





# North-east Spain

11 October 2022



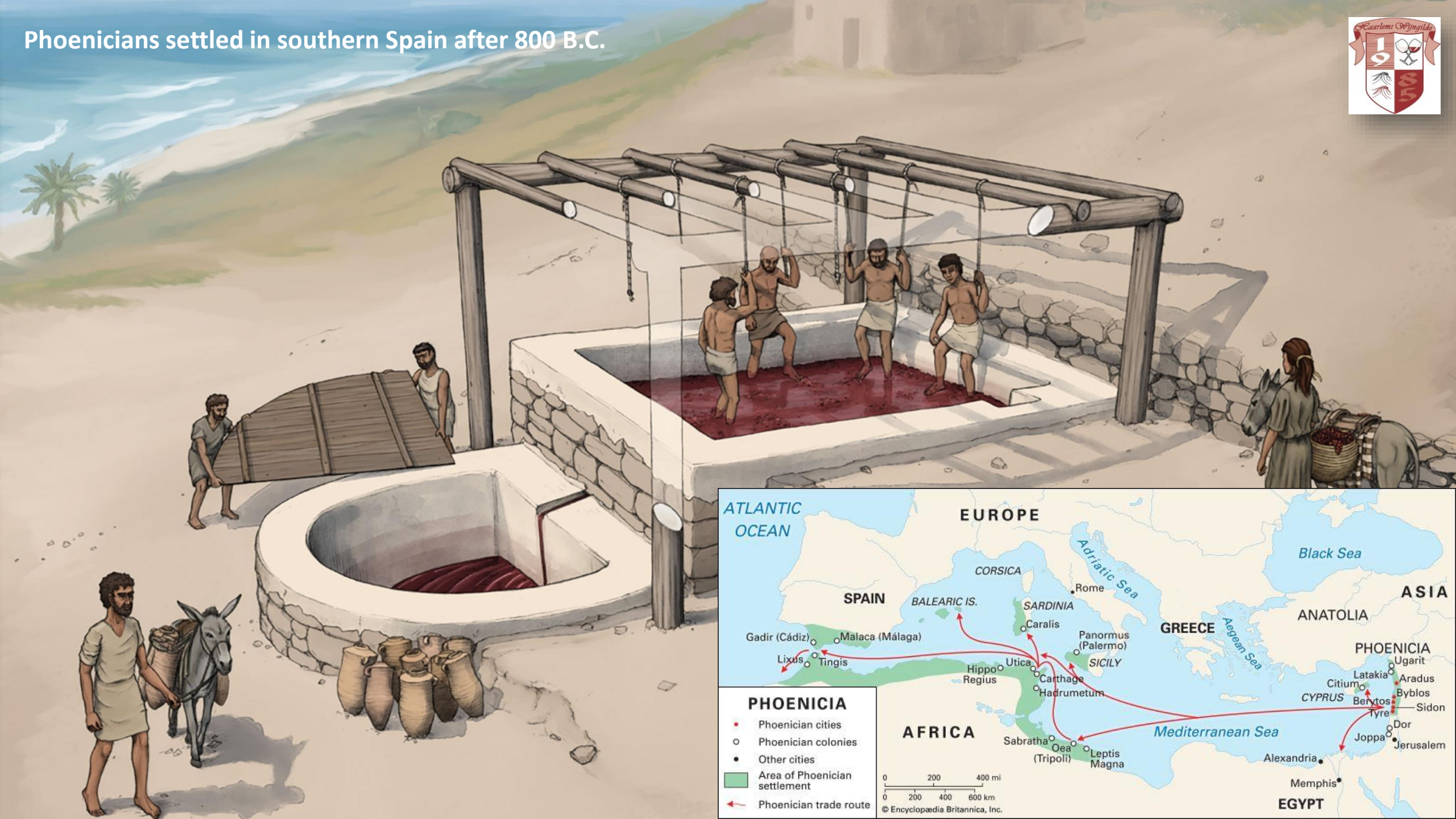
- Intro
- Brief introduction - Spain Wine Culture
- 1<sup>st</sup> Flight – Xarel-lo
- 2<sup>nd</sup> Flight – Garnatxa Blanca
- 3<sup>rd</sup> Flight – Garnatxa Negra
- 4<sup>th</sup> Flight – Garnacha Blends
- 5<sup>th</sup> Flight – Garnacha Sweet Wine







Phoenicians settled in southern Spain after 800 B.C.





# HISPA NIA III·NOVA TABVLA



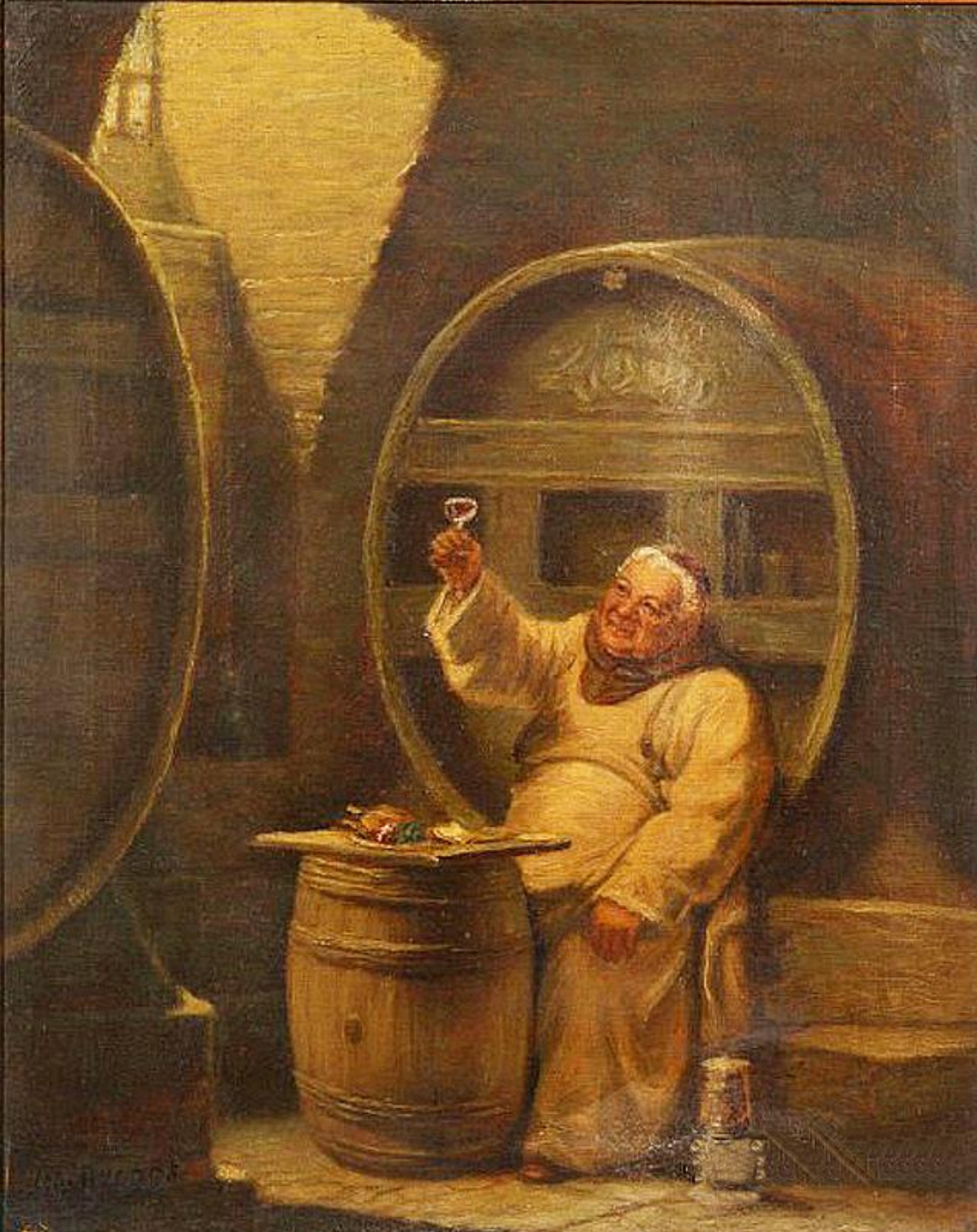
The Roman Empire conquered Spain between 218 and 219 B.C.











**During the Middle Ages, Monks would be responsible on caring out the wine production.**

Then history continued as in many European countries with:

- **XIX Century – Introduction of the Oak Barrel** (Marqués de Murrieta y Marqués de Riscal)
- **Phylloxera** (1878 – 1926)
- **The Spanish Civil War** (1936 – 1939)
- **General Franco’s Dictatorship** (1939 – 1975)
- **1960’S - 1970’s** big step up of the wine industry (Torres – Introduction of International varieties, stainless steel tanks and control temperature systems)
- **1985** they joined the EU.





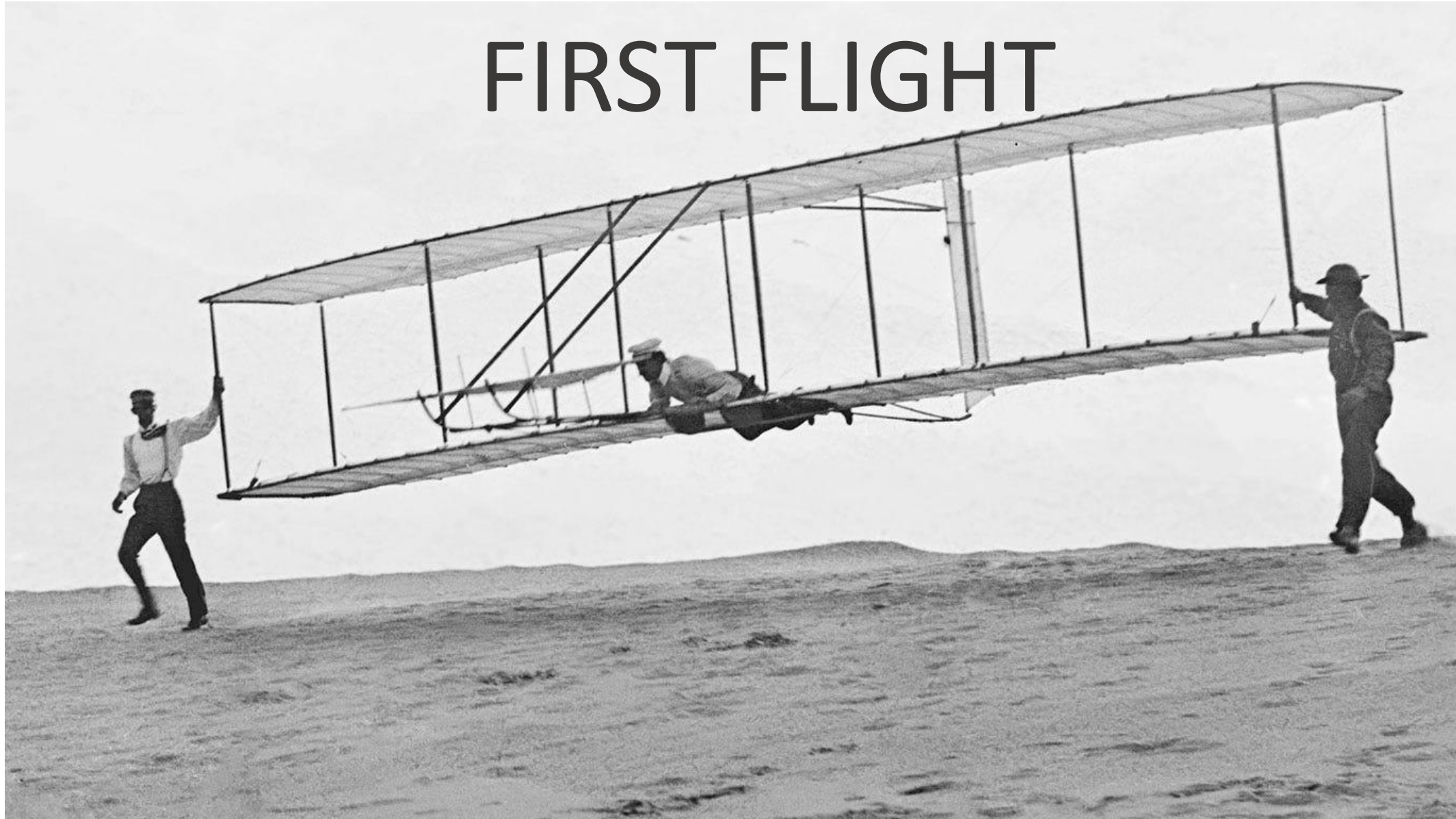








# FIRST FLIGHT





# Wine Structure

- **SWEETNESS:** Dry - Off-dry / Medium - Sweet
- **ACIDITY:** Low - Medium - High
- **ALCOHOL:**

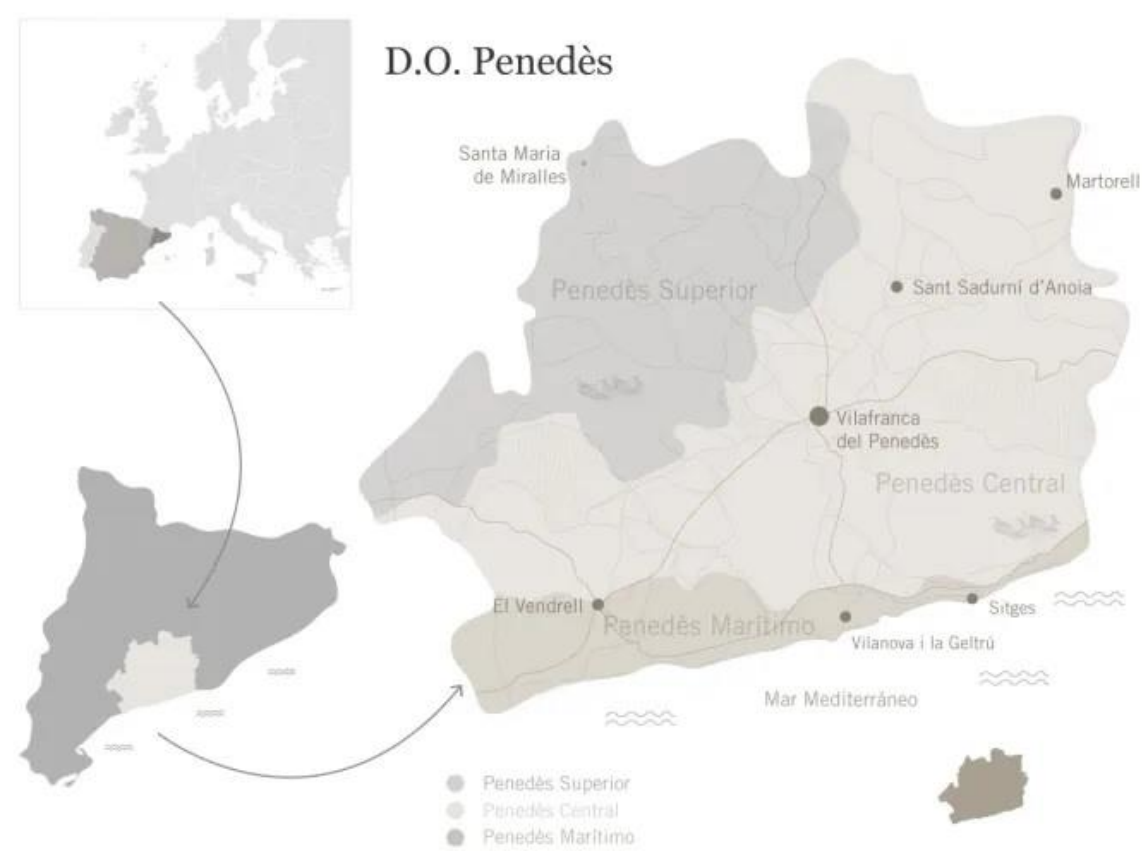
Low	Medium	High
below 11%	11% - 13,9%	+ 14%
- **BODY:** Light - Medium - Full
- **FLAVOUR INTENSITY:** Light - Medium - Pronounced







## D.O. Penedès



Catalan Pre-Coastal mountain range

Catalan Coastal mountain range



## Xarel - lo



- Thick skin – Late budding, Medium Ripening
- Medium to high in acidity
- Provides structure
- Can produce full-bodied wines
- Flavours: Marked fruity and floral aroma (notes of lemon, apple and grapefruit).

## Xarel – lo Vermell



- Thicker skin than Xarel-lo and late-ripening.
- Higher acidity than Xarel-lo
- Lack of anthocyanins. Wines are usually mistaken with Rosé wines
- Flavours: Fennel, strawberries, saline finish.







**2019 Ulls de Mel – Cofama Vins -  
Penedés DO**

**Variety:** 100% Xarel-lo

**Harvest:** Manual

**Winemaking:**

- Indigenous yeast
- Stainless steel tanks.
- Alcohol: 12.5% abv
- No added sulphites

**Minimal intervention wine**

**2018 Xarel-lo Vermell, Can  
Descregut - Penedés DO**

**Variety:** 100% Xarel-lo Red (old  
vines from 1950's)

**Harvest:** Manual

**Winemaking:**

- 10 hours cold maceration,
- Indigenous yeast,
- Stainless steel tanks.
- Alcohol: 11.5% abv.
- Aged on lees for 7 months.



# SECOND FLIGHT





# Garnacha Blanca

- Mid Budding and Ripening
- Can build up quickly sugar levels and loose rapidly acidity if it is not monitored.
- Needs moderating factors to slow down ripening



- Riper fruit, pear, quince, peach, apricot. Floral and citric notes when picked up earlier.
- Suitable for oak maturation
- Wines are rich, opulent with integrated levels of high alcohol.









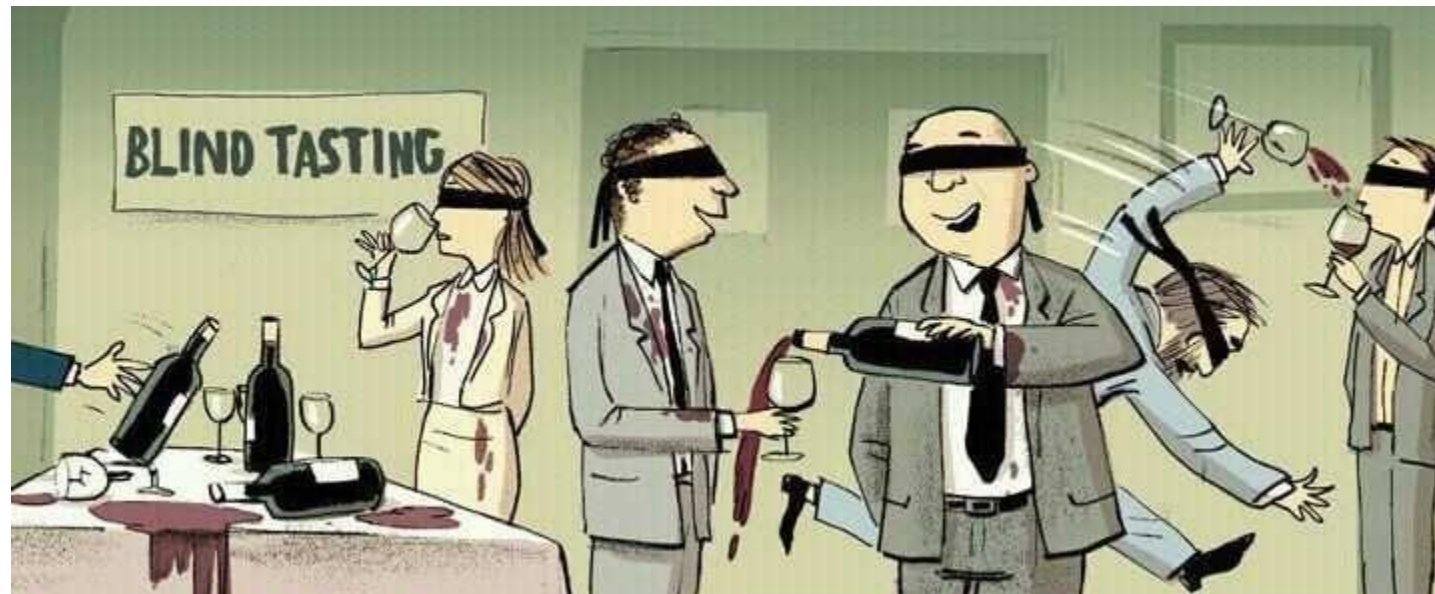


Modern character, mineral and fresh. Very natural aromas of apple, pear, white flowers, fennel and a light citrus touch. We are captivated by its mineral and herbaceous touches that appear at the end.

It is a fresh and lively wine, with a certain lightness and a very Mediterranean style.

Old Garnacha blanca vines produces a concentrated and mineral wine with a bright straw-yellow colour. Aromas of both flowering and ripe white fruits delight the nose.

Honest and clear in the mouth, with a wide and enveloping texture. A fleshy yet fresh wine with a lively acidity and a lingering and deep finish.







## 2019 Benufet - Herencia Altés - Terra Alta DO

- **Variety:** 100% Garnacha Blanca (old vines)

**Harvest:** Manual

### **Winemaking:**

- Indigenous yeast,
- Concrete tanks,
- Alcohol: 14% abv,
- Aged on lees for 5 months.

### **Wine 1 - Tasting Notes:**

Old Garnatxa blanca vines produce a concentrated and mineral wine with a bright straw-yellow colour. Aromas of both flowering and ripe white fruits delight the nose. Honest and clear in the mouth, with a wide and enveloping texture. A fleshy yet fresh wine with a lively acidity and a lingering and deep finish.

## 2021 Vespres Blanc - Josep Grau Viticultor - Montsant DO

**Variety:** 100% Garnacha Blanca

**Harvest:** Manual

### **Winemaking:**

- Indigenous yeast,
- Cement tanks,
- Alcohol: 12% abv,
- Aged on lees for 6 months.

### **Wine 2 Tasting Notes:**

Modern character, mineral and fresh. Very natural aromas of apple, pear, white flowers, fennel and a light citrus touch. We are captivated by its mineral and herbaceous touches that appear at the end.

It is a fresh and lively wine, with a certain lightness and a very Mediterranean style.

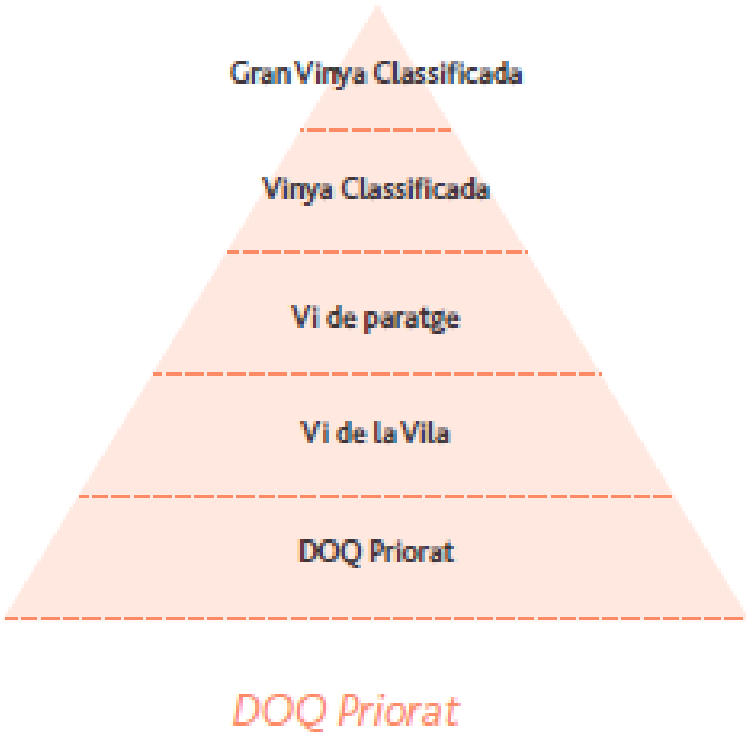
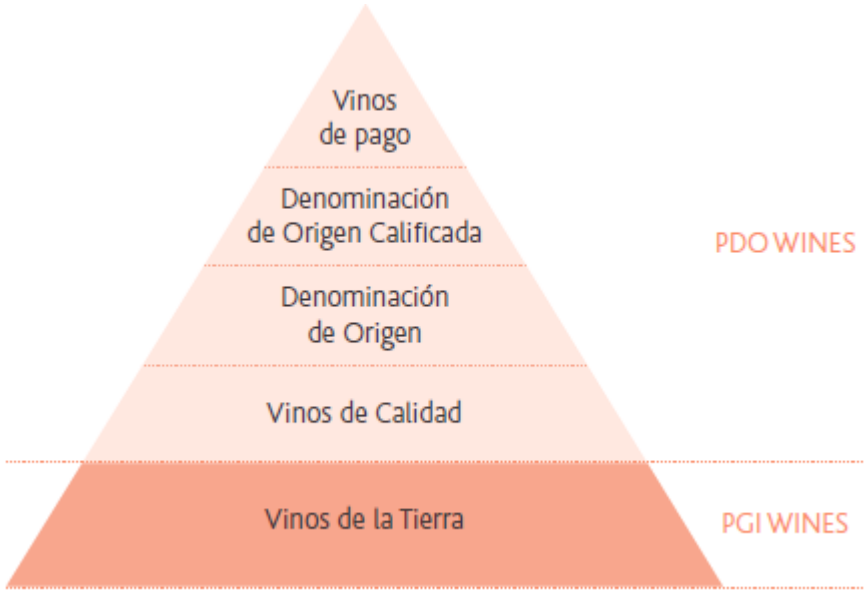


# Third Flight





Spanish Wine Classifications



Ageing Classification	Red Wines		White Wines	
	Minimum Total Ageing (Months)	Minimum Time spent in Barrel (Months)	Minimum Total Ageing (Months)	Minimum Time spent in Barrel (Months)
Joven	0	0	0	0
Crianza	24	6	18	6
Reserva	36	12	24	6
Gran Reserva	60	18	48	6



## Garnacha



## Garnacha Peluda



← DIFFERENCES →

### Wine Structure

- **SWEETNESS:** Dry - Off-dry / Medium - Sweet
- **ACIDITY:** Low - Medium - High
- **ALCOHOL:** Low - Medium - High
- **BODY:** Light - Medium - Full
- **FLAVOUR INTENSITY:** Light - Medium - Pronounced





## Garnacha



- Early budding, late ripening
- Thin skin
- High in sugars, producing wines with high alcohol
- Low to medium acidity
- Low to medium tannins

### ← DIFFERENCES →

## Garnacha Peluda



- The difference is the furry, hairy undersides of the leaves (peludo = hairy), which delays evaporation.
- Mid budding, late ripening
- Thicker skin
- Lower in sugars than Garnacha, producing wines with less alcohol
- medium to high acidity
- Medium tannins







Montsant DO



Terra Alta DO





**2018 Cabrida - Celler de Capçanes -  
Montsant DO**

**Variety:** 100% Garnatxa Negra

**Harvest:** Manual

**Winemaking:**

- Fermentation in French oak barrels (3000L)
- Alcohol: 15% abv.
- 12 months in new French foudre (3000L)
- 2 months in stainless steel tanks just before bottling

**2017 La Pilosa - Herencia Altés - Terra  
Alta DO**

**Variety:** 100% Garnacha Peluda

**Harvest:** Manual

**Winemaking:**

- Vatted with 50% whole bunches
- Indigenous yeast
- Concrete tanks.
- Alcohol: 14,5% abv
- 28 months in 5000 Liter Austrian oak foudres





# Fourth Flight





**The Feast of Bacchus**  
 Velázquez, Diego  
 Rodríguez de Silva y.  
 1628 - 1629. Oil on  
 canvas, 165 x 225 cm.  
 Museo del Prado

**The Drinker**  
 Goya y Lucientes,  
 Francisco de. 1777.  
 Oil on canvas.  
 Museo del Prado







EL INGENIOSO  
HIDALGO DON QUI-  
XOTE DE LA MANCHA,

*Compuesto por Miguel de Cervantes  
Saavedra.*

DIRIGIDO AL DVQUE DE BEJAR,  
Marques de Gibralfar, Conde de Benalcazar, y Bañar-  
res, Vizconde de la Puebla de Alcozer, Señor de  
las villas de Capilla, Curiel, y  
Burguillos.



Año,

1605.

CON PRIVILEGIO,  
EN MADRID Por Iuan de la Cuesta.

Vendese en casa de Francisco de Robles, librero del Rey nro señor.

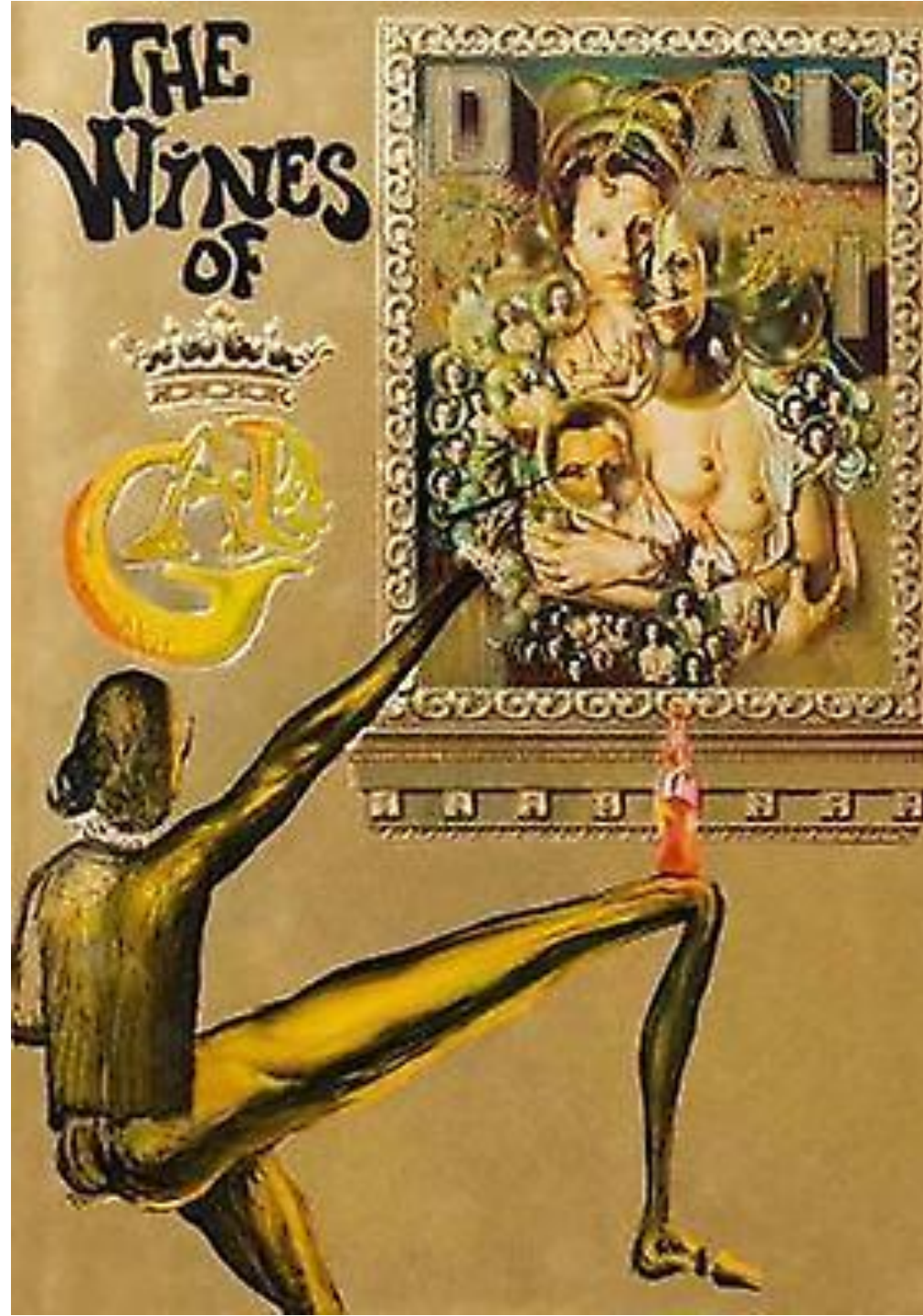
*...¡Oh bota que vas colgando del  
arzón de la silla, por sí o por no,  
eres tan devota mía y te quiero  
tanto que te prodigo mil besos y  
mil abrazos, te elevo a las nubes  
con miedo que recojas el agua!...".*

... Oh boot that you are hanging from the  
saddle tree, by yes or not, you are so  
devoted to me and I love you so much that I  
lavish you a thousand kisses and a thousand  
hugs, I raise you to the clouds with fear that  
you will collect the water! ... " .

El Quijote (1605), Miguel de Cervantes  
Saavedra.







## The Wines of Gala

**DALI, SALVADOR**

Published by Harry N  
Abrams, New York (1978)

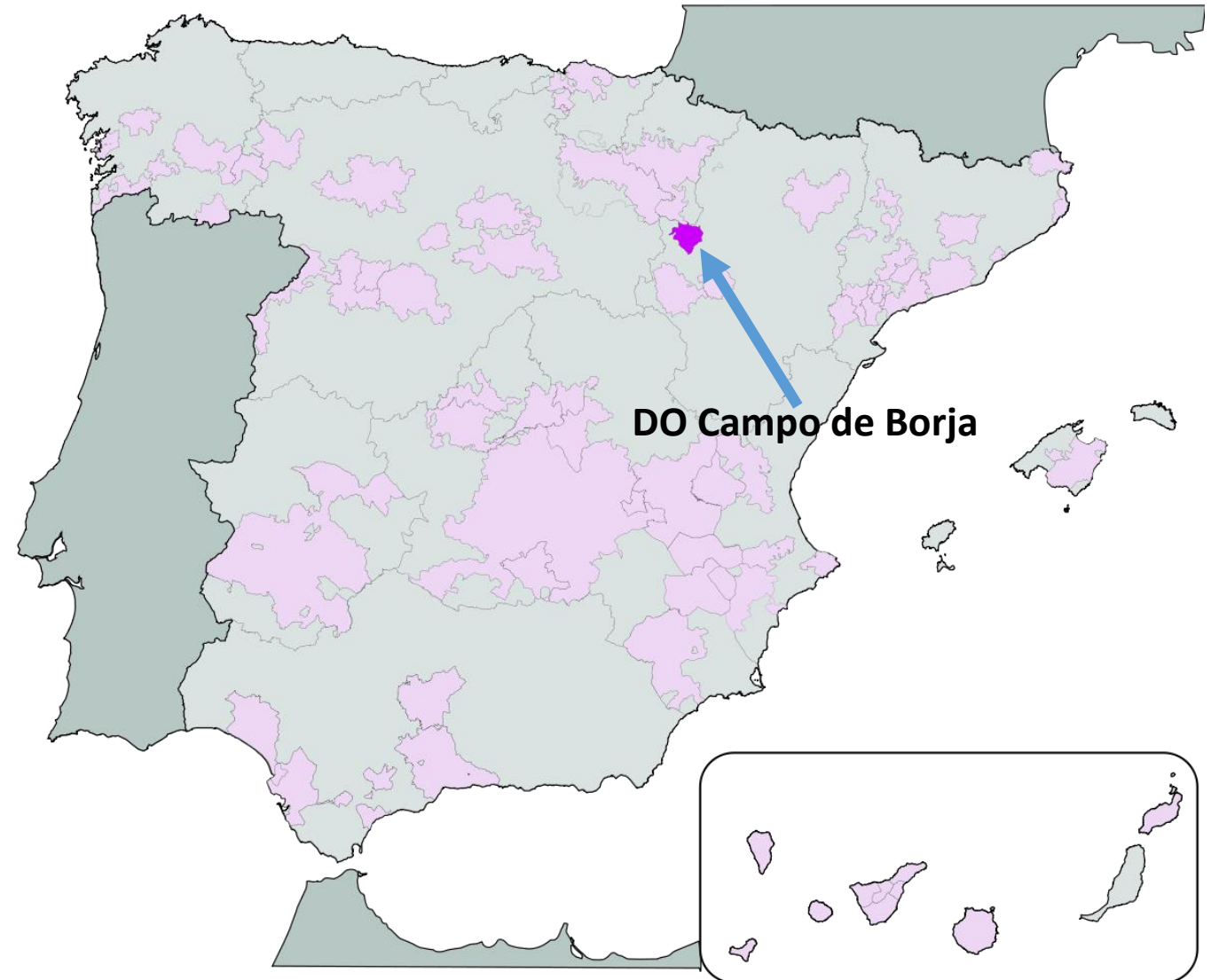








# Montsant & Priorat





Montsant DO



Priorat DOQ



Campo de Borja DO



Llicorella Soil







**2017 - Terra de Cuques - Terroir al Limit - Priorat DOQ**

50% Cariñena, 50% Garnatxa Negra

Whole clusters

Foudres and cement

14% abv

14 months in Foudres and cement



**2017 - Costers del Gravet - Celler de Capçanes - Montsant DO**

40% Cariñena, 35% Garnatxa Negra, 25 % Cabernet Sauvignon

Fermentation in stainless Steel tanks

15% avb

12 months in new and one year old French oak barrels



**2016 - Pedra Forca - Cuevas de Arom - Campo de Borja DO**

60% Garnacha, 40% Syrah

20% whole cluster

Indigenous yeasts

Concrete tanks

Alcohol 14,5% avb



# Last Flight







## Garnatxa Dolça de Capçanes - Celler de Capçanes - Montsant DO

**Variety:** 100% Garnacha

**Harvest:** Manual

### **Winemaking:**

Saignee method – Bleeding wine

Part fortified up to 15%.

Other part was partially fermented, retaining sugars

Aged for 24 months in French oak barrels

Alcohol: 16,5% avb



...and the wines came from:



**Raadhuisstraat 71a  
2101 HD - Heemstede**



**Kleine Houtstraat 23  
2011 DD - Haarlem**







**THANK YOU!!!!**