



# Spanish Wines

Third largest producer in the world (2017)

# Polyphenols

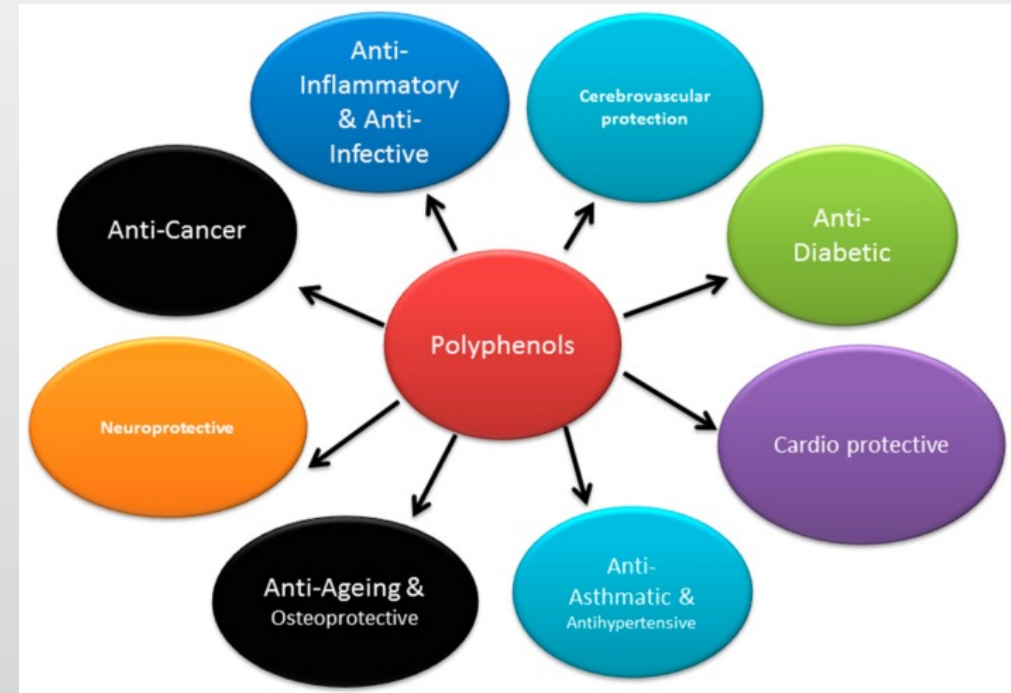
*antioxidants with health benefits*

**Resveratrol** is found in the skins of wine grapes, for both red and white grapes. Grapevines in cool, damp regions with higher *risk of grape diseases*, such as Bordeaux and Burgundy, tend to produce grapes with higher levels of resveratrol than warmer, drier wine regions such as California and Australia.

**Tannins** are found in the skin, stems, and seeds of wine grapes.

Oak aging can also produce polyphenols.

**Food sources: dark chocolate, grapes, strawberries, apples, almonds, olives**

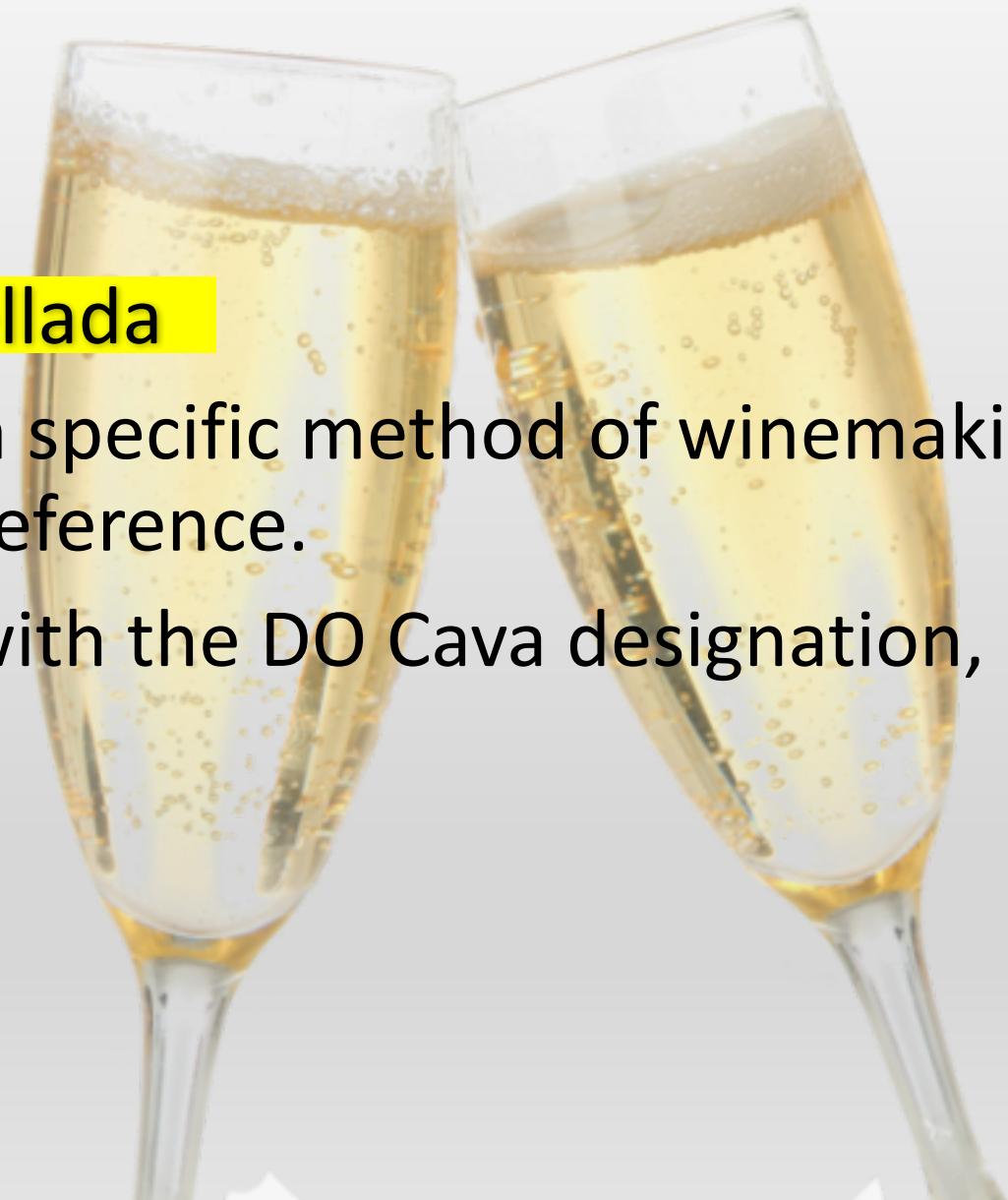


# Cava - Indigenous Spanish grapes made in the Champagne method.

## ➤ Grape Varietals:

- Macabeo, Xarel.lo & Parellada

- The DO Cava is defined by a specific method of winemaking, rather than a geographical reference.
- There are over six regions with the DO Cava designation, but 90% is from the Penedès



## How Sweet is My Champagne?



**Brut Nature:**

*0-3 g/l Residual Sugar (RS) is equivalent to < 1/6 teaspoon sugar per 5 oz. serving*

# *Denominación de Origen (DO)*

- Similar to French appellations, this is a geographical classification system for wines and food.
- **Rioja** is the first DO, established in 1925 (began before the French system).
- About 120 wine regions in Spain
- **Priorat** and **Rioja** are the two highest-regarded wine producing regions in Spain and carry the special *Denominación de Origen Calificada* (DOCa)



# 1. Mercat Brut Nature Cava

Non-Vintage

Macabeo, Xarel.lo & Parellada

Ratings: RP 91

Region: Penedès (Catalan)

DO Cava



# 2. Menade 2016

Verdejo

Ratings: WW 91

Denominación de Origen :  
Rueda



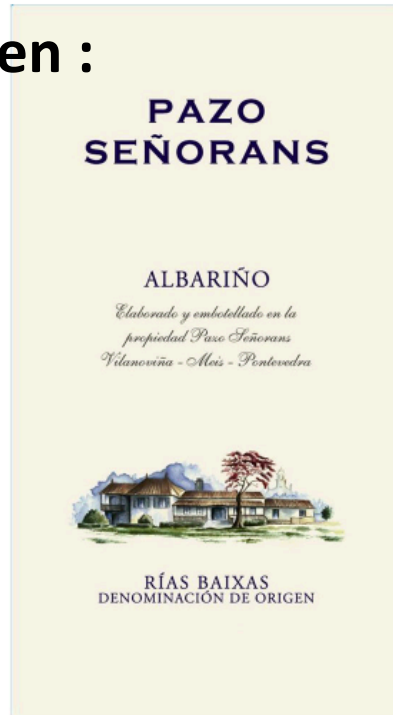
# 3. Pazo Señorans 2016

Albarino


#35 Wine Spectator List

Ratings: WS 91, RP 91

Denominación de Origen :  
Rias Biaxas







**RED VS. WHITE** – *red wine is fermented with the skins, tannins come from grape skins*

**COOL VS WARM** – *cool climates usually produce grapes with more acid.*

**DRY VS. SWEET** – *During fermentation, yeast eats sugar and produces ethanol (alcohol) and CO<sup>2</sup> as a by-product. A dry wine is when the yeast eats all the sugars and a sweet wine is when the yeast is stopped before all the sugar is eaten.*

**BODY** – *generally the higher the alcohol the more body...mouth-feel of alcohol is thickness (viscosity) and heat.*

# 4. Alto Moncayo Veraton 2015

Garnacha (most widely planted)

Old vines, 30 - 50 years

Rating: WS 92

Denominación de Origen:  
Campo de Borja



Alto Moncayo Veraton  
Garnacha



# Rioja DOCa

Red blend, with a majority of Tempranillo, and additions of Garnacha, Mazuelo and Graciano

4 Classifications based on aging.

Rioja, Crianza, Reserva and Gran Reserva

## Denominación de Origen Calificada



# { Rioja Wine }

4 Different Styles of Tempranillo

Rioja Quality Labels

## Gran Reserva



**i** 2 years in oak  
3 years in bottle  
\$\$\$\$ \$35+

## Reserva



**i** 1 years in oak  
2 years in bottle  
\$\$\$ \$25+

## Crianza



**i** 1 year in oak  
1 year in bottle  
\$\$\$ \$12-19

## Rioja



**i** Low/no oak  
1-2 years aging  
\$\$\$ \$9-12

# Rioja Regions

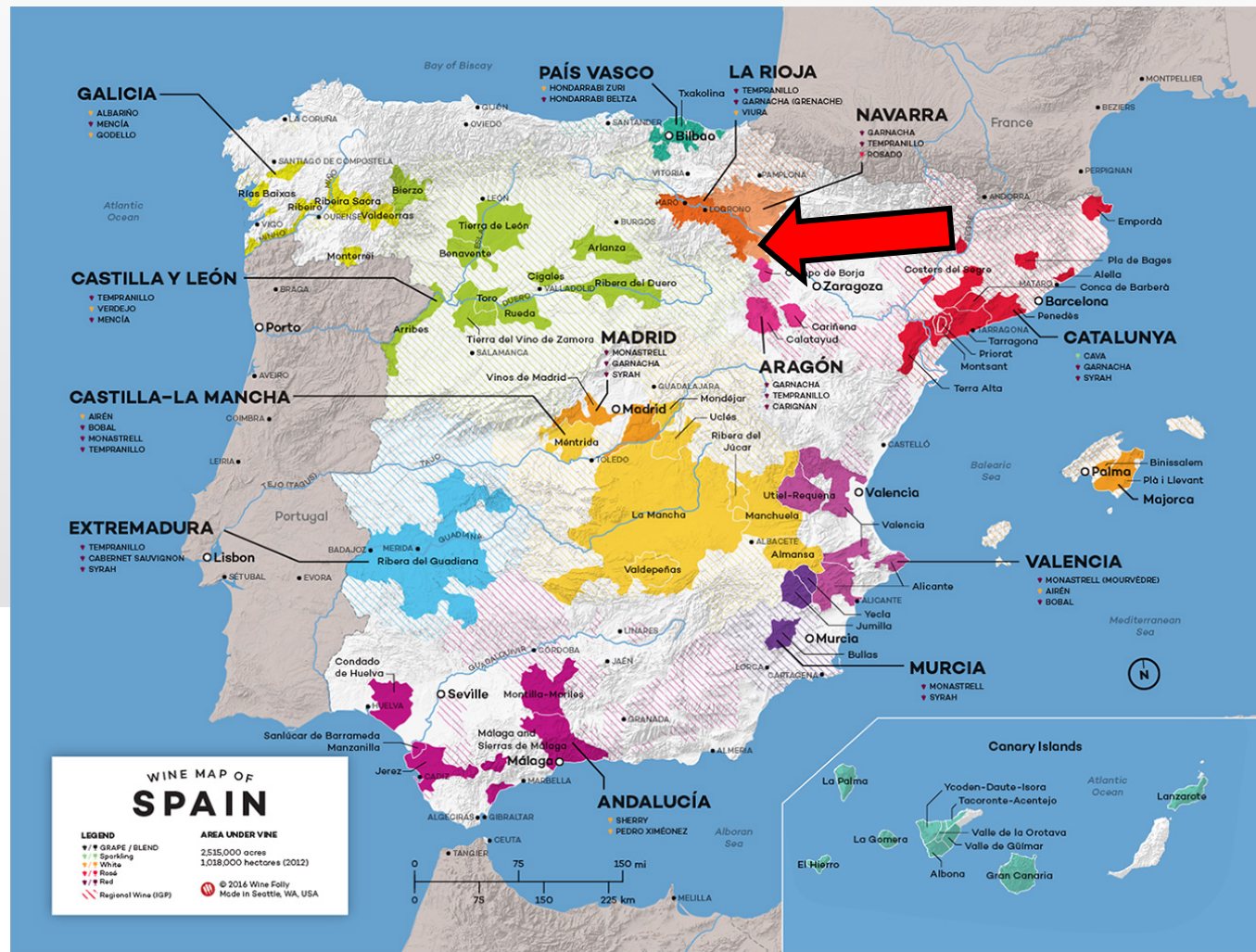


# 5. Palacios Remondo La Vendimia 2015

60% Tempranillo  
40% Garnacha

#47 Wine Spectator List  
Ratings: WS 90, RP 90

DOCa:  
Rioja Baja



# 6. Marques de Caceres Rioja Reserva 2012

85% Tempranillo, 10% Garnacha  
5% Graciano

#19 Wine Spectator List

Ratings:  
WS 93, JD 90

DOCa:  
Rioja Alto

