The Wines of Spain



















unclear of when first vines were cultivated probably along andulcia in the south; settled by phoenicain traders about 3,000 yrs ago they founded the port of Gadir known today as Cadiz

Greeks cultivated wine along the the area of Catalonia

Romans improved wine making with several contributions; added aromas and essences to wine aged wine in small clay vessels, amphorae It's vast empire increased trade of Spanish wine

At the decline of Roman empire, winemaking came to a hault, Invasion of Barbarians Arab domination slowed down progress in advancements of wine making



It wasn't until the Christian conquest after the crusades that wine making took off





The monks and monastaries brought viticulture to new heights

Was essential for Religious rituals



Spain was not hit as hard by Phyloxera as the rest of Europe; what it did do was consolidate vineyards to regions that were not so infected

French started to move south of the Pyrenees in search on new vineyards



Scandal over Tempranillo and Bordeaux: brought fresh and experienced winemakers to Spain new techniques started to replace old techniques and an increase in production was eminate



Until Spanish Civil War and World War 1 & 2 put a hault to wine advancements

Not until 1950's did we see new developements

VINEYARD AREA IN THE WORLD (Thousands has)						
	2001	2002	2003*	2004**	% Whole World	
Spain	1,211	1,202	1,207	1,198	15.1	
France	914	909	900	895	11.3	
Italy	892	872	868	856	10.8	
EU 25	3,713	3,677	3,661	3,632	45.9	
USA	426	415	415	391	4.9	
Chile	181	183	185	187	2.4	
Australia	148	159	157	164	2.1	
Total World	7,862	7,890	7,915	7,919	100.0	

*Provisional

**Forecast

Source: O.I.V.

	GLOBAL WIN	E PRODUCTION	(Thousands o	of his)	
	2001	2002	2003	2004**	% Whole World
France*	55.382	52,014	45,818	55,733	19.2
Italy*	52,293	44,304	44,086	50,962	17.5
Spain*	37.087	41.570	40,758	42,136	14.5
Total EU 25	167,670	162,197	158,836	180,858	62.2
United States *	20,000	20,300	20.770	19,510	6.7
Chile	5,651	5,623	6,682	6,301	22
Australia	10.765	11,509	10,194	14,712	5.1
Total World	266,500	260,900	262,700	286,800-294,900	100.0

*Excluding grape juice

**Forecast

Source:F.A.O./O.I.V.

	2000	2003	2004	Variation 04/03	% Total
Cava	727,640	836,342	890,238	6.4	20.3
Rioja	496,672	716,910	658,720	-8.1	15.0
Jerez	560,008	534,246	498,364	-6.7	11.4
Valencia	382,277	385,522	416,197	8.0	9.5
La Mancha	219,110	262,968	300,409	14.2	6.9
Utiel-Requena	173,335	227,893	228,071	0.1	5.2
Valdepeñas	167,182	192,819	199,404	3.4	4.6
Navarra	134,264	140,206	165,579	18.1	3.8
Cariñena	102,158	154,447	131,363	-14.9	3.0
Cataluña	116,778	131,717	120,133	-8.8	2.7
Penedés	140,959	135,719	120,071	-11.5	2.7
Jumilla	105,005	95,733	112,158	17.2	2.6
Top 12 Total	3,325,388	3,814,522	3,840,707	0.7	87.6
Others	367,502	449,932	541,553	20.4	12.4
Tetal VCPRD	3,692,890	4,264,454	4,382,260	2.8	100.0

Spanish Wine Classification

Denominación de Origen is an appellation primarily used for Spanish wines, but also other foods such as cheese & ham. It is similiar to the AOC system of France (1935) and Italy (1966) although Rioja (1925) and Sherry (1933) preceded the full system. As of 2006, 72 wine regions have EU QWPSR (Quality Wine Produced in Specific Regions) status

Denominación de Pago (DO de Pago)

Individual single-estates with an international reputation. There are 3 wine regions with this status.

Denominación de Origen Calificada (DOCa/DOQ -Denominació d'Origen Qualificada in Catalan):

Regions with (allegedly) a track record of consistent quality. There are 2 wine regions with this status.

Denominación de Origen (Denominació d'Origen in Catalan - DO)

mainstream quality-wine regions. There are 65 wine regions with this status.

Vino de Calidad Producido en Región Determinada (VCPRD)

a 'starter home' for wine regions climbing the quality ladder. There are 2 wine regions with this status.

(Vinos de la Tierra - VdIT) There are also some 55 country wine areas which do not have EU QWPSR status but which may use a regional name.

Vino de Mesa

This wine has no vintage or area designation on the label ('Produce of Spain') is falling in quantity of production every year.

Cosecha

wines (meaning "vintage") are young and are not usually aged in wood. New-wave 'High Expression' wines which don't use the traditional methods

Crianza

wines are aged for 2 years with at least 1 year in a cask.

Reserva

wines are aged for at least one year in an oak cask and at least one year in the bottle, minimum of 3 years.

Gran Reserva

wines are aged for at least 18 months in oak, and at least 3 years in the bottle and a minimum of 5 years total at the winery.





0		50	100		150	2	00 250.MLE	8
0	- 90	100	150	200	250	300	350 KILOMETHES	







Mountain barriers protection from sub-Atlantic storms.

Climate = Wet climate

- Soils = 'Socalcos' or 'bocaribeiras' = terraces
 - Granite with rocks and gravel.
 - The soil has a tendency to be acid.
- Main Grape = **Treixadura,** Albarino, Godello, Ioueira & Torrontes Late-ripening, resistant to disease with medium yields.! Aromatic and fruity wines.

Naturally sweet wines Made from a selection of the best native variety grapes Put through a drying process in ventilated drying rooms known as **"sequeiros" or "pendellos".**

During the winter or early spring, the grapes are pressed and left to ferment. The wine then matures in wooden casks before being drunk.



White Varieties Godello Doña Blanca Palomino







Valenciana

Lado

Red Varieties Mencía Gran Negro Merenzao

Atlantic inflence

highest elevation in the region makes both white and red, Reds with Mencia



Getariako Txakolina

DENOMINACIÓN DE ORIGEN

Bizkai-

ko Txa

kolina.

Denominación de Origen Txakoli de Bizkaia

DO Rias Baixas

White Grapes = 80% devoted to Hondurrubi Zuri

Limey, clean crisp whites

Along the sea coast, French Border and San Sebatian

Very Picturesque Region



Rías Baixas Albariño – 100% Albariño Rías Baixas Condado de Tea – 70% of Albariño or Treixadura Rías Baixas Rosal – 70% Albariño y Loureira Rías Baixas Val do Salnés – 70% Albariño Rías Baixas Ribeira do Ulla – 70% Albariño Rías Baixas – 70% of any of the preferred varieties Rías Baixas Barrica – minimum of 3 months Rías Baixas Tinto – 70% of any red preferred variety



Rias Baixas is a fairly young DO, Recieved Status in 1988 Very Popular whites

Long History of making wine: a Celtic influence, **Gallegos**

Region was important in the port trade in Portugal Much of the terraced vineyards in portugal came from the loborers in rias Baixas

Albarino was brought to region by Cistercian Monks from the Gaul, Believed to be an offspring of riesling

Can be pricey = low yields and stress for quality among producers in the DO

Grapes White: 95% Albariño, Loureira blanca or Marqués, Treixadura

Red: Caíño tinto, Espadeiro, Loureira tinta, Sousón

Climate: Atlantic region. Atlantic storms, Associated warm fronts - composed of tropical airbring heavy rains. Invasion of cold Artic air night temperatures drop causing freezing.

SUBZONES:

Val do Salnés = Rocky with alluvial topsoil. **O Rosal** = Terraces into the sides of the Miño, Alluvial







soils. **Condado de Tea** = Small river valleys, Granite and slate.

Two subzones have been added:

Soutomaior = sandy soils over granite. **Ribera do Ulla** = Mostly alluvial soils.



Mountains

Valleys and

Valley Floors



Meadows & Plains



The Duero Basin (Cuenca del Duero)

The Meseta (Plateau)



Strabo, Greek geographer and historian first talked about wines of this area in his verses about Vacceo (Valladolid). 60 bc

Vine growing since Roman times

In Quintanilla de las viñas de Alfoz de Lara, Burgos – first representation about wine in the Christian Europe.

Modern winemkaing was brought from Burgundy by the Beneditine monks in 12th century

Phylloxera desimated many vineyards

1864 Eloy Lacanda y Chave returned from France and startred painting Cabernet, Merlot and malbec to compliment the Tinto de Pais (Tempranillo). In 1872 created the most important winery in Spain **Vega Sicilia**

In 1972 Alejandro Fernandez changed wine in Spain with his winery **Pesquera.** 100% Tempranillo





Making wine since 11th century 18th century, increase in popularuty due to the VERDEJO GRAPE and the use of clay

1890-1922 Phylloxera destroyed many vines

1972 became a DO

Located near the town of Valladolid 170km nw of Madrid

- Climate = continental (hot summers, cold winters)
- Soils = Alluvial from the Deuro River, limestone
- Grapes = Verdejo, Viuda, Sauv Blanc Tempranillo, Cabernet, Merlot & Grenache





Started making wine 1st century BC; Greeks taught Celts

Middle ages, was 1st to be traded along the Duero

Built wineries underground to obtain better temp. control

France used mauch of the wine when Phylloxera infected France; spared Toro because of sandy soils

- Climate = continental, light rainfall
- Soil = sand, clay and lime stone.
- Grapes = Verdejo, Malvasia Tinta de Toro, Garnacha

Aging =Joven = young

Roble = between young and crianza, might have garnacha Crianza = 2yr age, 6 month oak Reserva = aged 3 yrs, 1 yr in oak Gran Reserva = aged 5 yrs, 2 in oak







Became a DO in 1982

Situated on the Northern Plateau, rocky terrain

4 provinces:

Burgos, Soria , Segovia & Valladolid

Tinto Fino

a genetic mutation of tempranillo in Rioja, a bit more robust and concetrated



Continental and Mediterranean, Climate = hard winters

Joven

young wines, simple and fruity wines usually not exported

Soil = Clay sand, limestone, marl, chalky.

Crianza

Grapes = Albillo only white Tinto Fino, Garnacha, Cab Sauv, Malbec, Merlot

Old vineyards some go back 100 years

Very age worthy wines full body, smooth and round tannins because of the long aging in cask, complex aromas of spices, leather and fruit jams.

2 years in cask, cherry, earth aromas, vanilla & spice

Reserva

at least 3 years, better structure than crianzas, usaully sourced of grapes with more longevity

Gran Reserva

5 years aging, only made ion great years and much more aromatics, highest quality







DO in 1991

Romans 1st vineyards in 2nd century BC, monastaries influence

Continental climate & Atlantic Maritime influence (river)

Grapes = Verdejo, Albillo Tempranillo, Garnacha

Similar to Chateauneuf-du-pape









Mencia is a native grape to Bierzo. After Phylloxera hit, they continued to plant the native grape

Big muscular wines, high acid.

Something for the wine geek to get into

Mencía – 70%.



Phoenicains were first to grow grapes in this region, used the Ebro River

2000 years of grape growing culture.

Romans conquered vbiineyards and grew wine to maintain armies.

Historians say that many of the vines in Bordeaux were cuttings from Rioja which the Romans brought

Middle Ages brought an expansion of Rioja wine to the outside world with the Pilgramages to Santiago de Compestella

1780 Manuel Quintano introduced oak aging which allowed wines to be exported with more longevity

Colonel Murrieta, went to Bordeaux and brought back new modern techniques and reintroduced

rioja alta

western edge of the region and at higher elevations the Rioja Alta is known more for its "old world" style of wine. Unripe fruit flavors and a lighter on the palate

Rioja

Alavesa

Rioja Baja

RIOJA AL

Rioja Alta

rioja alvesa

fuller body and higher acidity

Vineyards low vine density with large spacing between rows. Poor conditions of the soil less competition for the nutrients

rioja baja

oak

1850's Galicia was hit with Phylloxera which catapulted Rioja, which was mildly hit; until introduction of railway system.

Turn of century brought war = difficult times

1970 brought a great vintage and re-vived Rioja

In 1991 became the 1st DOQ (DOca)

Mediterranean climate warmest and driest of the Rioja.

A number of the vineyards are actually located in nearby Navarra and are Rioja appellation. Very deeply colored and can be highly alcoholic with some wines at 18% Litlle acidity and aroma and are generally used as blending with wines from other parts of the Rioja







Tempranillo

Garnacha

Graciano

Mazuelo







Viura



Garnacha Blanca



Typical Recipe 60% Temparnillo = has the structure and longevity 20% Garnacha = adds alcohol and body Mazuelo = adds seasoning Graciano = adds aromas

White Viura (Macabeo) = fruitiness and acid Garnacha blanc = body Malvasia = aromas

Carbonic Maceration = whole clusters in fermentation. fruity juicy wines

Soils are Clay with Chalk and Iron; there is also Limestone and Sandstone

The Ebro River brings alluvial soils



Catalonia







Roman influence from 2nd century BC 6th Century came the wine culture Production continued until the Middle Ages A hault came with Arab invasion

Cistercian and Benedictine orders promoted

viticulture.

In 1872 "sparkling wine of the Penedès" was born. CAVA

Climate = Costal, mild and warm

Soil = Sea build up, calcerous

Grapes = Macabeo, Xarello, Parellada Tempranillo, Garnacha, Carinena & Monastrell





Origins - back to the 12th century Carthusian Monastery of Scala Dei originally called a priory, or priorat in Catalan.

19th century-Phylloxera devastated the vineyards. Replanting began in the 1950s.

From 1985 to 1995 - exports of bulk wines stopped – only high quality bottled wines.

Different microclimates.



one of two DOq's (DOca's)

Located in Tarragona and surrounded by the Sierra de Montsant with Valleys and Montsant River

1,124 Meters high - Terraced vineyards

Volcanic origin.

.

Contrasts between valleys and highlands.

Cold northern winds – moderated by the Montsant massif.

Warm Mistral blows in from the east.

Continental type of climate.

Occasionally frost and hail.

The bedrock is called **LICOrella**.

Reddish and black slate with small particles of mica

Reflect and conserve the heat.

The topsoil - decayed slate and mica Roots plunge deep into the bedrock in search of rainwater, nutrients and trace minerals.



Priorato shot to fame in the 1990s after a group of winemakers teamed up to make red wine around the remote high-lying village of Gratallops from low-yielding Garnacha and Cariñena and other quality-orientated grapes such as Cabernet Sauvignon

Grapes = Reds = Garnacha Tinta. Others: Garnacha Peluda, Cariñena, Cabernet Sauvignon, Merlot, Syrah & Pinot Noir White = Macabeo, Pedro Ximénez & Chenin Blanc.

MOST IMPORTANT FOR QUALITY IS THE LOW YIELDS, Soil does not retain water

Wines are unlike the rest of Spain, Not as oaky; and made of different varieties on special soil

Wines tend to have a minerality to them, you might pick up hints of pencil shavings

Mas Doix Clos Mogador Celler Vall Llach Embruix Idus Clos Erasmus Clos Martinet Alvaro Palacios L´Ermita Finca Dofí Morlanda

Prior Terrae

Cims de Porrera



A DO in 2001

Surrounds Priorat

Similiar to Priorat but not the same soil. However, has Limestone and a granite and slate base.

Altitude 360 metres Rises towards the Serra de Montalt in the southeast and Serra to Montsant in the northwest.

Mediterranean climate, with continental influences.







Use of Garnacha and Cariñena



Spain's largest DO

Produces the most wine of any wine region on the world

Became a DO in 1932, one of the oldest

Climate is Continental A very arrid area, vines are spaced out to allow water

Today they are tresseled and irrigatation is permitted

In 1980's Winemakers began to focus on quality and stand out above the rest

The creation of the DO Pago in 2003

Campo de La Guardia Dehesa del Carrizal Dominio de Valdepusa Finca Élez Guijoso Pago Florentino

Grapes White = Airen & Macabeo Reds = Tempranillo(Cencibel),







and others

Crianza = 4 months in oak Reserva = 6 months in oak Gran Reserva = 12 months in oak and 24 months bottle age.



Jumilla's fame dates back to Roman times. 19th century - the region escaped phylloxera Brief economic boom

Phylloxera arrived in 1989.

Vines were devastated reduction of 60% in production. A new wine for Jumilla

Soil=

Red-brown limestone lying over limestone bed rock.

High water retention and medium permeability. Texture: loam!or sandy loam.

Climate= Continental climate = extreme heat and drought









Monastrell. **Grapes =** Mostly reds. Intense colour, fruit driven, medium tannin, medium to high alcohol.

Sweet wines of Monastrell = **Straw wines**

grapes are laid out to dry on mats intense rasin and concentration

High quality wines are becoming more common

Parts of Murcia, the use of clay vats dating back to Roman times are still being used

JEREZ XUNACIONES

DENOMINACIONES DE ORIGEN

KNOWN AS SACK= SACA REMOVE

FROM THE SOLERA MOST COM EFROM THE SHERRY TRIANGLE IN THE PROVINCE OF CADIZ JEREZ DE LA FRONTERA SANLÚCAR DE BARRAMEDA EL PUERTO DE SANTA MARIA

GRAPES

PALOMINO = DRY SHERRIES, 90% OF SHERRY IS MADE WITH PALOMINO *PEDRO XIMENZ =* SWEET WINES, DREID IN THE SUN TO CONCENTRATE FLAVORS *MOSCATEL =* LESS COMMON, SIMILIAR TO PEDRO XIMENE



Flor - the key to Sherry wines

0



Protects the wine from oxidation.

- Continuous interaction with the wine:
 - consumption of remaining sugars, dissolved oxygen, alcohol, glycerine...
 - production of acetaldehydes, carbon dioxide...



PRODUCTION

MUSTO DE YEMA = 1ST PRESSING ONLY THE ORIGINAL MUST FERMENTED IN STEEL VATS TO PRODUCE A DRY WINE

WINE IS SAMPLED AND CLASSIFIED ACCORDING TO POTENTIAL

/ = FINEST FLAVOR & AROMA = FROTIFIED TO 15% ALC TO





ALLOW THE GROWTH OF THE FLOR, **FINO**

O = MORE FULL BODIED, FORTIFIED TO 17.5% ALC TO PREVENT FLOR. AGED TO OXIDIZE AS AN **OLOROSSO**

// = WINES WHICH NEED TO DEVELOPE MORE; FORTIFIDE TO 15% ALC TO MAKE AN **AMONTILLADO** OR OLOROSSO

/// = POOR WINE WILL BE DISTILLED



*FINO =*THE LIGHTEST AND DRIEST SHERRY. HAS A BIOLOGICAL SMELL. WAS IUNDER THE FLOR THE ENTIRE TIME.

MANZANILLA = A FINO FROM SANLUCAR DE BARRAMEDA; HAS A CHAMOMILE FLAVOR, CAN BE SALTY SINCE THEY ARE MANUFACTURED NEXT TO THE SEA

AMONTILLADO = DARKER THAN A FINO, LIGHTER THAN AN OLOROSSO STARTS AS A FINO BUT THE FLOR BREAKS AND OXIDATION BEGINS IT GETS FORTIFIED IMMEDIATELY TO 17.5% THNE GOES INTO SOLERA TO BE OXIDIZED CAN HAVE A BIOLOGICAL SMELL WITH MORE SWEETNESS THAN A FINO

USED AS AN APPERTIF GOOD WITH OLIVES, NUTS OR CHEESE

OLOROSSO = DARKER AND SWEETER, NUTTY AND HIGH GLYCERINE

THE FLOR IS KILLED EARLY WITH FORTIFICATION USUALLY A FULLER BODIED WINE FRM THE ONSET

PUT IN SOLERA FOR OXIDATION AND AGING TO INCREASE COLOR AND STRENGTH

THERE ARE DRY OLOROSSOS AS WELL

SWEET OLOROSSO IS BLENDED WITH PEDRO XIMENEZ

PALO CORTADO = BEGINS AS A FINO/MANZANILLA, NATURALLY LOSES FLOR AND BEGINS TO OXIDIZE HAS THE RICHNESS OF AN OLOROSSO AND CRISPNESS OF A FINO

MARKED ON THE BARREL \neq FORTIFIED TO 17% ALC AS IT MATURES MORE ALCOHOL IS ADDED AND MORE STICKS ARE ADDED TO LET YOU KNOW THE AGING POTENTIAL

PEDRO XIMENZ = PX = RAISIN WNE, GRAPES ARE DRIED IN THE SUN, FORTIFIED AND AGED IN SOLERA

FLAVORS OF RAISIN AND MOLASES, VERY RICH WINES

OTHER REGION OF NOTE MONTILLA-MORILES





SOLERA METHOD

WINE IS PUT IN CASKS 5/6TH FULL TO ALLOW THE FLOR AT TOP *FLOR =* SACCHAROMYES ARE YEASTS IN THE AIR THAT FORM FROM ALCHOL THAT BUILDS AT TOP OF THE BARREL IT COVERS THE WINE AND SHIELDS IT FROM OXIDATION IF FLOR DIES WINE BECOMES OXIDIZED AND BECOMES AN AMONTILLADO

BARRELS ARE STACKED ANY WHERE FROM 3 TO 9 ROWS HIGH

WINE IS GENTLY MOVED FROM THE TOP BARREL TO THE BOTTOM BY THE USE OF *A CANOA RUNNING THE SCALES =* AS WINE MOVES TO THE BOTTOM BARREL AND FROM THERE IT GETS BOTTLED AGE OF THE WINE IS DETERMENIED BY HOW MANY BARRELS IT GOES THROUGH

IT WILL ALWAYS HAVE A MIXTURE OF OLD WINE

Sobretablas

