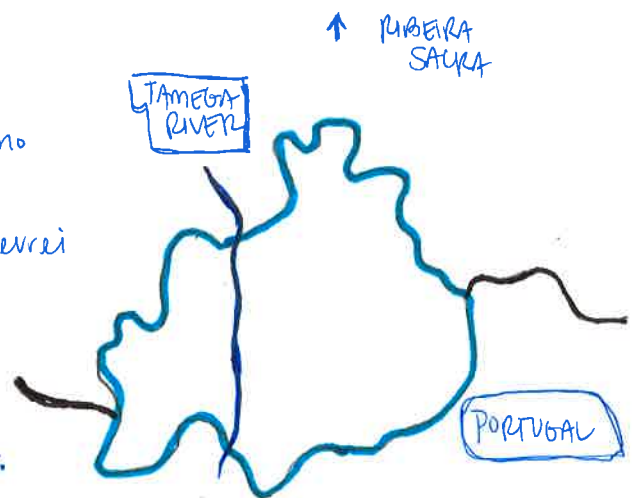
- blanco, min. 60%. recommended white grapes: Dona Branca, Godello, Preixadura
- tinto, min. 60%. recommended red grapes: Mencía, Merenzao (Bastardo)

- Crianza / Reserva / Gran Reserva designations are used here.

- alluvial clay

WINE LIST...

- Quinta da Muradella Alberello • \$185



ASTURIAS

- known for its cheese (calabros)
- cidra!
- VCIG - Cangas

WINE LIST...

- Valverán 20 manzanas frost cider • \$40
- Valverán sparkling cider Bnt.

CANTABRIA

- only wine made is vino de mesa found in Liébana

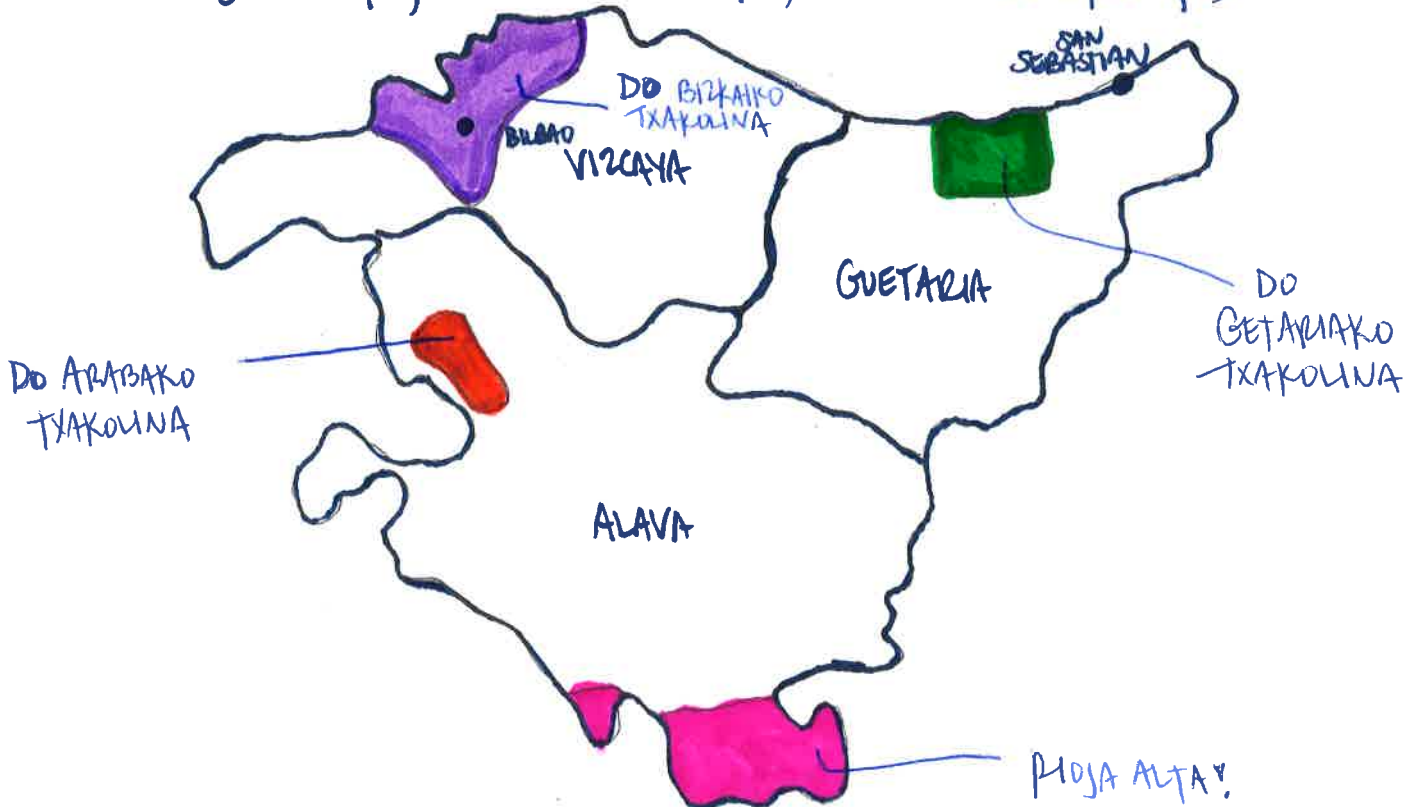
PAIS VASCO

- Pais Vasco = Euskadi in Basque
- loose alluvial soils (sand) over clay/marl/limestone base
- 3 provinces:

Charoli de Vizcaya
(Bizkaiko)

Charoli de Alava
(Arabako)

Charoli de Guetaria
(Getariako)



PAIS VASCO

- maritime climate

ARABAKO TXAKOLINA DO

Styles:

- Blanco • recommended: Ondarrabi Zuri
authorized: Petit Corbu, Gros Manseng, Petit Manseng, SB, Riesling + Chardonnay
[may not account for more than 20% of vineyard plantings]
- Blanco "fermentado en Barrica" - barrels no larger than 350L.
- rosado - min. 50% Ondarrabi Beltza
- Tinto - Ondarrabi Beltza
- Vendimia Tardía
- vino Espumoso

BIZKAIKO TXAKOLINA DO

- same DO regs as Arabako, but folle Blanche is an authorized grape as well.
- Rose is called Ojo de Gallo.

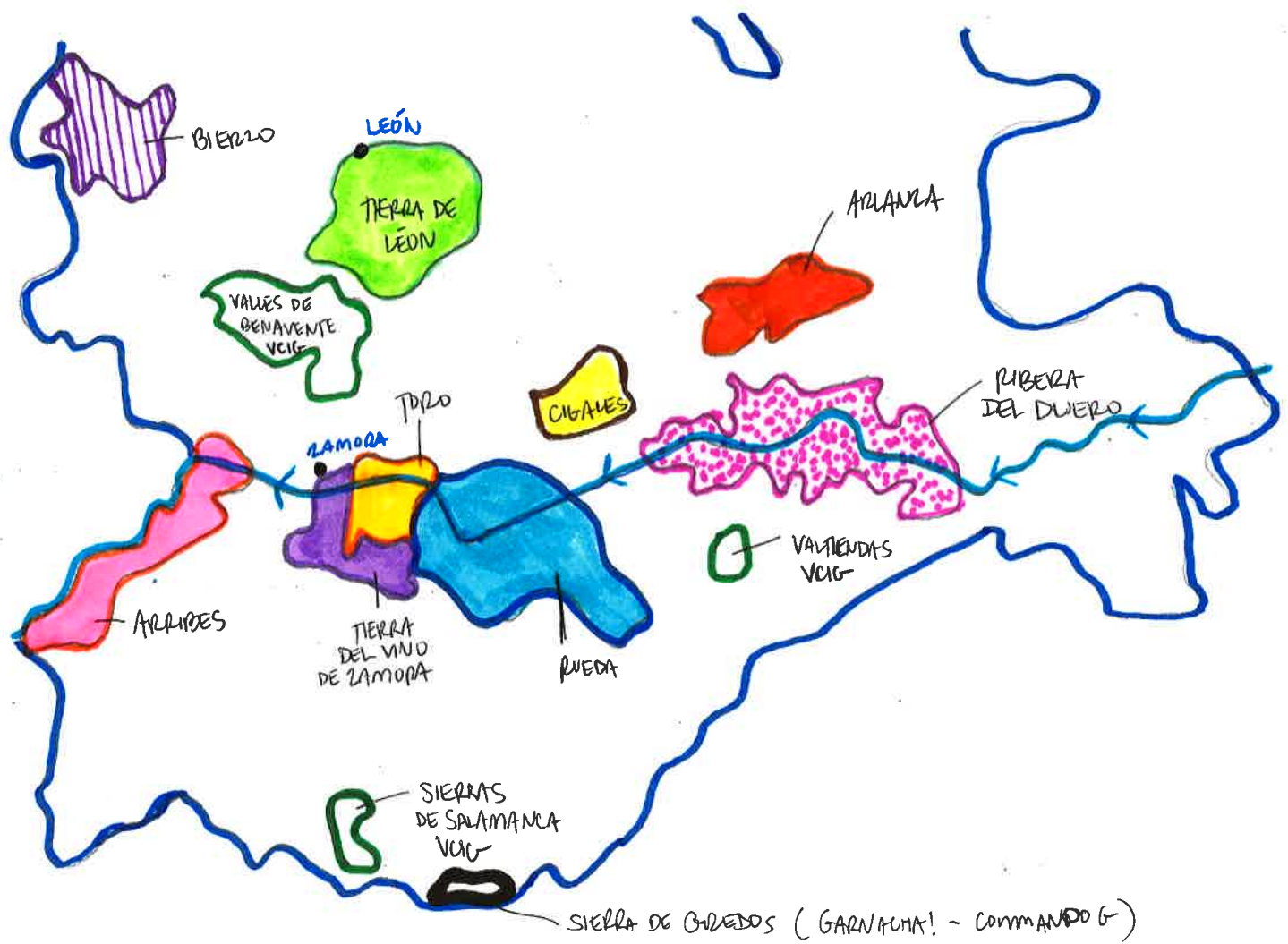
GETARIAKO TXAKOLINA DO

- same DO regs as Arabako, except Petit Manseng & SB are not authorized.

WINE LIST...

- Txomin Etxaniz 2013 Getariako Txakolina • \$48
- Itxasmendi Arabako Txakolina • \$57 [w/ Riesling]
- Arretxubi "Ruben's" Getariako Txakolina • \$48
- Itxasmendi "Eclipse" Bizkaiko Txakolina Tinto • \$50

CASTILLA Y LEÓN



- Castilla y León = "Old Castille" → historic heartland of Castilian Spain
 "New Castille" = lands South of Madrid

• Cuisine: Chorizo, Sheep's milk cheese, jamon, hogaza (bread baked in a wheel shape), sopa de ajo (garlic soup w/ bread crumbs + a poached egg), red partridge, venison, wild boar, baby lamb, suckling pig

Bierzo

- contiguous w/ Valdeorras
- Sil River
- Cacabelos - main hub of Bierzo
- alluvial soils at lower elevations, slate at higher
- between maritime Galicia - continental Duro in terms of climate.

- Styles:

1. Blanco
 - rec: Doña Blanca - Godello
 - auth: malvasia + Palomino
 2. Rosado
 - min. 50% menúa, plus Garnacha tintorera + Palomino
 3. Tinto
 - min. 70% menúa, plus Garnacha tintorera
- ↳ makes up 62% of plantings

→ Alicante Bouschet

WINE LIST

- menúa, Descendientes de J. Palacios, Petalos • 2011 • \$48
- menúa, Descendientes de J. Palacios, Villa de Corllón • 2008 • \$80¹⁵
- menúa, Descendientes de J. Palacios, Corllón Monerbat • 2008 • \$200
- " " Las Lamas • 2008 • \$240
- " " La Farona • 2011 • \$690

[Alvaro Palacios + nephew Ricardo Perez - latter 3 are single vineyards. Farona is the second most expensive Spanish wine!]

- Paixar • 2008 • \$125
- " • 2002 • \$204
- menúa, Raúl Pérez, Vico • 2010 • \$90
- menúa, Raúl Pérez, Ultra de Valtuille • 2010 • \$145

- Standard Crianza + Reserva aging requirements

min - max alcohols?

- Blanco: 11-13%
- Rosado/Tinto: 11-14%

CIGALES

Along w/ Bierzo, the DOs north of the Duero in Castilla y Leon

- best known for its rosados
- styles allowed!

1. Blanco - min. 50% Verdejo
2. Rosado - min. 50% recommended red + white varieties
3. Tinto - min. 50% rec. red varieties → Crianza, Reserva + G.P. (tinto only)
4. vino Dulce (Blanco, Rosado + Tinto)
5. vino Espumoso

→ blanco

- rec: Verdejo
- auto: Albillo, Uva + SB

→ tinto

- rec: Tinta del País, Tempranillo, Garnacha, Cabaneta Gris
- auto: Cab, Merlot, Syrah

- north of the Duero
- limestone w/ "pudding stone" rocks of the surface - unique to Cigales
- continental climate

ARLANZA

- blanco, rosado + tinto

→ blanco: Albillo, Uva

tinto:

- rec: tinta del país (at least 50% of rosado + tinto)
- auto: garnacha, mena, Cab, Pr, Merlot

Common training for these areas:

- en vaso (gobelet) - lower max. yields
- en espaldera (trellised) - higher max. yields

TIERRA DE LEÓN

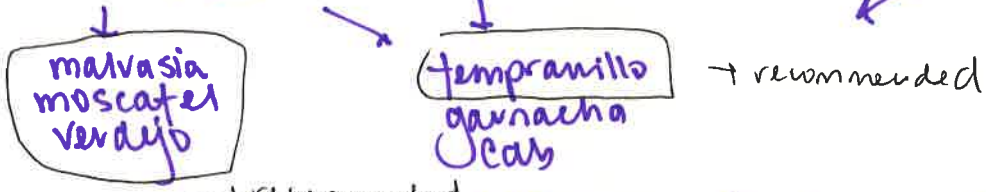
- blanco, rosado, tinto

- recommended:

- white: Verdejo, Albarín (Albariño), Godello
- red: Prieto Picudo, Mencia

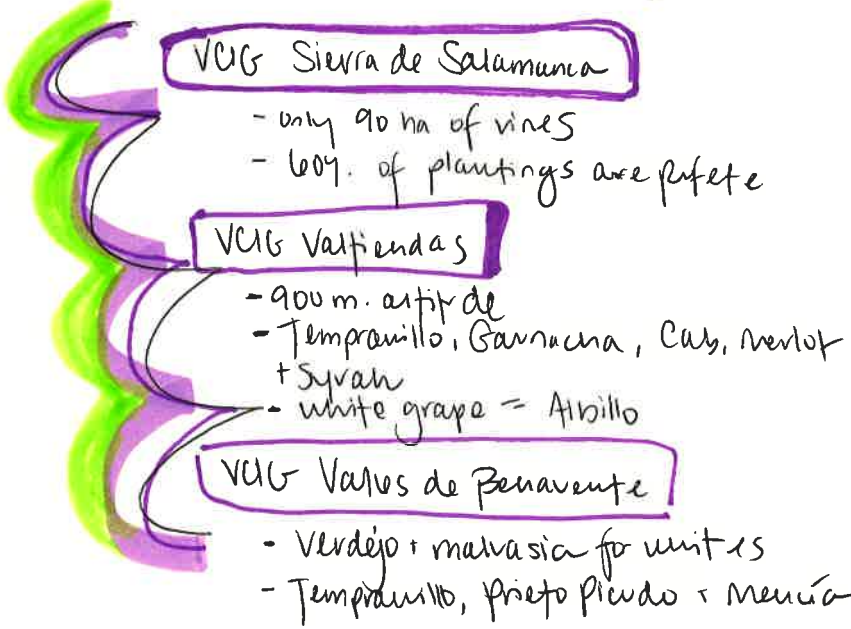
TIERRA DEL VINO DE ZAMORA

- blanco, rosado, clarete (lighter rosado) + tinto (min. 75% Temp.)



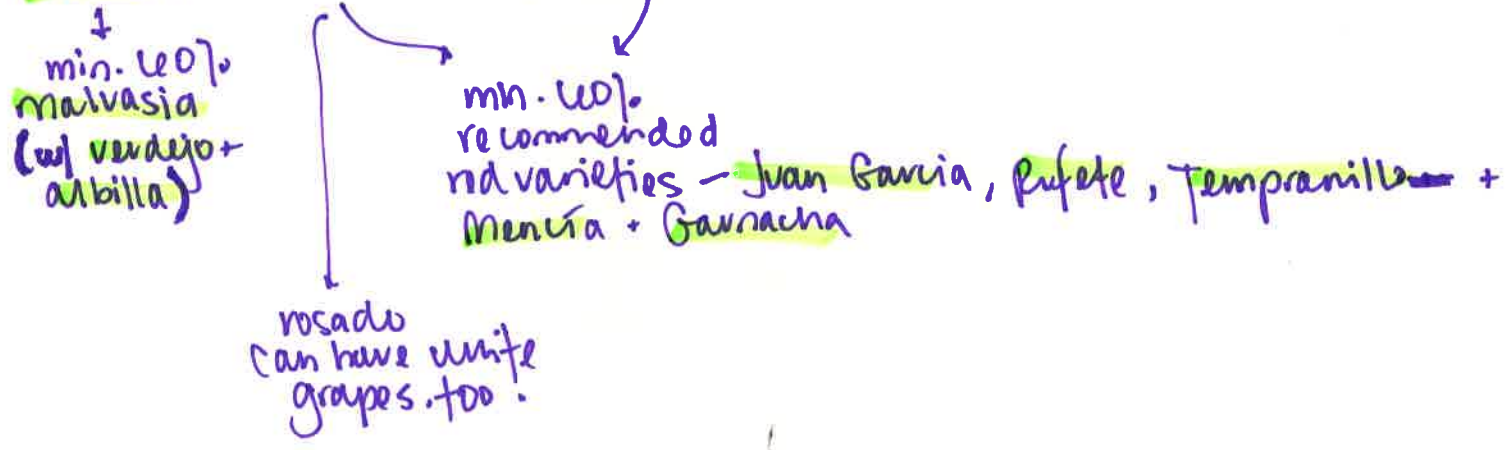
- Alejandro Fernandez of Pesquera founded the Delosa la Granja estate in Tierra del vino de Zamora.

- Standard Crianza / Reserva / G. Reserva aging requirements apply.



ARROPES

- blanco, rosado, and tinto



Topo

AGING PERQS (TINTO ONLY):

- Crianza - min. 2 yrs. w/ at least 6 mos. in oak
- Reserva - 3 years, 1 in oak
- G. Reserva - 5 years, 18 months in oak

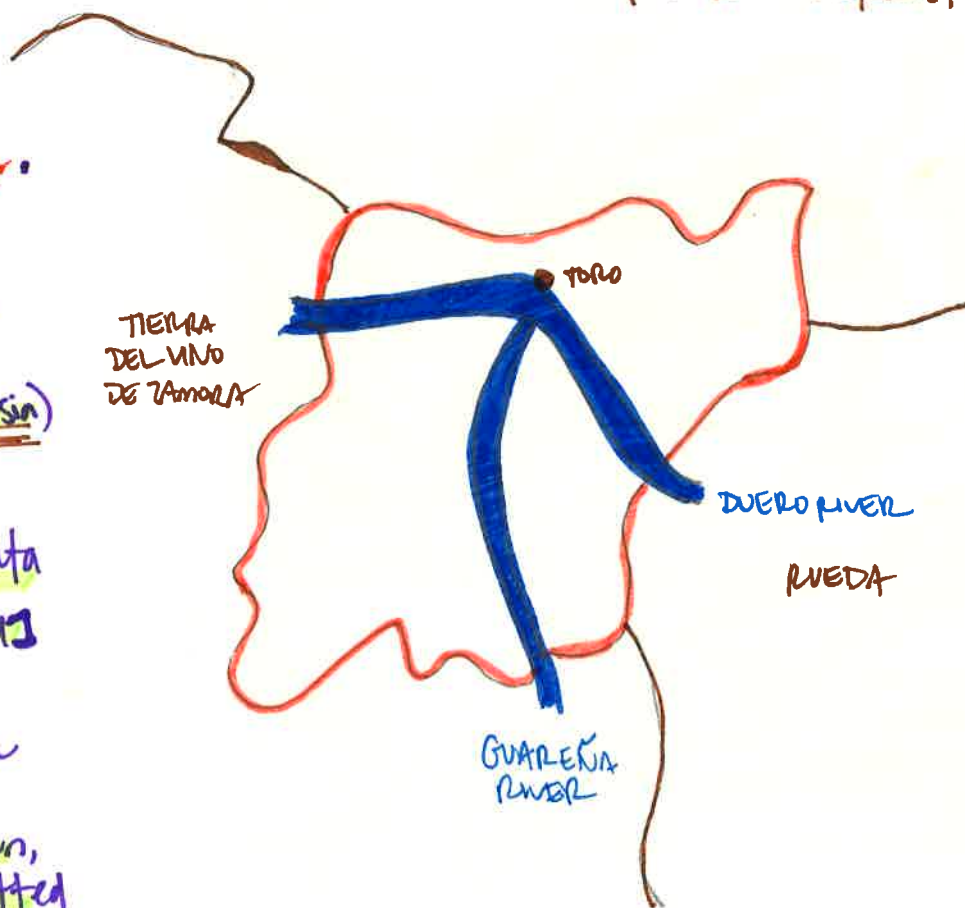
TIERRA DEL VINO DE ZAMORA

TORO

DURO RIVER

RUEDA

GUAREÑA RIVER



- Duero + Guareña rivers.
- Only 25 miles away from the Portuguese border, but staunchly Castilian.

• Styles produced:

- blanco (verdejo, malvasia)
- rosado
- tinto (min. 75% tinto de toro)

[Garnacha authorized]

- tinto de toro ripens two weeks earlier here than tempranillo
- Cab is also grown, though not permitted in DO wines!
- Lies w/ in the provinces: Valladolid (NE) and Zamora (west)
- alluvial soils
- Tinto has a required alcohol of 12.5-15% (rare for Spain)
- DO founded in 1987 (4 Bodegas at that time)
- vineyards are 620-750 m. above sea level.

known as Morales - some limestone here

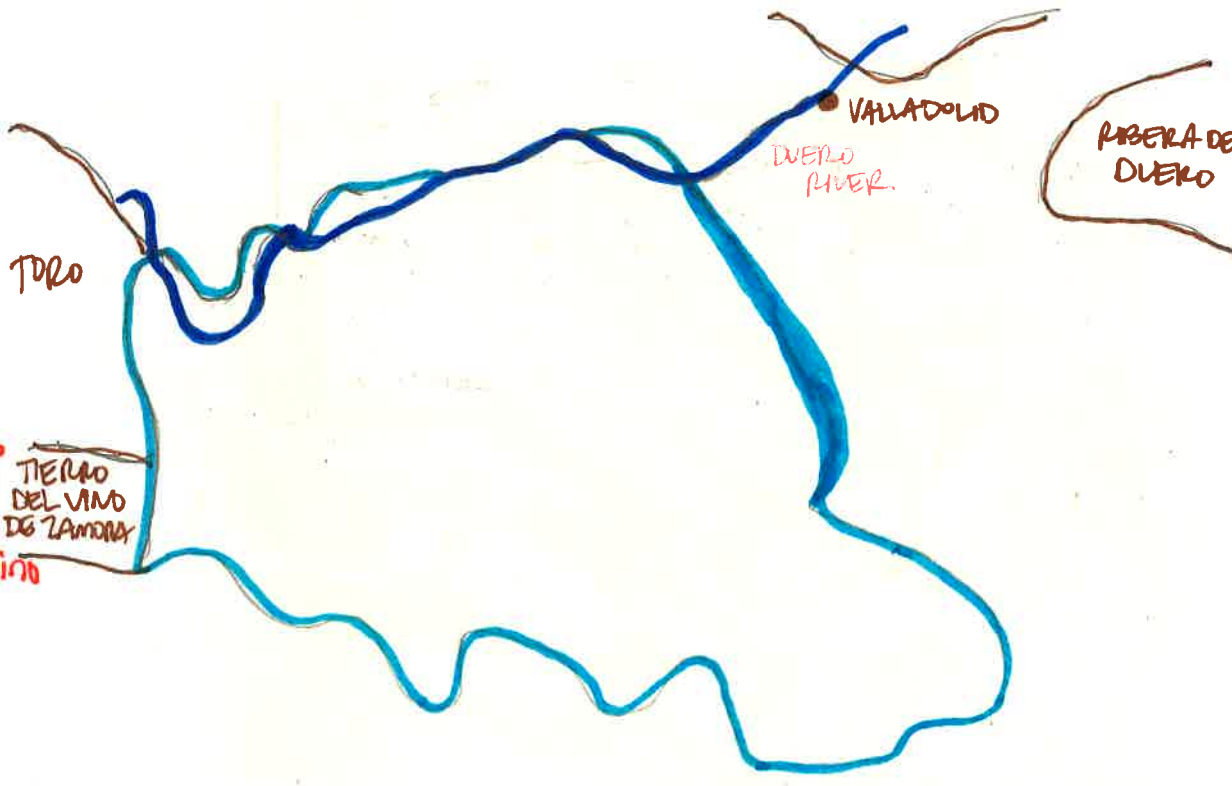
WINE LIST

- Pinta 2009 • \$150 [owned by Alvarez family - vega Sicilia]
- Fitos Villar "Murve Elite" 2009 • \$95
- Numantria, Numantria 2009 • \$115
- Numantria, Termentria 2009 • \$400
- Numantria, Termes 2009 • \$60 [owned by LVMH now]

Termentria is flagship - awarded 100 points by Parker in 2004

- Jariña
- Maurodus

Pueda



- originally Verdejo was made in an oxidative style - playing off the fame of Sherry
- under Franco - yields were prized + palomino was widely planted
- Pueda - still in the 1970s - was produced as palido + dorado fortified styles.

- Marqués de Piscal:

- the director of Marqués de Piscal (Rioja) wanted a white wine for their portfolio + settled on
- built a bodega in 1972 w/ state of the art technology
- pushed for Sauvignon Blanc as an authorized varietal.
- Until 2000, only white wine was permitted. From the 2001 vintage onwards, red wines have been made.

- Styles:

1. Blanco: min. 50% Verdejo
2. Varietal Verdejo + Sauvignon Blanc: min. 85%
3. Rosado: min. 50% red varieties
4. Tinto
5. Vino Espumoso: min. 50% Verdejo for seco or semiseco, min. 85% Verdejo for brut or brut nature.

6. Pueda Dorado (vino de Licor)

- recommended/authentic grapes:

- o blanco
 - rec: Verdejo
 - auth: SB, Uva + Palomino Fino
- o tinto
 - rec: Tempranillo
 - auth: Cab, Merlot, Garnacha

PVEDA

• Same aging requirements as is standard in Spain, except Tinto Gran Reserva aligns w/ Ribera + Rioja.

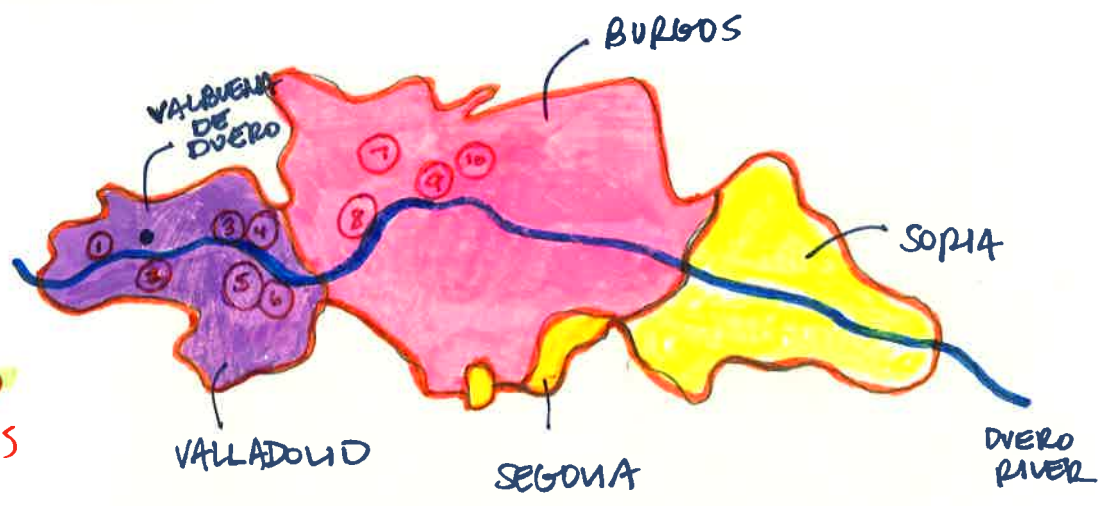
WINE LIST

- Ossian • 2010 • \$104
- Potos Verdejo • \$45
- Naia "Naiades" • 2006 • \$72

DO FOUNDED IN 1980 - FIRST
IN CASTILLA Y LEÓN.

PIÑERA DEL DUERO

- posado + tinto
- ↳ tinto must be 75%
- ↳ Tinta del País, max.
- 91% Garnacha + Aloillo Mayo + unite grape?
- ↳ other authorized grapes include Malbec, Merlot, Cab
- ↳ 96.2% of plantings in Ribera del Duero are Tinta del País



- Don Eloy Lecanda Chaves
- ↳ small estate near Valbuena called Pago de la Vega Santa Cecilia y Carrascal.
- ↳ came back from Bordeaux in 1864

mh. ABV (tinto) - 11-57.

- | | | |
|--------------------|---------------------------|-------------------|
| ① Dominio de Phycs | ⑤ Alión | ⑨ Condado de Haza |
| ② Vega Sicilia | ⑥ Protos | ⑩ Hermanos Saizre |
| ③ Emilio Moro | ⑦ Bodegas La Horra (Roda) | |
| ④ Pesquera | ⑧ Aalto | |

- bedrock the same as Douro + Piraat - schist
- ↳ very chalky topsoil, especially around the town of Pesquera
- most vineyards b/h 750-800m!
- huge diurnal swings, w/ summer temps 100-104°F during the day and 15-20° loss at night.
- Alejandro Fernandez - pioneer of development in the 1980s (Pesquera)
- NEVER CHEAP - hard to mass produce, cold, high altitude

WINE LIST - VALLADOLID (province)

- Pesquera. 2011 • \$75
- Condado de Haza • Añenza Gran Reserva. 1995 • \$200 [Pesquera's estate in Roda]
- Vega Sicilia Valbuena • 2007 • \$400
- Vega Sicilia Unico • NV (94, 99, 00) • \$1125
- Vega Sicilia Unico • NV (85, 90, 91) • \$679
- Vega Sicilia Unico • vintage (81-04) • ~\$1000
- Emilio Moro Malbecus de Valderramiro. 2008 • \$300
- Emilio Moro Malbecus de Sanchomartin. 2008 • \$360

> Reserva Especial

PIBERA DEL DUERO

WINE LIST

Province: Burgos

• Viña Sastre "Jesus" • 2003 • \$789

["Jesus" = Pedro + Jesus - Rafael's sons who took over the estate - more traditional than Pingus or Vega]

• Pingus "Psi" • 2011 • \$84

• Pingus "Flor de Pingus" • 2011 • \$232

• Pingus • 2010 • \$1790

2009 • \$1650

2008 • \$1250

2007 • \$1070

2006 • \$1100

2005 • \$1200

2004 • \$1350

2003 • \$1000

2001 • \$1399

Province: Soria

• Dominio de Atauta • La Mata

• \$250-320

• Valdegatiles

• Llanos de Almendro

PINGUS

- Peter Sisseck → Danish winemaker who arrived in Spain in 1993 to manage a new project: Hacienda Monasterio.
- 1995 → first vintage
- 1996 → brought his wine to the en primeur tastings in Bordeaux
- Robert Parker championed the wine
- fermentation in large wooden vat, then aging in 100% new french barrique.
- Old vine tempranillo.
- Bio-D since 2000
- wines made:

1) Pingus

- flagship
- annual production ~ 500 cases
- 70+ year old vines

2) Flor de Pingus

- also 100% Tempranillo
- vines in La Horra, 35+ years old
- 4000 case production

3) Amelia

- single barrel cuvée
- parcel of 100+ year old vines
- < 50 cases

4) PSI

- a joint project based on fruit produced by local grape growers from old tempranillo vines.
- first vintage: 2007
- combination of oak + concrete

VEGA SICILIA

- founded in the 1860s → Don Eloy Lecanda Chaves
- 1982 → purchased by the Alvarez family
- wines made:

1) Único

- aged approximately 10 years.
- 6 yrs + in different wood formats → new + used, french + American, 225 L - 20,000 L.
- Tempranillo (Tinto fino / Tinto del país) - Cabernet Sauvignon. Always at least 80% Tempranillo.

2) Valbuena 6°

- Tempranillo + Merlot
- 5 yrs aging, between wood + bottle, w/ various sizes, ages, + provenance of wood.

3) Reserva Especial

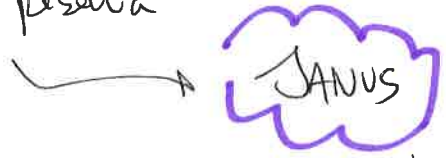
- ~~NV~~ blend
- 2003 release = 85 + 90 + 91
- 1989 release = 65 + 67 + 72
- 1990 release = 68 + 70
- 1991 release = 68 + 70 + 72
- 2013 release = 94 + 99 + 00
- 1985 release = 72 + 73 + 74

PESQUERA

- founded in 1972 by Alejandro Fernandez
- considered a modernist at the time, but uses a hybrid of traditional + modern techniques.
- Unlike Vega Sicilia, championed 100% tinta del país in his Ribera del Duero.

1) PESQUERA

- combination of American + French oak
- Criama, Pesera + Gran Pesera



2) CONDADO DE TIERRA

- second winery in RdD, along the banks of the Duero.
- all American oak.

- first vintage = 1982
- single parcel of old vine

3) DEHESA LA GRANJA

- Zamora
- bordering the Guareña river
- 24 months in French oak
↳ 100% Tempranillo

half made according to ancient techniques

- whole bunches
- stone press

half made via "modern" logic

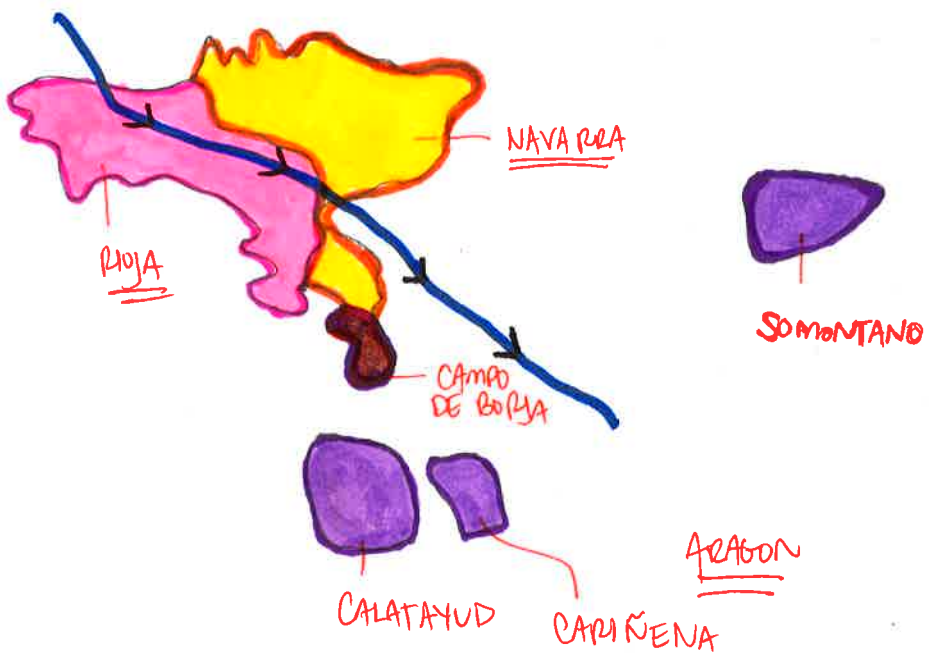
- 100% destemmed
- fermented in temp. control tank

30 months in barrel

4) EL VINCULO

- La Mancha
- 100% Tempranillo

NORTH CENTRAL SPAIN

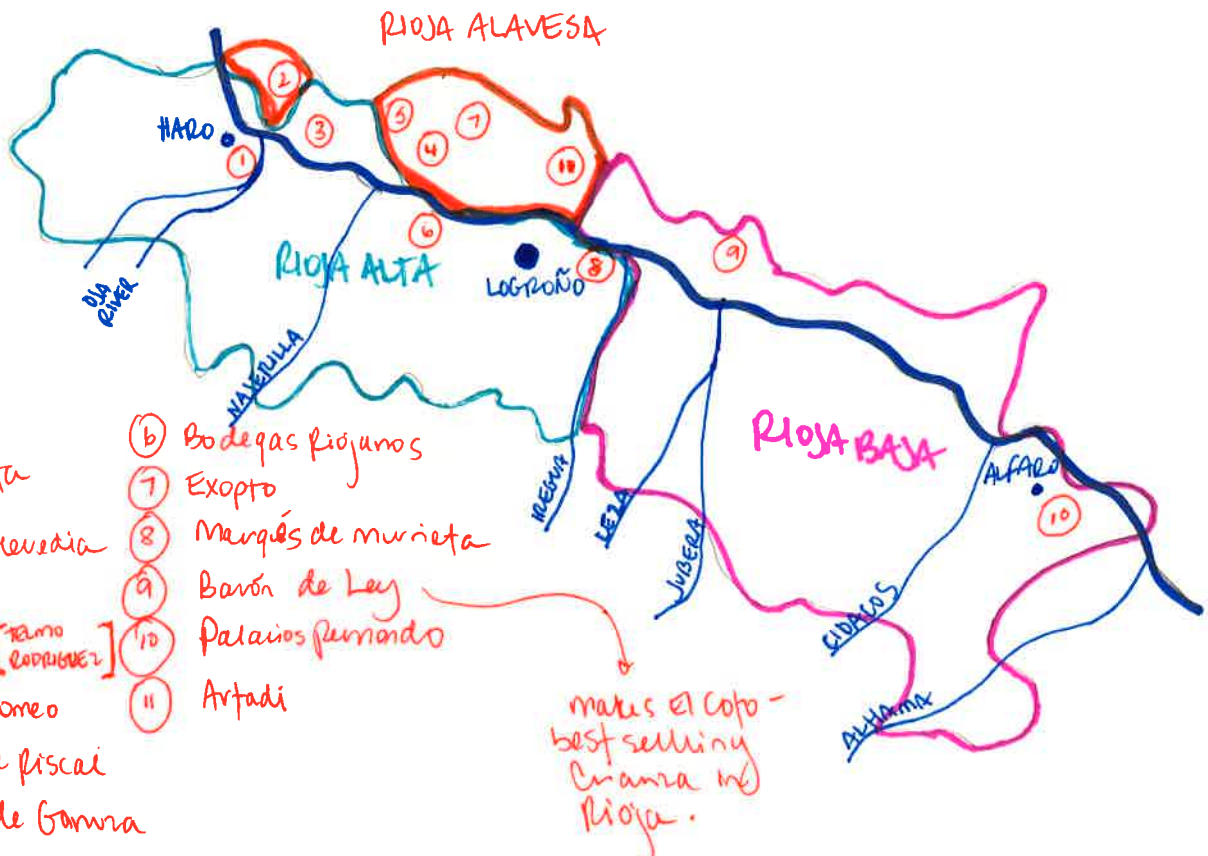


NORTH-CENTRAL SPAIN

- protected by two mountain ranges - the Cordillera Cantábrica + the Pyrenees
 - wind protection favorable to red grapes
- Rioja - spans the regions La Rioja, País Vasco + Navarra
- to the east, along the river Ebro, is the autonomía of Aragón
 - 8 miles NE is Somontano

RIOJA

- Marqués de Murrieta is credited w/ making the first ~~win~~ modern wine in Rioja in 1852.
 - cooperage was a huge development
- Marqués de Piscaí
 - French varieties, 1860s
- Phylloxera hit, turn of the century
- 1926 - Rioja established the first Consejo Regulador
- 1936 - Spanish Civil War
- 1945 - Spain's existing Consejo Reguladores received legal status.



Rioja

• Enrique Forner - 1970s

↳ stainless-steel vats, temp controlled fermentation, minimal oak aging

↳ w/ Emile Peynaud founded Union Vitivinícola, which became Marques de Cáceras

• Subzones:

1. Rioja Alavesa (Álava in País Vasco)

2. Rioja Alta (La Rioja)

3. Rioja Baja (Navarra)

• Logroño - the commercial capital of Rioja, in Rioja Alta

- highest concentration of calcareous clay

1. Alavesa - Rioja ripens w/ a thinner skin, fruitier, less tannic versions

- not long lived

2. Alta - thicker-skinned Tempranillo

- Graciano - adds freshness + aroma - especially used in blends aimed for reserva + gran reserva.

- Mazuelo - adds tannin + color

- northern areas are characterized by yellow calcareous clay (arcillo-calcareo)

- lower slopes, south of the Ebro, contain reddish, iron-rich clay soils (arcillo-ferroso).

3. Baja - fous or Garnacha

- iron rich clay + alluvial silty soils in lower, flatter areas → some pudding soils

- Tempranillo was heavily planted here in the 1980s, which is being corrected now.

• styles produced:

- blanco: 100% authorized white grapes (w/ Chard, SB and Verdejo accounting for no more than 50% of the blend)

- rosado: min. 25% combined Tempranillo, Mazuelo, Garnacha, Matruana Tinta + Graciano.

- tinto: min. 95% authorized red grapes (if destemmed), min. 85% (if whole clusters or whole berries are used)

Rioja

• AUTHORIZED GRAPES

- principal white: **Viura**
- secondary white: Malvasía, Garnacha Blanca, Chard. SB, Verdejo, Tempranillo Blanca, Matwana Blanca + Turruntés (Añillo Mayor)
- principal red: **Tempranillo**
- secondary red: Garnacha, Marzemelo, Braconero + Matwana Tinta

- min. potential ABV: 10.5% (white grapes) / 11% (red grapes)
Rioja (no subzone): 11% for rosena + gran rosena blanco
11.5% / 12% for rosena + gran rosena tinto
- acquired alcohol (unappreciation is illegal)
- tinto Alta/Alavesa: 11.5%
tinto Baja: 12%

- permitted training methods: Cordon (single or double), "envaso" (bush vines), "vara y pulgar"; Double Guyot
- Envaso common for more traditional houses.

- typical Crianza blend: 70% Temp, 20% Garnacha, 5% each Marzemelo + Braconero

• whites:

- Malvasía used for richness + perfume (w/ more barrel age)
- Garnacha Blanca to temper high acid years

- over production in 2000 led to a huge price crash in 2001.

Blending vs. Single vineyard

- historically, Rioja has been about sourcing grapes from all over the region to develop a house style.
- village names are not allowed on the label as part of the appellation.

PIÑA

WINE LIST

- Ostapov Posado . 2013 . \$39
- Lopez de Heredia Viña Gravonia 04/95 . \$65/100 [Crianza]
- Lopez de Heredia Viña Tondonia ~~95~~ ~~\$100~~ ~~\$74~~
98 . ~~\$97~~ ~~\$205~~ \$96
91 . \$205
70 . \$1017 [Reserva + Gran Reserva]
68 . \$450
57 . \$1083
- Remelluri . 2010 . \$200
[9 different grapes, 18 mos. in french barrels]
- Benjamin Pomeo . 2011 . "Que Bonito Cacareaba" . \$161
- Benjamin Pomeo . 2003 . "El Contador de Gallocanta"
[El Contador Blanco - v. rare - only made in 2003? 09 too?
Both it + Que Bonito - 50% Garnacha Blanca, 35% Malvasia, 15% Viura, 8 mos. in 100% NFO]

Viña Tondonia Reserva Gran Reserva

TRADITIONAL PIÑA ALTA

- La Rioja Alta "Viña Ardanza Reserva" 2005 . \$75
[also: Viña Arana, Viña Alberdi]
- "Gran Reserva 904" 2001 . \$115 [90% Temp. 10% Graciano, 4 yrs.]
- "890 Gran Reserva" 1995 . \$312
[95% Tempranillo] 1981 . \$399
[4 yrs. in oak → own cooperage]
- Lopez de Heredia Cubillo Crianza 2006 . \$60
- Bosconia Reserva 2003 . \$75 → BURT BOTTLE!
- Viña Bosconia Gran Reserva 81 . \$432
[also: 78, 76, 64, 68 . \$846
54, 47] 42 . \$2160
- Viña Tondonia Reserva 2002 . \$92
- Viña Tondonia Gran Reserva 94 . \$195 → BDX BOTTLE!
[also: 54, 64, 70, 73, 80 . \$487
74, 78, 81, 85] 68 . \$823
47 . \$1458
- CVNE Imperial Gran Reserva . 2007 . \$130
[Compañia Viticola del Norte de España] . 2005 . \$130
• 1994 . \$1182
• 1928 . \$1300

80% Temp / 20% Garnacha (36 mos. in oak)

65% Temp
25% Garnacha
10% Graciano +
mavvelo (3 yrs)

75% Temp
15% Garnacha
10% Graciano +
mavvelo
(6 yrs.)

same blend,
(10 yrs)

85% Temp., 5%
Mavvelo, 10% Graciano
Amer. + French oak

RIOJA

TRADITIONAL · RIOJA ALTA

- Muga · Prado Enea Gran Reserva · 2005 · \$130
- [80% Temp., 20% Garn + Grac + Maz. 1980 · \$400
- 1976 · \$430
- Late picked, 36 months large format barrels

WINE LIST

TRADITIONAL · RIOJA ALAVESA

- Bodegas Piojanas · Monte Real Gran Reserva · 1998 · \$125 [100% Temp.]
- Faustino Martinez · Faustino I Gran Reserva · 1964 · \$399

MODERNA · RIOJA ALAVESA

- CVNE · Corpino Reserva · 2007 · \$99 [85% Temp, 10% Gaiiano, et al.]
- Corpino Gran Reserva · 2005 · \$390 [Fr/Oak, 24 mos.]
- 2004 · \$410 [36 mos.]
- Viña Real Gran Reserva · 2006 · \$81 [95% Temp, 5% Gaiiano; French-Amer. oak]
- Viñedos de Paganos "La Nieta" · 2006 · \$312 [18 mos. NFO]
- Artadi · Pagos Viejos · 2008 · \$245
- 2007 · \$260

Single vineyard wines

- La Forca de Pallesteros · 2009 · \$240
 - El Corretil · 2009 · \$352
 - El Pison · 2007 · \$490
 - 2004 · \$650
- || from the 2014 vintage forward, all Artadi wines will be labeled "Uno de mesa"

- Remirez de Ganza · Gran Reserva · 2004 · \$750 [100% Temp. new oak]
- Remelluri · Graña Gran Reserva · 2005 · \$210

MODERNA · RIOJA ALTA

→ oldest vines

- Finca Allende · Avus · 2011 · \$250 [single vineyard, new F.O.] ^{100% Tempranillo w/ some Gaiiano.}
 - Benjamin de Rothschild & Vega Sicilia · Macán · 2009 · \$240 [100% Tempranillo / 14 mos FO / 60% new]
 - Muga Reserva · 2010 · \$66 [70% Temp, 20% Garnacha, 24 mos.] ←
 - Muga Selección Especial · 2004 · \$234 (1.5L) [28 mos. same blend]
 - Torre Muga · 2006 · \$195 [75% Temp, 15% Mazuelo, 10% Gaiiano - 18 mos. NFO barriques]
 - Roda · Cirston · 2003 · \$460
 - 1998 · \$480
- [Found a plot of vines whose grapes were polymeric tannins on the vine - less need for barrels to smooth out tanning. Made in every vintage since 1998 except 02 + 08]

Piña

WINE LIST

MODERNA - PIÑA ALTA

- Benjamin Romeo • La Vinya de Andes • 2008 • \$270
 - La Cueva del Confador • 2008 • \$198
 - Confador • 2003 • \$625
- [99% Temp., 1% Garnacha
100% NFO, 19 mos.]

MODERN - PIÑA BAJA

- Palacios Remondo
 - La Vendemia → joven
 - La Montesa → blend french oak. 60% Garnacha / 30% Temp
 - La Propiedad → nearly 100% Garnacha, NFO.
→ not too expensive. \$100-150 on a wine list.

CVNE

= Compañía Vinícola del Norte de España

4 SEPERATE WINERIES:

① IMPERIAL

- first bottled in the 1920s
- all Rioja Alta fruit
- all french oak
- 3 wines: reserva, Gran reserva + Real de Asía (Spain)

② VIÑA REAL

- Rioja Alavesa
- Crianza, Reserva, Gran Reserva

③ CVNE

- dates back to 1879
- Rioja Alta + Alavesa fruit
- french + American oak

④ CONTINO

- first vintage 1973
- long, hot macerations
- french + American oak
- Rioja Alavesa

Lopez DE HEREDIA

- founded in 1877 by Rafael Lopez de Heredia y Landeta
- Lopez de Heredia displays a "Diploma de Garantia" on the back of their bottles → awarded to them by the Consejo certifying that they've never used grapes from outside the DOC Rioja, even when it was legal.
- Viña Tondonia vineyard was planted in 1914, followed by Bosconia, Lacunia + Cubillas
- only bodega in Spain to cooper all its own barrels.
 - only naturally-grown oak from the Appalachian mountains.
 - Oak vs. other woods (chestnut, elm, cherry), superior in:
 - physical resistance to filtration
 - elasticity
 - water tightness
 - resistance to microbial development
 - Rioja has the highest concentration of barrels in the world!
- Bosconia vineyard
 - used to be made up a high % of PN & called "Rioja Cepo Borgota"
 - clay + limestone
- Grañon vineyard
 - part of the viña Lacunia vineyard → 24 ha under vine, all viva.

LOPEZ DE HEREDIA

WINES:

A. Viña Tondonia

① Red Reserva - 75% Tempranillo, 15% Garnacha, 10% Marqués
CURRENT: 2005 - 12 years aging in oak

② Red Gran Reserva - same cepage as reserva
CURRENT: 1995 - 10 yrs. aging in oak

③ White Reserva - 90% Viura / 10% Malvasia
CURRENT: 2004 - 12 years in oak

④ White Gran Reserva - same cepage as reserva
CURRENT: 1994 - 10 yrs. in oak

⑤ Rosé Gran Reserva - 30% ~~Garnacha~~ Tempranillo, 60% Garnacha,
+ 10% Viura
CURRENT: 2000 - 4.5 yrs in oak

historical vintages:
1954, 61,
64, 66, 70,
73, 74, 78,
80, 81, 85,
87, 91, 94

B. Viña Bosconia

① Red Reserva - 5 yrs. in oak
CURRENT: 2005 - 80% Tempranillo, 15% ~~Tempranillo~~ Garnacha +
Marqués + Graciano

② Red Gran Reserva - same grapes as reserva
- 10 yrs. aging

C. Viña Cubillo

① Red Crianza - 65% Tempranillo, 25% Garnacha, w/
CURRENT: 2008 Marqués + Graciano
- 3 yrs. in oak.

D. Viña Gravonia

① White Crianza - 100% Viura
CURRENT: 2007 - 4 yrs. in oak

ARTADI

- Located in the heart of Rioja Alavesa, near Labastida
- founded in 1985
- Left D.O. Rioja starting w/ the 2014 vintage

4 separate vineyards:

1) ARTADI (Alava, Rioja)

2) Viña El Pison - ^{single} vineyard planted in 1945

3) Artan (Navarra)

4) El Seque (Alicante)

LA RIOJA ALTA

- based in flaw. founded in 1890 → thus "890" bottling
- own 360 ha, but still buy grapes as well.
- since 2002. have cooperated some of their own barrels
- mainly Tempranillo, w/ bit sof Marwelo + Graciano (except for Viña Ardanza, which has 25% Garnacha)
- only American oak.
- In 1904, La Rioja Alta absorbed Bodegas Ardanza
↳ thus "904" bottling

WINES:

- ① Viña Ardanza Reserva - 80% Tempranillo, 20% Garnacha from Rioja Baja
- 3 yrs. barrel aging separately, then together until 2013 (2008 vintage)
- ② Viña Arana Reserva - 95% Tempranillo w/ 5% Marwelo
- 3 yrs. in barrel
- ③ Viña Alberdi Reserva - 100% Tempranillo
- "crushed + destemmed following the Bordet's model"
- 3 yrs. in barrel
- ④ 890 Gran Reserva - 95% Temp + Marwelo + Graciano
- destemmed + crushed
- 16 yrs. in barrel
- ⑤ 904 Gran Reserva - 90% Tempranillo + 10% Graciano
- 4 yrs. in barrel

VINTAGES

- 2016** - Strong in both Ribera del Duero + Rioja, w/ good quality + high yields. Low yields in Catalunya.
- 2015** - Hot + dry. Good quality w/ reduced yields + higher alcohols.
- 2014** - A coolish growing season w/ some issues of grey rot.
- 2013** - A wet, long, cool growing season. RdD saw a long, dry summer, which helped w/ quality, but Rioja was pretty wet + rainy throughout.
- 2012** - The fifth unsuccessive ~~big~~ ^{small} vintage. Small berries → concentrated grapes w/ high tannins. Quite dry, yields down.
- 2011** - Heat stress → lower acid, soft tannins, lots of concentration + ripeness.
- 2010** - **[Excellente]** First vintage after yield max. decreases across region. Uniform ripeness and no excessive weather. Exceptional in both RdD & Rioja.
- 2009** - Quite hot, w/ average temperatures over 2003. Mid-September rains provided some reprieve w/ sun + dryness returning by the end of the month. Yields were initially high, w/ Consejo Regulador decreasing that some 80,000 kg be left unpicked.
 - Rioja Alavesa suffered the most from rains - few Reservas + Gran Reservas from here.
 - In general, a vintage for younger drinking.
- 2008** - Cool, somewhat wet summer w/ pristine weather at harvest. Yields were down, but wines were fresh + balanced.
- 2007** - Spring hail, summer mildew. Ribera del Duero fared the worst, w/ September frost that decimated the crop. Rains at harvest for Rioja, w/ some nice sunny, dry days to finish off.
 - Rioja Baja fared the best, and Rioja Alta the worst.
- 2006** - Spring hail in Rioja w/ drought stress. Big, long-lived Chianzas. Uneven wines, but tend to be on the more crisp, delicate side, though some can be a bit flabby.

VINTAGES

2005 - [Excelente] very solid vintage (rated Excelente for Rioja). leans toward the hot side.

2004 - [Excelente] An excellent year that has been somewhat overshadowed by 2005. 2004 offers a bit more roundness + warmth.

2003 - SUPER HOT! Small, early, drought-plagued harvest of often unbalanced wines.

2002 - Exceptionally cold winter + spring was followed by wet weather during the summer, which persisted during harvest. Disastrous for both quality & quantity. Garnacha was more successful this year.

2001 - [Excelente] Outstanding vintage for reservas + gran reservas. In this year, La Rioja Alta declared its *Vina Ardanza* a "Reserva Especial" - only the third time ever (also 1964 + 1973)

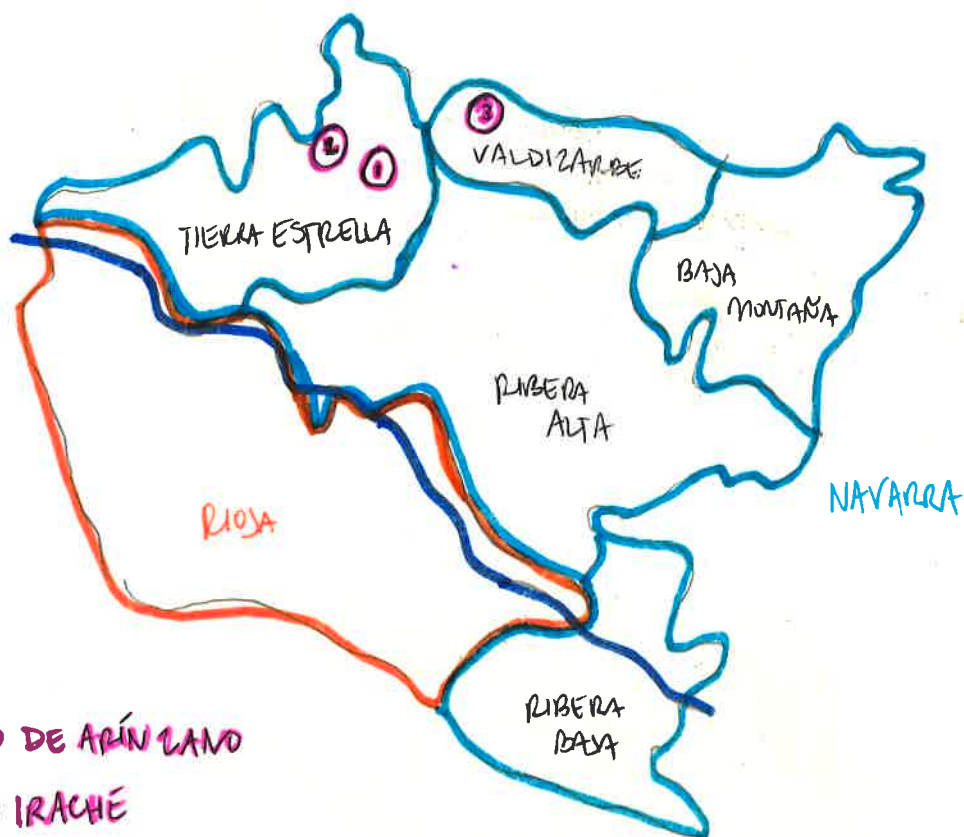
2000 - Severe rains necessitated heavy selection. Those who were building reputations on single vineyard management fared best: Benjamin Pomeo, Artadi, finca Allende + the Egvens. Better in Ribera del Duero than Rioja. Very hot summer.

1990s - best vintages are 1994 (Excelente), 1995 (Excelente) + 1996 (Muy Bueno). → Rioja

- 1995 + 1994 stylistic transition: first year of Contino's single vineyard *Vina del Olivo*, last of the classic CVNE Imperial Gran Reservas, and Artadi's *Vina El Pison* gets 99 Parker points.
→ Roda + Remirez de Ganza emerge, Muga debuts its more "new age" wine → Muga Torre.

1980s - 1981, 1982 + 1985 are best. 1986 is good for Ribera del Duero.

NAVARRA



- ① DO PAGO SENDO DE ARÍN LAMO
- ② DO PAGO PRADO IRACHE
- ③ DO PAGO OTAZU

Cuisine:

- Basque influence - Baccala, lamb
- Beans, asparagus, sheep's milk cheese (Idiazabal + Roncal)
- Chorizo, artichokes
- Pamplona - bull fights + rosé
- EVENA - Estación de Viticultura y Enología de Navarra
↳ particularly thorough research station
- phylloxera - hit ~ 1891

NAVARRA

5 sub-zones:

1. Tierra Estrella - NW
2. Val de Arba - Far north
3. Bajo montaña - north of Ebro, central
4. Ribera Alta - north of Ebro, central
5. Ribera Baja - south of Ebro

} higher altitude

• Soil consistent throughout - loam over gravel w/ limestone-chalk bedrock.

• Garnacha is the most planted grape as recently as 2011, but tempranillo has surpassed, w/ Cabernet being the third most.

• Chardonnay is the most planted white grape, but only accounts for 5% of acreage.

• used to be famous for rosado

WINE LIST

- Viña Magana, Reserva. 1997. \$165

STYLES PRODUCED:

1. Blanco → GB, Viura, Malvasia, Moscatel, Chard, SB
2. Rosado (Garnacha preferred)
3. tinto → temp. Grenache, Graciano, Marzemino, Cab, Merlot, Syrah, PN
4. vino de Licor (moscatel)

AGING REQS:

- Crianza tinto : 24 months total, w/ 9 in oak (max. 330 L)
- Crianza/Reserva/G. Reserva : w/ the exception of above, all other requirements are the same as the national minimum requirements.
- "Roble" (tinto only) : min. 90 days in oak (max. 330 L)

4 DO Pago Estates:

- DO Pago Arimzano
- DO Pago Prado Irache
- DO Pago Otazu
- ~~DO Pago Aules~~

ARAGÓN

tradition of Licoroso, rancio + Vin de Licor dulce

- cultural center for early united Spain + French connections (Catherine of Aragon - Isabella + Ferdinand's daughter + Henry VIII)

• 4 DOs:

1. Calatayud - southwesternmost
 - hottest + driest part of the upper Ebro valley
 - Garnacha + Malvasía once the primary white + red grapes

2. Campo de Borja - continuation of Navarra + Rioja Baja
 - Garnacha - 75% of vineyards - macabeo. most planted white
 - Alto Moncayo → producer to watch → old vino Garnacha, given 100 points by Robert Parker.

3. Cariñena - birthplace of Cariñena grape (< 10% now)
 - one of the first wine producing regions in Spain to have its borders delimited

4. Somontano - foothills of the Pyrenees
 - indigenous grapes: moristel + parraleta (red) + Alcañón (white), as well as int'l varieties.

• relatively flat - 200 m. elevation

① DO PAGO ANTES



CATALONIA + THE BALEARICS



- 4 provinces: Girona + Lleida in the north, bordering France
Barcelona + Tarragona in the center & south, down the coast.
- Cuisine: fish w/amy, rich in vegetables, ham + pork, garlic sauce, crema catalana, Garrotxa → goat's milk cheese
- original wines of the region were rancios + vins de licor from moscatel.
- Miquel Torres - actively promoted his wines in the US during the 1800s.
- stainless steel, temp control, plantings of Cab + merlot
- "Bordeaux option" - "DOs that can blend together (or area not in a DO) and release as Catalunya DO."

PLA DE BAGES

- recommended grapes:

- white: Macabeo, Chardonnay, Piquepoul Blanc, Parellada
- red: Cabernet Sauvignon, Garnatxa, merlot, Vil de Llebre, Sumoll Negre

COSTERS DEL SEGRE

- inland, where the Segre meets the Ebro

- subzones: Urgell, Gariques, Pallars, Jussà, Raimat, Artesa de Segre, Segrià, Valls de Riv Corb



- responsible for the birth of the DO
- Manuel Raventos purchased an estate here in 1914 and undertook major projects to revitalize the soils.
- much drier than most of Catalonia - did not do well w/ classic Catalan grapes.
 - ↳ Tempranillo + international grapes do better here.

WINE LIST

- Castell d'Encus "Elcam" • 2011 • \$85 [riesling + Albariño]
- Castell d'Encus "Acusp" • 2012 • \$120 [Pinot Noir, Pallars Jussà]
- Castell d'Encus "Thalam" • 2011 • \$115 [Cab. Cab Franc, PV, Pallars Jussà]
- Castell d'Encus "Quest" • 2010 • \$136⁺ [Syrah, Pallars Jussà]

- styles produced: blanco, rosado, tinto, vino de licor, vino de aguja, vino espumoso.

ALELLA

- north eastern most DO in Catalonia
- bedrock of schistous limestone ~~disappearing~~ spans Catalonia, disappearing under the maseta & re-emerging in Penedès.
- recommended grapes:
 - white - Pansa Blanca (Xarel-lo), Garnatxa Blanca
 - red - Garnatxa Negra
- known for its white wines
 - ↳ but all styles of wine are produced.

Empordà

- the DO where Spain meets France
- vino de licor as Pousillon cognates
- famous for rosados from Carinena
- recommended grapes:
 - white: Garnatxa Blanca, Macabeo, Moscatel
 - red: Samsó (mavella), Garnatxa (Lladoner Tinto)
- subzones: Alt Empordà, Baix Empordà

CONCA DE BARBERÀ

- in bit Costers del Segre & Tarragona
- "conca" - crater shaped valley that provides shelter from the winds + frost.
- 2/3 planted to white grapes - macabeo, Parellada + Chard
- red grapes: Trepat, Garnatxa + Ull de Llebre (Tempranillo)
- lots of grapes for cava production

CATALUNYA DO

Styles: blanc, rosado, tinto, vino de licor, vino de aguja (semi-sparking)

~ 55,000 ha of vines can fall under this DO.

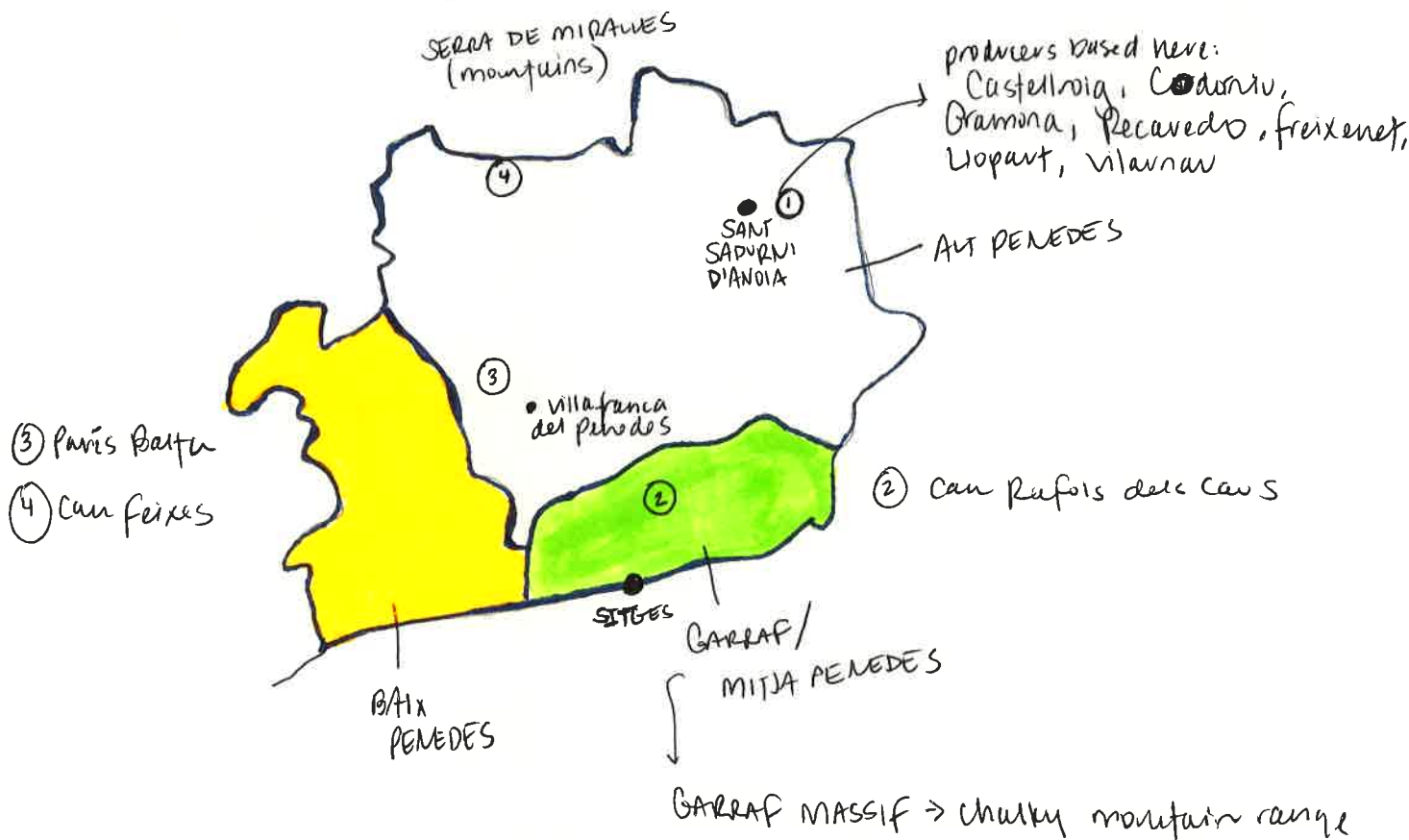
Special style of vino de licor made here called vino de uvas Sobremadurada → blanco style made from over-ripe grapes.

PENEDÈS

• Push in the 60s to reinvigorate Penedès by the government of Barcelona → more red wine desired.

• 3 levels:

1. Baix - Penedès - sea level to 250 m.
 - closest to coast
 - Garnacha, Monastrell, Cariñena
 - everyday whites
2. Mitja - Penedès - 250 - 500 m.
 - Cab, Merlot, Temp
 - Best cava grapes (Xarel-lo, Parellada, Macabeo)
3. Alt - Penedès - 500 - 850 m.
 - Chard, PN, Cab Franc, Gewurz, Riesling



PENEDES

- 80% of vineyards • Xarel-lo, Parellada, Macabeo + Chardonnay
→ other white grapes: Subirat Parent (malvasia riojana), Moscatel de Alexandria, Moscatel de Frontignan, Chenin Blanc + Sauvignon Blanc

WINE LIST

- Gramona "Gessami" • 2012 • \$45 [SB, Gewurz + Moscatel]
- Nun "Vinya dels Taus" • 2007 • \$152 [65-100yr. old Xarel-lo vines, caked]
- Parés Batia "Blanc de Paus" • 2011 • \$40 [Parellada blend]
- Parés Batia "Calcani" • 2007 • \$40 [Xarel-lo Blend]
- Can Feixes • 2012 • \$40 [Xarel-lo blend]

Styles produced:

- Blanco
- Rosado
- Tinto
- Vino Dulce Natural
- Vino Dulce de Uva Sobremadurada
- Vino Aguja
- Vino Espumoso → 3.5 bars pressure min., traditional method

Unofficial subzones:

- Vallès de Bittles Anoia (valleys of the Bittles & Anoia Rivers)
- Conca del riu foix (Foix river Basin)
- Serra d'Anoia (the Anoia Range)
- Massís del Garraf (The Garraf Massif)
- Costers d'Ondal (Slopes of Ondal)
- Marina del Garraf (Garraf Shore)
- Costers del Montmell (Slopes of Montmell)

PENEDES CLASSICO

- established 2013
- wide variety of grapes allowed

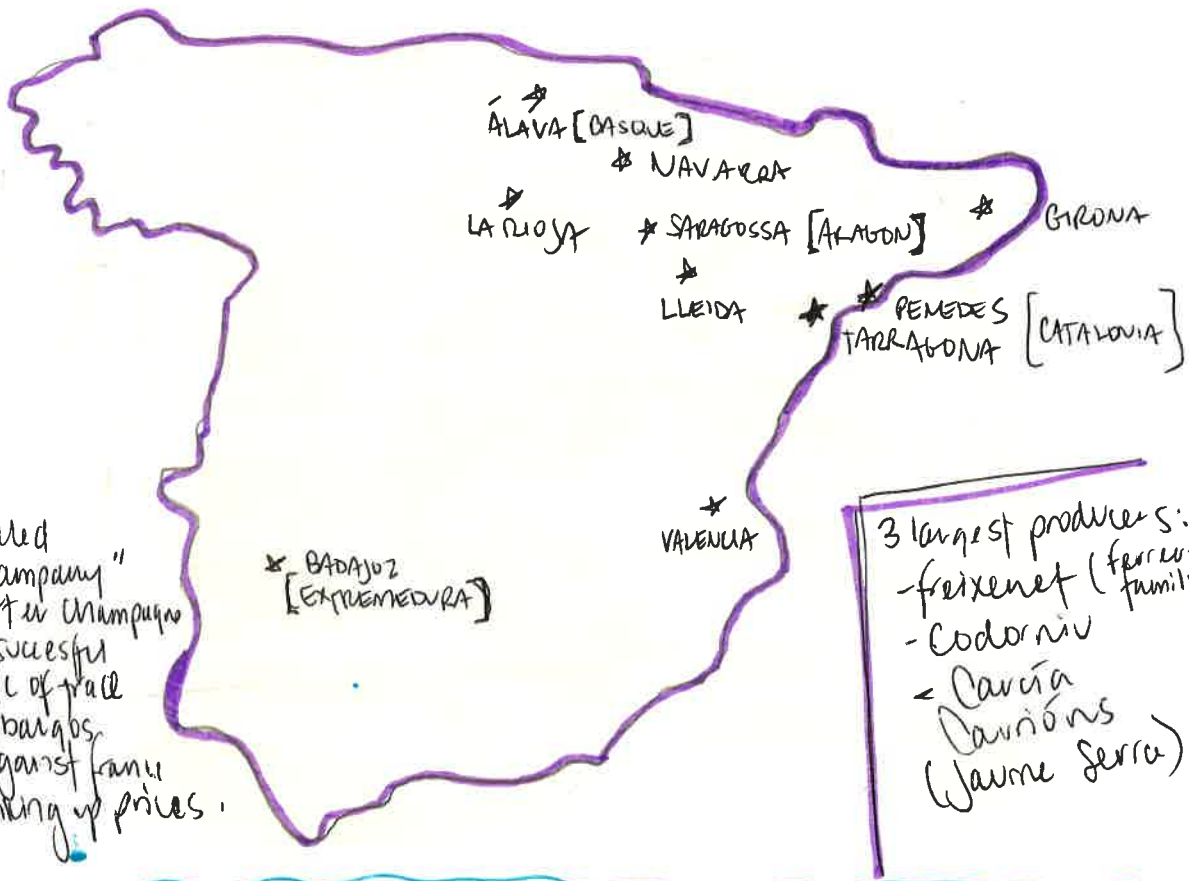
- "Classic Penedès" → a sub-app classification w/in DO Penedès for sparkling wines produced in the region.
→ the producers behind this appellation believe that the Cava brand has been diluted.
- 15% of the sparkling wine produced under Cava DO are from ~~the~~ massive producers: Freixenet, Codorníu
- must be organic grapes → grapes must be estate grown, pressed + bottled.
- every wine is vintage, 15 months lees,

CAVA

- Only two wines in Spain do not have a legal requirement to carry denomination de origen on the label - Cava + Jerez (??)

• First commercial Cava - 1872, Josep Raventós, in Sant Sadurn d'Anoia.
- Codorniu was founded in 1551.

called "Xampuny" after champagne
→ successful b/c of trade embargos against France
hiking up prices.



3 largest producers:
- Freixenet (Ferrer family)
- Codorniu
- Cava de Carrións (Jaume Serra)

CAVA DO

• Regions: Aragón, Basque Country, Catalonia, Extremadura, La Rioja, Navarra, Valencia

• Styles: Espumoso (Blanco + Rosado)

• Grapes:

- blanco, rec: parellada, xarel·lo, macabeu
blanco, auto: Chardonnay, Subirat Parent (malvasia)
- tinto: Pinot Noir, monastrel, Garnacha tinta, Trepat (trepat may only be used for rosé)

→ most planted

• Alcohol:

- base wines: 9.5 - 11.5%
- Cava: 10.8 - 12.8%

• Sweetness Levels:

- Brut Nature: 0-3 g/L
- Extra Brut: 0-6 g/L
- Brut: 0-12 g/L
- Extra dry: 12-17 g/L
- Dry: 17-32 g/L
- Semi-dry: 32-50 g/L
- Sweet: 50+ g/L

Aging reqs:

- Cava 9 mos. on lees
- Reserva, 15 mos. on lees
- Gran Reserva, 30 mos. on lees (Brut, Extra Brut, & Brut Nature only)

Permitted vine training:

- en vaso
- en espaldera (trellis): Cordon (single or double) or vara y puyar (single or double)

CAVA

→ highest proportion of organic + biodynamic vines in France.

Issues:

- oxidation of grapes
- harvesting too late
- must carry the four-pointed star on the cork & have the word "Cava" on the label.

WINE LIST

- Castellborg Rosat NV • \$45
- Reserva Brut Nature NV • \$50
- "Sabatè i Coca" Reserva Familiar Brut Nature 2009 • \$97
- Colet Navarros Extra Brut 2009 • \$85
- Extra Brut Reserva 2008 • \$97
- [collaboration w/ Sergi Colet - labeled "Penedès" rather than Cava. Xarel-lo dominant. 29 mos. on lees for reserva]
- Gramona Imperial Gran Reserva Brut NV • \$62
- Celler Batle Brut Gran Reserva 2002 • \$195
- [60% macabeo, 40% parellada - 7 yrs. on lees]
- Recaredo Reserva Particular 2001 • \$209
- [60% macabeo, 40% parellada - 7 yrs. on lees]

Juve y Camps → Reserva de la familia → first great success for reserva quality

CAVA DE PARAJE / CAVA DE PARAJE CALIFICADO:

→ "zone"

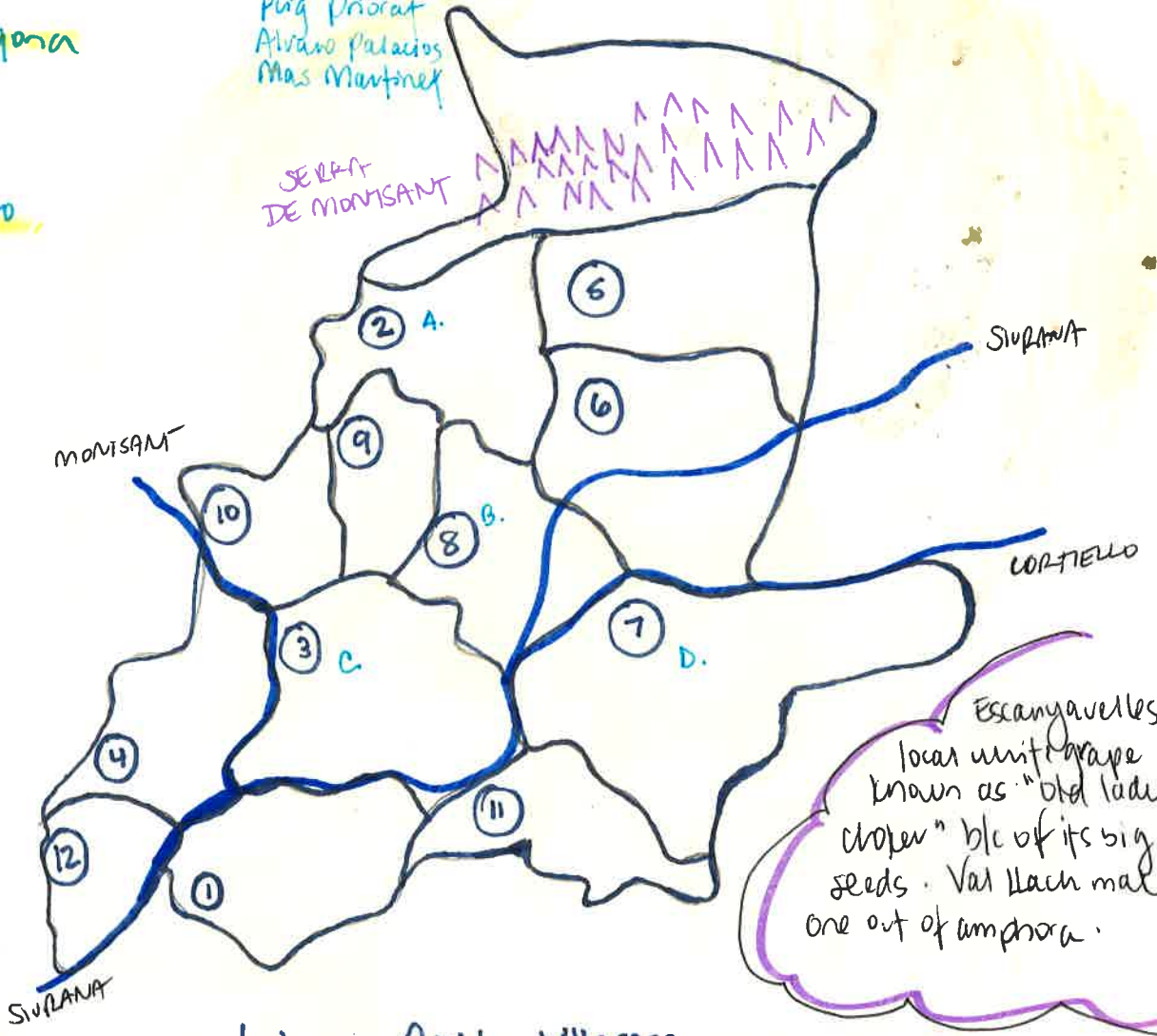
- single ^{vineyard} ~~estate~~ categories for hand-harvested wines → 10 y.o. vineyards
- min. 36 month ^{beyond} frage (Gran Reserva level)
- Calificado must be vintage dated & may only be Brut, Extra Brut, or Brut Nature. Lower yields & press requirements.
- no estate classification
- 12 sites, w/ affiliated producers, have been announced:
- Torello (Vinyes de Can Martí)
- Recaredo (Turó del Mota - Serral del Vell)
- Alta Alella (Vallcirera)
- Juve y Camps (La Capella)
- Freixenet (Can Sala)
- ~~Atarot~~ Codorniu (La Pleta, El Pros Nou & La Fidevera)
- Vins el Cep (Can Prats)
- Gramona (Font de Ju)
- Castellborg (Terroja)

Priorat

- Province of Tarragona
- 100-700 m. in elevation
- Takes its name from the Priorato de Scala Dei.
- River Siurana runs through Priorat - a tributary of the Ebro.
- Bedrock is part of the Suhst Stratum that surfaces in the Douro.
- In the river valleys, the bedrock is slate, w/ alluvial topsoils.
- Licorella - alternate layers of slate + granite
- Hectares under vine:

- A. Scala Dei
- B. Terror al Limit
- C. Clos Erasmus
Clos moqador
Costers del Siurana
Puig Priorat
Alvaro Palacios
Mas Martinet

D. VAL LLACH
Clos de Porrera
Miri d'ajol



Escanyavelles + local unit grape known as "old lady crop" b/c of its big seeds. Val Llach makes one out of amphora.

Vi de la Vila / vino de pueblo

- ① Bellmunt del priorat
- ② Escaladei
- ③ Gatallops
- ④ El Lbar
- ⑤ La moxera de montsant

Villages:

- ⑥ Poboleda
- ⑦ Porrera
- ⑧ Torroja del Priorat
- ⑨ La Vil·la Alta
- ⑩ La Vil·la Baixa
- ⑪ Masos del falses
- ⑫ Solanes del molar

- Garnacha tinta - 37.4%
- Samsó (marwala) - 25.4%
- Cabernet Sauvignon - 13.2%
- Syrah - 11.8%
- Merlot - 5.5%
- Garnacha Blanca - 2.8%

- became a DOCa (DOQ in Catalan) in 2009 (recognized by Catalans as DOQ in 2000)

- 1989 - Rene Barbier's cooperative project in Gatallops - one wine released under 5 different labels:



Clos Martinet, Clos moqador, Clos Dofi, Clos Erasmus, Clos de l'Oba

Priorat

DOCa

• Vi de la Vila / Vno de poble / villages:

1. La Morera de Montsant
2. Gratallops
3. Bellmunt del Priorat
4. Escaladei
5. Porrera
6. Doboleda
7. La Vilella Baixa
8. La Vilella Alta
9. El Lloar
10. Masos del Terme de Falset
11. Solanes del Terme de El Molar
12. Torroja del Priorat

• Authorized grapes

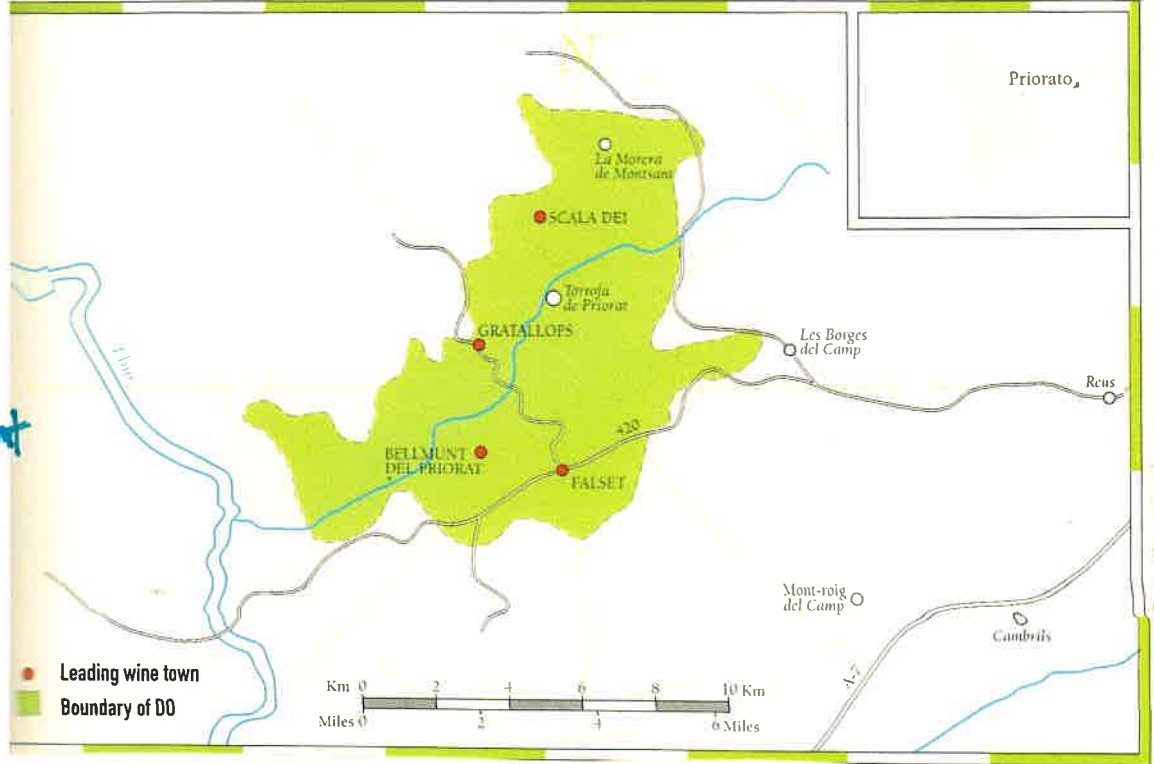
- blanco: garnacha blanca, macabeo, Pedroximenez, Chenin, Moscatel de Alejandria, Moscatel de Gran Menudo, Pansal (Xarel·lo), Picapoll Blanco
- tinto:
 - recommended: garnacha tinta, samsó (mazuela)
 - authorized: garnacha peluda, Cabernet sauvignon, Cabernet franc, tempranillo, PN, Syrah, Merlot, Picapoll Negro.

• min. ABV

- blanco/rosado: 13%
 - tinto: 13.5%
 - vino rancio / vino dulce natural / mistela: 15%
- ↑ not fortified

VI DE FINCA → "wine of parcels"

- Catalan only version of vino de pago → not recognized federally
- wine has to have been made for 10 yrs



Vi de la Vila wines must include a min. 60% recommended varieties, or a min. 50% recommended varieties if only one is present.

- 2006 - Clos Mogador (Clos Mogador)
- 2013 - Mas de la Rosa (Val d'Auch)
- 2013 - La Scala / Gigil / Le Havre / Parau (Jean Leon / Torres Penedes)
- 2014 - Teixar (Vinyes Domènec Capganes, Montsant)
- 2015 - Arnau Oller (Oller del Mas → Pla del Bages)
- 2016 - 3.9 (Abadal + Pla de Bages)

PRIPAT

WINE LIST

- Clos Mogador "Nelin" (GB, PN, Viognier) ^{combo of concrete, steel + oak} \$180
- BLANCO
 - Clos Figueras "Font de la Figuera" Blanco. 2011. \$95
[Viognier, Grenache Blanc, Chenin Blanc]
 - Scala Dei "Les Bravares" Blanco. 2009. \$60
[100% Garnacha Blanca]
 - Vinos de Maera "Odysseus" Pedro Ximenez. 2009. \$75
 - "Odysseus" Garnacha Blanca. 2009. \$75

TINTO

→ POBOLEDA

- Mas Alta "La Basseta" 2005. \$85
- Mas Doix. 2008. \$200

→ LA ~~VIEJA~~ VIEJA ALTA

- Francesc Sanchez-Bas "Monsalvat" 2006. \$160

→ TORROJA

- Terroir Al Limit "L'Arbassar" 2008. \$180
2003. \$182
- "Les Manyes" 2009. \$336
- "Dits del terra" 2008. \$180
2002. \$178
- [Eben Sadie + a German. old vine garnacha + merlot]

→ GRATALLOPS

- Clos Mogador. 2010. \$210 [Garnacha, Cab + Syrah]
- Clos Erasmus "Laurel" 2011. \$125
2010. \$402
2006. \$333

[Daphne Graian - named after Erasmus, the philosopher - in
Praise of Folly]

Priorat

WINE LIST

→ GRATALLOPS

- Renamed from Clos Dofi in 1994.
- Alvaro Palacios "Finca Dofi" • 2011 • \$160
 - Clos L'Ermita • 2011 • \$1874
 - 2010 • \$1398
 - 2004 • \$1049
 - Mas Martinet

100% Garnacha, vineyard acquired in 1993

3003E

→ PORRERA

- Ferrer Bobet • 2004 • \$210
- Mit de Mir • 2010 • \$206
- Cims de Porrera • 2005 • \$145
- Val Lluch

→ BELMUNT

- Mas d'en Gil "Gran Puig" • 1998 • \$435

VI DE PARATGE ("paracha")

- "zones" larger than a single vineyard, but smaller than a village. (unlike Cava's paraje/paratge, which is single vineyards)
- paving the way for single vineyard classification → Vi de Vinya

MONTSANT

- A ring around the bottom of the hill that is Priorat.
 - ↳ doesn't have the soils or microclimates of its more illustrious neighbor, but much more character than the rest of Tarragona, which is a low plain.
- Falset - main town (previously the area was a subzone of Tarragona called Falset, until 2002)
- loam + limestone over a granite base.
- authorized grapes:
 - blanco: Chardonnay, Grenache Blanc, Malabeu, Pansa (Xarel-lo), Moscatell de Gra Petít, Parelada
 - tinto: Cab, Samsó (Mazuela), Garnacha, Merlot, Monastell, Picapoll Negra, Syrah, Vil de Llebre
- tinto must be 12.5-15% ABV

WINE LIST

- El Espectacle del Montsant . 2008 . \$233
[co-owned + produced by René Barbier - 100 yr. old Garnacha vines - "the ~~Emita~~ of Montsant"]
- OTO Vins "Palen" . 2009 . \$210
- Bul + Guine
- Vins la Universa "Dido" . 2008 . \$160
[Sara Pover, Mas Martinet, project in Montsant]
Garnacha, Merlot, Cab
- Myles Domenech → Teixar (vi. de finca) ≈ \$100/wine list.

STYLES PRODUCED:

- blanco, rosado, tinto
- vino rancio (fortified)
- mistella
- garnatxa de Montsant - vino de licor
- vino dulce natural
- vino vinblanc (fortified pansa)

TERRA ALTA

- highland region located in the extreme South of Catalonia
- borders Aragon on its east
- good terrain: 400m. altitudes, limestone soils, good drainage
- recommended grapes (many more authorized)
 - blanco: garnacha blanca, macabeo, parellada
 - tinto: garnacha, samsó (mazuela)

TARRAGONA

- "Tarragona Clásico" - now Garnacha de Tarragona, min. 2 yrs. in oak
 - sweet fortified red wine
 - "poor man's Port"
 - 100% Garnacha - 12 yrs. in oak
- Two sub-zones: Comarca del Camp
Comarca Ribera d'Ebre
- Ranito vines + mistella are very popular.

THE BALEARICS

• Four islands:

- Mallorca
- Menorca
- Eivissa (aka Ibiza)
- Formentera

BALEARIC
GASTRONOMY:

- mayonaisse!
- Mahon cheese
- seafood

DINISSALEM DO

→ Drensat Blanco

- blanco: min. 50% Moll or min. 50% Moscatel
- tinto: min. 50% Manto Negro
- rosado
- vino espumoso - min. 50% Mou for blanco

MALLORCA

PLA I LLEVANT DO

- "Plain + East coast"
- blanco, rosado, tinto, vino de licor, vino de aguja + vino espumoso.

WINE LIST

- Anima Negra "AN" · 2008 · \$112 [VAT Balearics - 65% Cartet]

MURCIA

- similar climate, gastronomy + culture as Valencia, but distinct in its language.

BULLAS DO

Styles produced:

- blanco (recommended: macabeo)
- rosado + tinto Andalusia (min. 60% Monastrell)
- vino de licor - 100% Monastrell
- vino espumoso - traditional method

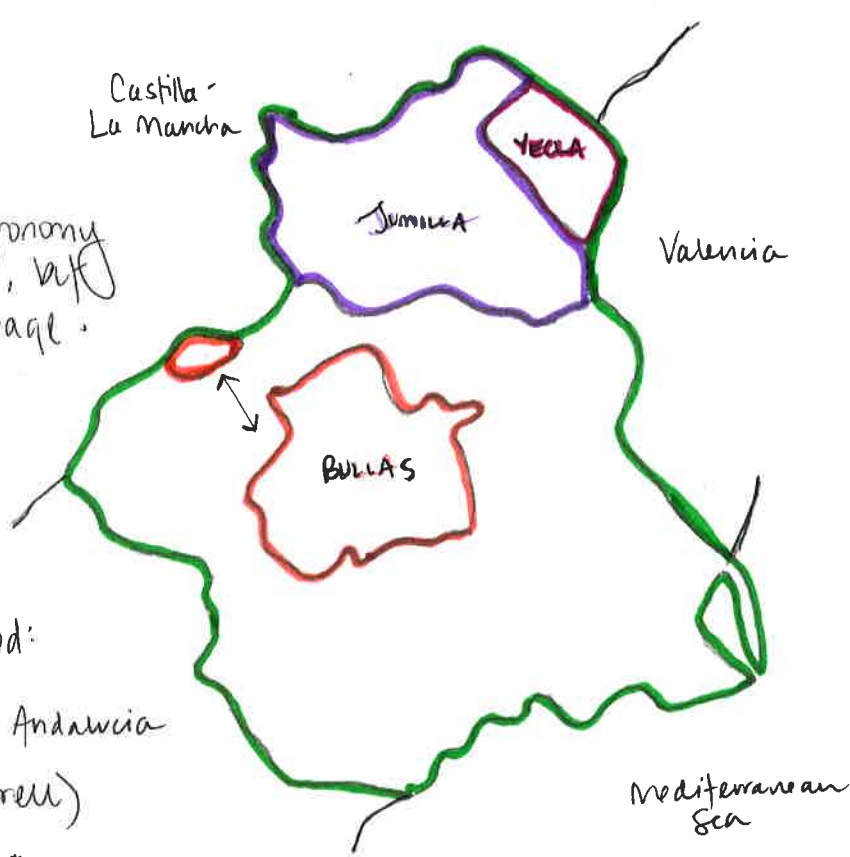
JUMILLA DO

- shared by Murcia + Castilla-La Mancha
- in the 1990s, a giant industrial bodega called SPIN dominated production
- high + dry + sandy soils
- Bodegas El Nido
- blanco, rosado, tinto, Monastrell rosado/tinto (min. 85%), dulce, vino de licor (100% Monastrell)

YECLA

- history of creating wines for blending + export
- red recommended: Monastrell
white: macabeo, airen, marsequera, etc.

the traditional varieties of Jancio + sweet wines.



"THE LEVANT" → where the sun "gets up" Includes 2 autonomías: Valencia + Murcia, w/ 3 DOs each.

VALENCIA

- Valencia is the name of the autonomía, province, Capital city + DO.
- largest wine port in the country.
- gastronomy:
 - oranges
 - paella
 - shellfish

AUCANTE DO

- Sweet + rancio wines are traditional

• styles:

- **blanco, rosado + tinto** (seco, semiseco, dulce)

- **vino doble pasta**: wines fermented + macerated w/ double the amount of solids

- **vino rancio** → 2 yrs. in glass or wood, store in the sun.

- **vino noble**: wines must be produced exclusively from recommended varieties and may not be fortified.

- **Fondillon**: 100% Monastrell (overripe, not fortified) min. 11% ABV, min. 10 yrs. in wood

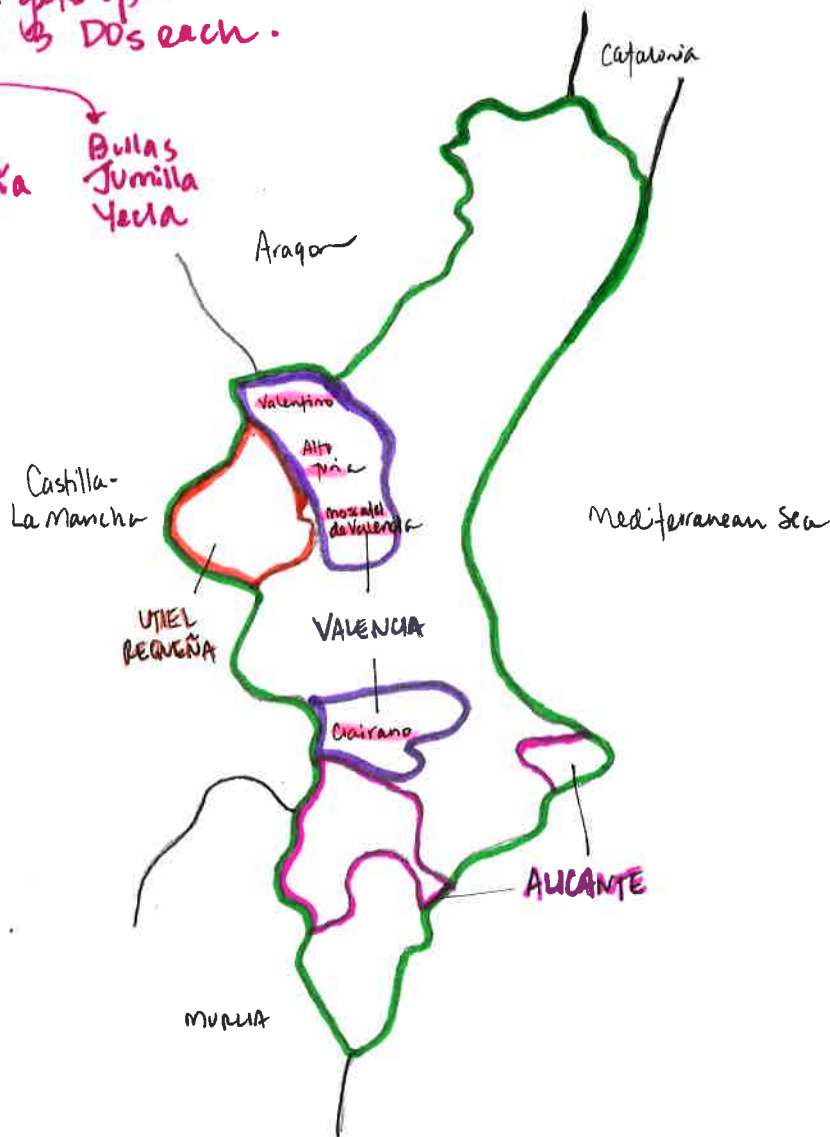
- Primitivo Quiles "fondillon Soleira rancio"
- Buitierrez de la Vega "Casta Dura fondillon"

- **Moscatel de Alicante**: **Vino de Licor** or **Vino Dulce**, Muscat of Alexandria

- hot, humid + mediterranean
- low rainfall to reduce heat
- recommended grapes:

- blanco: Mersequera, Airén, Macabeo, Moscatel de Alejandria

- tinto: garnacha tinta, garnacha tintorena, tempranillo, monastrell



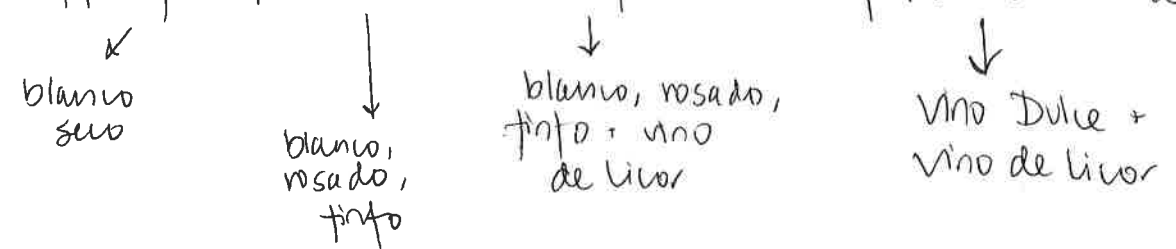
UTIEL - PEQUEÑA

- 80% of vineyards are planted to Bobal
- styles produced:
 - blanco, rosado, tinto
 - "superior" ⇒
 - blanco = macabeo / chardonnay
 - rosado = 100% Bobal
 - tinto = tempranillo and/or Grenache
 - vino espumoso
 - espumoso aromáticos
 - vino de aguja
 - vino de licor - native varieties only (Bobal + Planta Nova)
 - vendimia inicial (nouveau vines)

DO Pago Estates:
- El Terrerazo
- Los Balagueses

VALENCIA DO

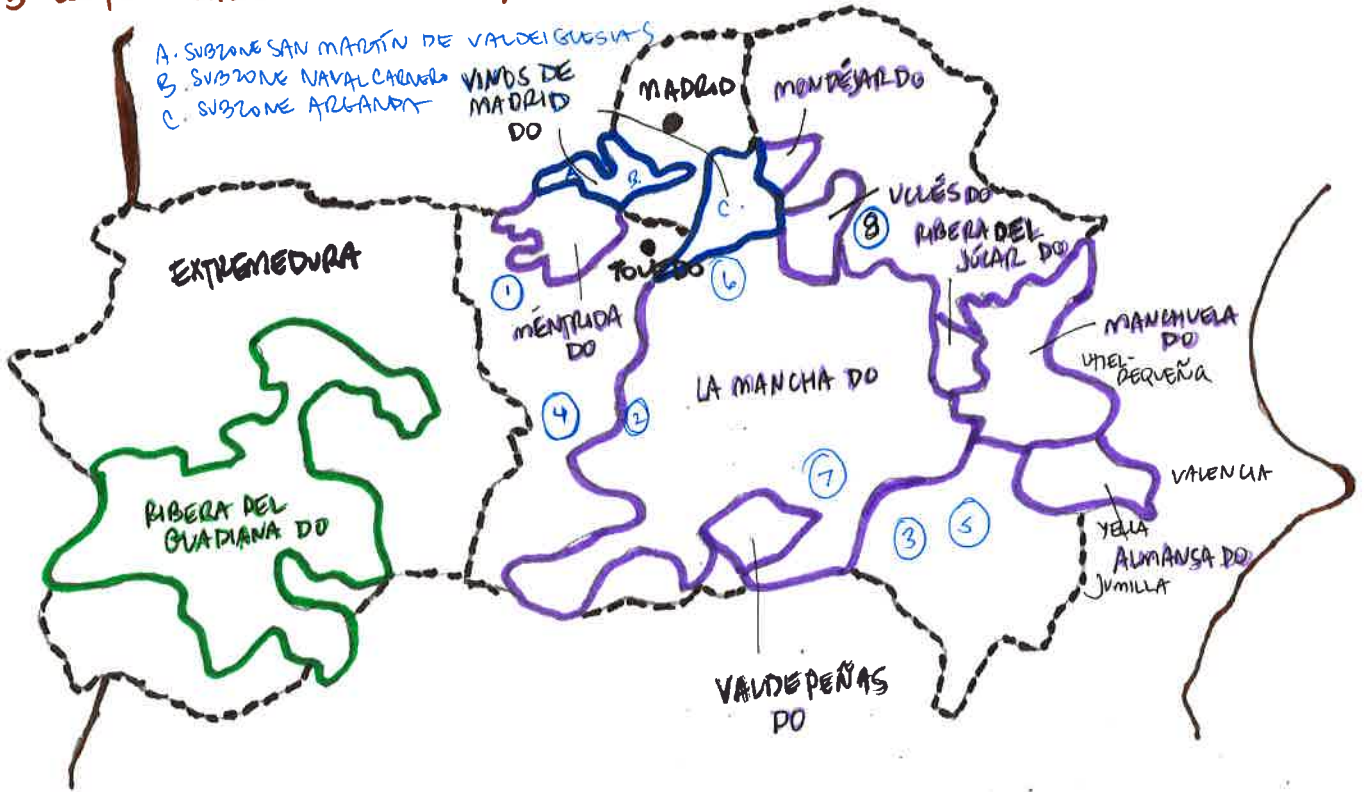
- does not cover the other 2 DOs of the autonomía Valencia
- subzones: Alto Turia, Clariano, Valentino, Moscatel de Valencia



- styles produced:
 - blanco, rosado, tinto
 - vino de licor + vino rancio
 - vino espumoso + espumoso aromático
 - vino de misa / vino consagrar Valencia (vino de licor, sacramental)
- main red grape is Monastrell, main white grape is Merseguera

THE MASETA

- the meseta is the high, central plain of Spain called "New Castille" after the reconquest.
- 3 autonomías: Madrid, La Mancha + Extremadura.



CASTILLA-LA MANCHA

- sheep farming is the biggest industry → manchego

ALMANSA DO

- Bodegas Diguera's
- hot + dry
- monasterium - 50% of vineyards
- red wine production = 80%.

MANCHUELA DO

- borders Utiel-Requena → Bobal is the main grape

- ① DO PAGO DOMINIO DE VALDEPUSA (MARQUÉS DE GRUÑÓN)
- ② DO PAGO FLORENTINO
- ③ DO PAGO FINCAELEZ
- ④ DO PAGO DEHESA DEL CARUNZAL
- ⑤ DO PAGO GUIJOSO
- ⑥ DO PAGO CAMPO DELA GUARDIA
- ⑦ DO PAGO CASA DEL BLANCO
- ⑧ DO PAGO CALMADILLA

CASTILLA - LA MANCHA

LA MANCHA DO

- largest DO in Spain
- Pomas group → mass market
- continental → hot summers + cold winters, drought is an issue
- Airén + Cencibel (Tempranillo) are the main grapes
- 192, 425 ha under vine

VALDEPEÑAS DO

RIBERA DEL JÚCAR DO

VLLÉS DO

MONDÉJAR DO

MÉNTRIDA DO

- northwestern - close to Madrid
- Jimenez - Landi

MADRID

VINOS DE MADRID DO

- cisto: cocido → winter stew based on chickpeas
la madrileña → spicy boiled tripe
- subzones:
 1. San Martín de Valdeiglesias
 2. Navalcarnero
 3. Arganda
- "sobremadura" - traditional wines produced by long maceration (skin contact for up to 180 days)

WINE LIST

- Comandante G "Rumbo al Norte" 2010 • \$300 [old vine Garnacha]
- Bera ab eleba "Camino de Navaherreros" 2012 • \$60 [Garnacha]

EXTRREMADURA

RIBERA DEL GUADIANA DO

- Alentejo, in Portugal, lies to the west.
- Very fertile agricultural area
- Jamon Serrano + Pata Negra are delicacies
- goat's + cow's milk cheeses
- Subzones were once their own Vdts:
 1. Tierra de Barros
 2. Ribera Alta
 3. Ribera Baja
 4. Montánchez
 5. Matagorda
 6. Cañamero
- Guadiana river
- white grapes make up 80% of vineyards
 - blanco, rosado + tinto

DO PAGO ESTATES

CASTILLA-LA MANCHA

- Dominio de Valdepeña (2003)
- Finca Élez (2003)
- Guijoso (2005)
- Dehesa del Camiral (2006)
- Campo de la Guardia (2009)
- Florentino (2009)
- Casa del Blanco (2010)
- Calzadilla (2011)

NAVARRA

- Anizano (2007) - Tierra Estella
- Prado de Irache (2008) - Tierra Estella
- Otazu (2009) - Valdeizarbe

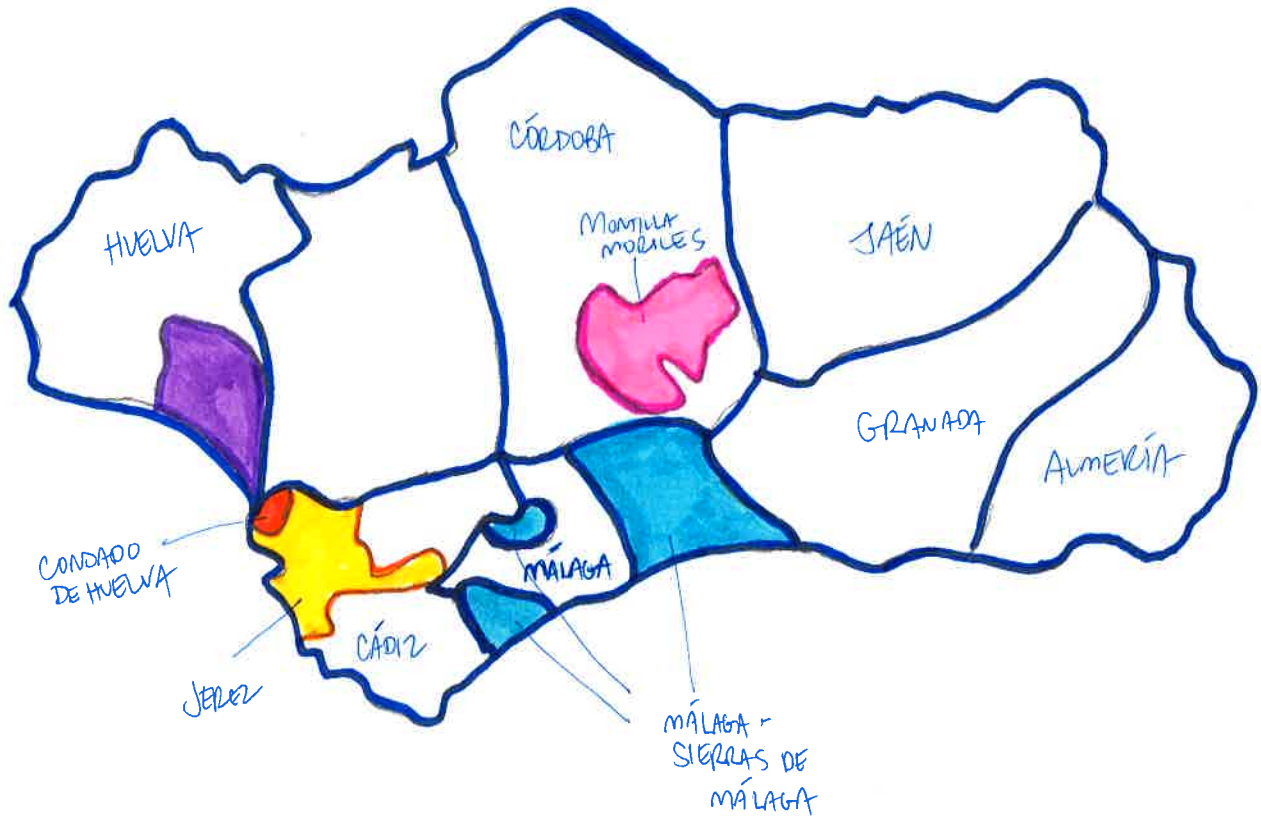
VALENCIA - UTIEL PEQUEÑA

- Los Palaqueses (2011)
- ~~Chozas Carrascal (2012)~~ • Terrerazo (2016)

CAPINENA

- Aylés (2011)

ANDALUSIA + THE CANARIES



JEPEZ + MONTILLA MORILES → SEE PORTUGAL + FORTIFIED WINES

- stronger Moorish/Arabic influence than elsewhere in the country
- cuisine: seafood, churrasco, gazpacho, goat, cow + sheep cheese

VCIOS of Andalucía:

- Granada VCI
- Lebrija VCI

CONDADO DE HUELVA

- north of Jerez on the coast
- traditional styles of wine

→ other styles.
 - blanco / blanco joven / blanco tradicional
 - vino generoso de licor - generoso style produced in solera, may be released as pale dry, cream, pale cream + medium.

- condado pálido: generoso style produced in solera, biologically $\approx 15-57$ ABV, 5 yrs. in wood
- condado viejo: generoso style produced in solera, oxidatively $\approx 17-23$ ABV, 3 years in wood

- ZALEMA - main grape variety, occupies 80% of the vineyard area
- DO only apply to white wines, now a tinto denomination, w/ Syrah, Temp., used to Cab, Cab franc + merlot authorized.

MÁLAGA + SIERRAS DE MÁLAGA

Málaga DO

- sub-zones: Axarquía, montes de Málaga, manilva, Norte

styles produced:

- vino seco (not fortified)
- vino de uvas sobremaduras (not fortified, sweet) ^{overripe grapes}
- vino de uvas pasificadas dulce (not fortified - dried grapes)
- vino delicia (fortified - seco, semiseco) abocado, semidulce, dulce

745 g/L 245 g/L 12-45 g/L 45-140 g/L

DULCE VINO DE LICOR

- vino maestro: fresh grapes, fortified before fermentation (vat) min. 100 g/L RS
- vino dulce natural: fresh grapes, fortified after fermentation start \rightarrow 350 g/L min. must weight
- vino fierro: "sun-dried" grapes, fortified after fermentation start

- recommended grapes: PX, moscatel de Alejandría, moscatel de Granada, menuda

VINO DE LICOR AGRIC DESIGNATIONS

- Málaga Pálido: < 6 months
- Málaga: 6-24 mos. in oak
- Málaga Norte: 24-36 mos. in oak
- Málaga Añejo: 36-60 mos. in oak
- Málaga Transañejo: min. 60 mos. in oak

MÁLAGA • SIERRAS DE MÁLAGA

COLOR INDICATIONS:

- Dorado/golden: produced w/o the addition of amrape
- Rojo Dorado/Red Gold: produced w/ up to 5% amrape
- Oscuro/Brown: produced w/ btl 5-10% amrape
- Color: produced w/ 10-15% amrape
- Negro/Dark: produced w/ min. 15% amrape

OTHER LABEL INDICATIONS:

- Lágrima: traditional style of Málaga vino de Licor produced w/o any mechanical pressing
- Lacrimae Christi: Lágrima wines aged a min. of 2 years.
- Fajarete: traditional style of Málaga produced w/o amrape or pantomima
- Vendimia Asoleada: wines produced solely from PX and/or moscatel dried through soled method.

45-140 g/L

ARRAPE

- concentrated grape must, heated + reduced ^{by} $\frac{1}{3}$ its original volume

PANTOMIMA

- concentrated grape must, heated + reduced to 60% its original volume.

Sierras de Málaga - vineyards at higher elevations producing dry, unfortified blanco, rosado + fino.

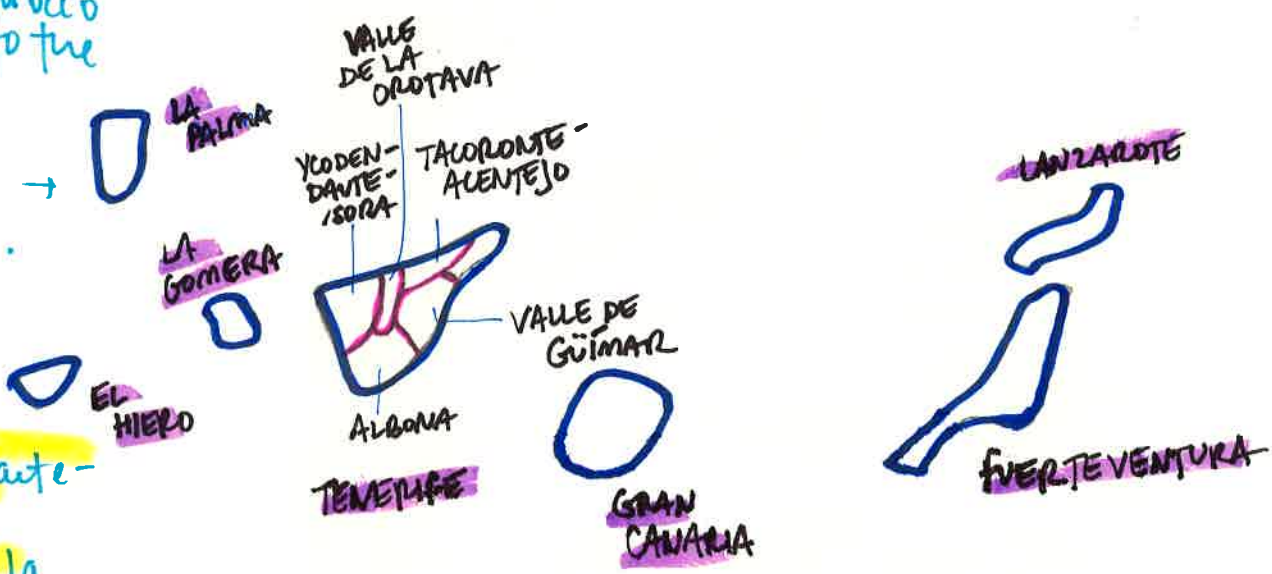
Telmo Rodríguez makes Málaga w/ moscatel called "molino Real"

PALE DRY + PALE CREAM → no amrape or pantomima
 ↓ ↓
 max. 45 g/L 45-100 g/L

THE CANARY ISLANDS

- 28° latitude ⇒ quite hot!
 ⇒ volcanic

- no phylloxera
- nearest part of the Spanish mainland is 682 to the NE. The SW coast of Morocco is 62 miles to the east.
- "fertility in profusion" → subtropical.



TENERIFE

5 DOS:

1. Ycoden-Daute-Isora
2. Valle de la Orotava
3. Valle de Gütmaz → vino dulce clásico, same manner as Abona
4. Tacoronte-Acentejo → first DO of the Canaries approved
5. Abona → vino dulce clásico produced from sunned moscato grapes, min. 45 g/L RS

Island DOs:

EL HIERRO

GRAN CANARIA

- vino dulce clásico

LA GOMERA

- specializes in varietal white wine made from forastera.

LA PALMA

- "Vinos de Tea" - traditional white, red & rosado wines aged in Canario pine wood. Traditionally made w/ Negramoll.

Ycoden-Daute-Isora:

- Viñatigo "Baboso" · 2008 · \$88
 ↳ grape
- Viñatigo "Gual" · 2008 · \$72
- Viñatigo "Verdello" · 2008 · \$78

Red grapes - Listán Negro, Negramoll (Tinta Negra), malvasía rosado, Listán Prieto (mission)

White grapes - malvasía, Gual, Forastera Blanca, moscatel, Listán Blanco (Palomino)

LANZAROTE

→ "moon-like landscape" → shallow holes dug into flat, black soil, protected by a stone wall → winds!