

Northeast Spain, a NEWTS Tasting

Wednesday 17th April 2013. Karl Laczko

¡ Viva España !

Spain is a large and diverse country, the third largest wine producing nation behind France and Italy with 35 million hl (4.66 Billion bottles) although it has the largest global vineyard at just over **1 million hectares** (nearly 14%) due, in part, to the very low yields and wide spacing of the old vines planted on dry, infertile soil.

The country has an abundance of native grape varieties, over 400, though **80 %** of the country's wine production is from **20 grapes**—including Tempranillo, Albariño, Garnacha, Palomino, Airen, Maccabeo, Parellada, Xarel-lo, Cariñena and Monastrell.

As of 2011, Spain has 120 identifiable wine regions under some form of geographical classification;

10 Vino de Pago (VP, previously also referred to as *Denominación de Pago* or DO Pago) - Individual single-estates with an international reputation. From the 2009 vintage these will probably be known as VPP (Vino de Pago Protegida). This is as yet unconfirmed.

2 Denominación de Origen Calificada (DOCa/DOQ - Denominació d'Origen Qualificada in Catalan): quality wine regions with a track record of excellence. From 2009 these can be DOPCa/DOPQ - Denominación de Origen Protegida y Calificada/Qualificada.

65 Denominación de Origen (DO - Denominació d'Origen in Catalan) - mainstream quality-wine regions. From 2009 these will be DOP - Denominación de Origen Protegida.

4 Vino de Calidad Producido en Región Determinada (VCPRD) - less stringent regulation with specific geographical origin, aka **VCIG** - Vinos de Calidad con Indicación Geográfica

38 Vinos de la Tierra (VdIT) - "country wine" areas which do not have EU QWPSR status but which may use a regional name. From 2009 these will become IGP - Indicación Geográfica Protegida.

Vino de Mesa - Table wine, production of which has been in decline in recent years. This is being replaced in part with **Viñedos de España** which, under the 2009 EU regulations, may state a vintage date and grape variety on the label.

There are at least seven distinct geographical areas to consider;

The northern and northwestern portion of **Atlantic Coast** Spain can be cool to cold, wet, and green—thus its name, **España Verde – Green Spain**. This includes Galicia, Asturia, Cantabria and the Basque Country.

North Central Spain hosts extremely elevated but easily workable vineyards along and beyond the banks of the Duero River, primarily Castilla-León.

The **Ebro River Valley** is sheltered by the Sierra de Cantabria mountains to the North and stretch from La Rioja and Navarra into Arragon.

The **Meseta** is the "Tabletop", the large, arid Iberian plateau centred on Madrid and covering Castilla-La Mancha and Extremadura. Almost two-thirds of all Spain's vineyards are on these arid, lifted plains.

The **Mediterranean Coast** covers Catalonia in the North and Valencia in the South, where a warm, humid climate is balanced by high-altitude vineyards.

Andalucía in the South, with temperatures easily surpassing 40°C (100°F) in the summer, is an area ideal for fortified and dessert wines as Ken showed us last year.

The Islands of the Canaries in the Atlantic and the Balearics in the Mediterranean, both moderate climates.

Cava

Cava is the Spanish Denominacion de Origen (DO) for sparkling wines made in the traditional method (Método Tradicional).

The word 'cava' is derived from the Latin word cavea meaning 'cellar' or 'cave' in Catalan.

Spanish sparkling wine was first made as early as 1851 but the roots of the cava industry can be traced back to Josep Raventós's travels through Europe in the 1860s, where he was promoting the still wines of the **Codorníu Winery**. His visits to Champagne sparked an interest for a Spanish wine made using the same traditional method. He created his first sparkler in 1872, after the vineyards of **Penedès** were devastated by the phylloxera plague, and the predominantly red vines were being replaced by large numbers of white.

The Catalan tradition of ageing wines in underground cellars was what led him to choose the name Cava although most wines of this type were still referred to as Champaña (champán or champaña in Spanish - xampany in Catalan) which led to an obvious conflict with French Champagne producers. From 1877 the wine replaced French Champagne at the Spanish court and in 1883 Spain agreed not to use the term xampán and began to call sparkling wines 'espumosos'- although it wasn't until 1970 that Catalan winemakers officially adopted the term Cava and the DO formally established in **1986**.

Around 95% of Spain's total Cava production is from Catalonia (the majority around Sant Sadurní d'Anoia near Penedès, home to Codorníu and Freixenet) with the remaining 5% in seven Spanish regions; Aragon, Castile and León, Valencia, Extremadura, Navarra, Basque Country and Rioja.

All Cava wines must be lees aged for a minimum of nine months, and reach a final alcohol level of no less than 10% and no more than 13%.

The traditional grape varieties used are **Maccabéo** (Viura), **Parellada** and **Xarel•lo** which give a light, white, fruity, perfumed wine. The relatively bland Maccabéo usually makes about 50% of the blend due to its consistency across vintages (late flowering protects it from Spring frosts) while Xarel•lo provides more interesting, slightly earthy flavours and Parellada adds acidity and freshness.

International influence and tastes mean that Chardonnay is now used in some Cavas, with Pinot Noir and Monastrell (Mourvèdre) used in Rosado production.

Freixenet Gran Carta Nevada Brut Cava:

Freixenet Casa Sala was started in 1914 when 2 families were joined by marriage; the **Ferrers**, owners of La Freixeneda, a 12th-century farming estate in the Alt Penedès, and the **Salas**, winemakers since 1830 who founded Casa Sala in **Sant Sadurní d'Anoia** In 1861.

From the beginning it was decided to concentrate exclusively on cava. In the 1920s and 1930s the company gained international recognition, unfortunately development was held back first by the Spanish Civil War and then by the Second World War. In 1941 the company launched what would in time become one of its star products—**Freixenet Carta Nevada**.

By the beginning of the 1970s Freixenet was well established in the Spanish market and in 1974 it launched Freixenet Cordón Negro cava, now its leading export brand present in more than 140 countries.

Nowadays Freixenet Group is a 100% family-owned company with 18 wineries in 7 countries over 3 continents. Out of the 130 million bottles of Cava produced each year, Freixenet accounts for over 60%.

Carta Nevada Brut is Freixenet's **fruitiest style** brut. It is considered an easy introduction to cava for those who haven't tried it before. 40% **Xarel•lo**, 30% **Maccabéo** (Viura), 30% **Parellada**.

Basque Country, “El Pais Vasco”

The Basque Country sits on Spain’s Northern Coast between Santander and San Sebastian, in the shadow of the Pyrenees overlooking the Cantabrian Sea and the Bay of Biscay (Viscaya – Bizkaiko).

There are 3 small DOs which all produce **shockingly bracing** white wines called Txakolina (Txakoli, Chacoli) a wine that is rarely exported, with good local demand.

Normally served as an aperitif and drunk within a year it often has a light, natural fizziness to it.

The DOs;

- **Álava** (in Basque; Arabako), inland - better known for its red wines produced within Rioja DOCa.
- **Getaria** (Getariako), on the coast nearest the Pyrenees, with the **highest level of precipitation** of all the Spanish vineyard areas: 1,600 mm (5ft 2in) - (in comparison Rioja is 350-450 mm).
- **Vizcaya** (Bizkaiko)...

Vizcaya was awarded DO status in **1994** and has 2 distinct terroirs;

1. cool, rainy, **coastal** Bakio north(east) of Bilbao
2. (south)west **inland** near Balmaseda, where a drier, hotter continental climate exists within small valleys.

Rainfall averages 1,200 mm to 1,300 mm.

Here 99% of the wine is white and mostly made from the **(H)Ondarrabi Zuri** (Zalla) grape which is the same as a French grape called Courbu Blanc.

The **(H)Ondarrabi Zuri Zerratie** (Xerratie) is the French grape Petit Courbu, a less vigorous variety with slightly smaller fruit and more tolerance to cold winters .

Many of the other grapes grown within the Basque country are also French transplants distributed through the town of Fuenterrabía, which is spelled **Hondarribia** in Basque. Zuri refers to the colour - white. Beltza, as in Hondarrabi Beltza, the red wine of Basque country, means "black."

Itsas Mendi 2011 Bizkaiko Txakolina:

Bodegas Itsasmendi (Basque for "Sea and Mountain") was founded in 1995 and the winery is based in **Gernika-Lumo**, the infamous “Guernica” bombed by the Luftwaffe during the Spanish Civil war and the inspiration for Picasso’s painting of the same name.

The winemaker is winemaker **Ana Martín**, a native Basque who is also one of Spain’s best known wine consultants.

The 30ha estate is planted with the local Hondarrabi Zuri and Hondarrabi zuri zerratie. The Itsas Mendi white is different than most other txacolis in that it is a still wine.

Itsasmendi were also the first in the region to produce a late harvest wine, Itsasmendi Uretzi, and to introduce Riesling into the vineyards for their “Number 7” wine.

Vines are all planted facing south to ensure maximum exposure to the sun, which is much needed in this cool, wet coastal area. With the extreme weather conditions, harvest is much later than in the neighbouring areas.

Navarra

Navarra is in the foothills of the Pyrenees, southeast of Bilbao and the Basque Country, northeast of Rioja and the Ebro River. The capital city is Pamplona, famous for the Running of the Bulls and a major crossing point on *El Camino de Santiago* (The Way of St. James) the pilgrims' route to Santiago de Compostella. The **Navarra DO** was created in **1933** and the wine-producing zone covers the southern half of the region. Most of the vineyards are situated on the rolling lower slopes of the Pyrenees Mountains centred on the small town of Olite, directly south of Pamplona and east of Logroño. Average rainfall is 448-683 mm.

Huge diversity across the region has led to the creation of five sub-zones;

- **Baja Montana** in the east, bordering with Aragon.
- **Valdizarbe** in the centre, south of the Pamplona basin.
- **Tierra Estella** in the west bordering the Basque Country and La Rioja.
- **Ribera Alta**, just north of the Ebro. This is the largest producing zone, noted for having the highest percentage of Chardonnay in the region and a certain amount of Moscatel.
- **Ribera Baja**, in the south, in the Ebro valley between Aragón and La Rioja.

70% of the region's production is red (Cabernet Sauvignon, Merlot, Tempranillo & Garnacha), 25% Rosado, 5% white and a trace amount of sweet wines from Moscatel. Unsurprisingly I'm giving you the 5 and a bit %!

Ochoa 2011 Viura Chardonnay:

Bodegas Ochoa is family owned - the name Ochoa goes back to the 14th Century in Navarra but the first evidence of a winery is not until 1845. In the late 19th Century its wines won international awards and were exported to the US, until phylloxera devastated the vineyards.

It wasn't until 1985 that the winery was revitalised under **Javier Ochoa**. He still oversees the entire operation, although he is slowly turning over the winemaking to his daughter Adriana (31yrs) - Navarra winemakers are equally split between the sexes!

Ochoa is in the **Ribera Alta** sub-region, based in the wine town of Olite. At 1350 feet (411m) the vineyard is 143 hectares of clay and limestone scattered with round stones. All the grapes are from their own vineyards and are farmed organically, however, the bodega has not obtained organic certification.

Grapes: 72% Viura, 20% Chardonnay, 8% Moscatel. **Fermentation:** 10 days at 61 degrees F (16C) in small stainless steel tanks with temperature control and natural yeast.

Ochoa 2011 Vino Dulce Moscatel:

The **Moscatel de Grano Menudo** cultivated in Navarre appears to be the Languedoc's Muscat de Frontignan (aka **Muscat Blanc à Petits Grains**). This is considered one of the oldest grape varieties still in existence, used by the Ancient Greeks (and also modern ones in Muscat de Samos).

It was probably first introduced to France through the Greek trading port at Marseilles then spread by the Romans into Gaul and Hispania.

It is used for light or sweet wines such as Italian Moscato d'Asti, the Rhône's Muscat de Beaumes-de-Venise and in similar styles as far afield in South Africa and Australia.

Ochoa allow the grapes to reach high sugar concentration with a late harvest to obtain a natural sweet wine "characterized by its **aromatic potential** and an appropriate balance between sugar and acidity".

Cigales

Cigales is a Denominación de Origen in the heart of **Castilla y León**, north west of Ribera del Duero and 13km from **Valladolid**, located on the banks of the River Pisuerga.

This is to the north of the Duero River Valley; most vineyards sit at an altitude of 2300ft (750m) with an average annual rainfall 400-425mm.

The essential ingredients for quality winemaking are in place, namely rocky limestone soils and high altitude together with a continental climate similar to that of Ribera del Duero.

Although it was only awarded DO status in **1991** this region has a long history of wine making. When the area was settled after the **Reconquista**, in 911, the existence of vineyards is mentioned. Countless grape varieties were brought by travellers and pilgrims passing by to the north on the “Way of St. James”.

Like the other wine regions in Castilla y León, Cigales supplied Valladolid and other cities during the Middle Ages; while Toro provided reds and Rueda whites, Cigales provided its *claretes* which is why the region is best known for aromatic, lively and mostly dry Rosado wines which fall into two categories:

- the young **Cigales Nuevo**
- the more structured **Cigales Rosados** which are released just over a year after the respective vintage and generally spend some time in the barrel.

Interestingly the rosados are made from a blend of red and white grapes – mostly Tempranillo with around 20% of Albillo and Verdejo.

(The sweet tasting Albillo offers good acidity and small amounts are added to both rosados **and reds**).

Vino Docetañidos 2011 Pago de Valdeátima Rosado:

Bodegas Lezcano-Lacalle is located at the top of Cigales district. Felix Lezcano-Lacalle established the Bodegas in 1991 and has pioneered modern winemaking in the area, including the first production of red Reservas.

Pago means vineyard and most of the estate’s 15.5 ha are from the single, south-west facing, Valdeátima vineyard lying on the terraces above the Pisuerga River. It is one of the highest vineyards within the DO, about 800 meters above sea level. Like much of Cigales the area is covered in gravelly stones, similar to those found in Châteauneuf, but there is also 20% limestone, the largest proportion in the area.

This Rosado wine is **80% Tempranillo** (locally known as **Tinta del País**) with three white varieties: Albillo, Verdejo and Sauvignon Blanc (10% Albillo, 5% Verdejo & 5% Sauvignon Blanc).

Skin maceration with cool fermentation, no oak aging and a limited production of about 50,000 bottles.

Rioja

Arguably the most famous wine region in Spain lies *mainly* within the autonomous community of **La Rioja**. The region's name is thought to derive from the Oja River (**el Rio Oja**), a small western tributary of the Ebro. Rioja has 6.5% of Spain's vineyard area and produces 8.5% of its wine - 400M bottles (Bordeaux is 700M).

The history of Rioja closely matches that of neighbouring Navarra. Phoenician settlers travelled up the Ebro River and later Roman vineyards were set up near Calahorra and **Logroño**. Following a slump during Moorish occupation, Rioja flourished again after Christians settled back in the area with many monasteries set up along El Camino de Santiago (St. James' Way).

The successive mildew and phylloxera outbreaks that devastated French viticulture in the 19th Century greatly increased demand for Rioja's wines and saw the first commercial bodegas set up by noblemen – the Marqués de Murrieta (1852), and Marqués de Riscal (1858). Phylloxera finally hit Rioja at the turn of the century and plunged it into massive decline, compounded by wars and political upheaval – it wasn't until the 1970s that the industry was revitalised, with some foreign help.

The Spanish Denominación de Origen (DO) appellation system was first developed in Rioja in **1926** and the region was also first to achieve the new Denominación de Origen Calificada (DOCa) in 1991 (Priorat in Catalonia was the second, in 2009). Average rainfall is 350-450 mm.

From **Haro** in the west, to easternmost **Alfaro**, Rioja covers a stretch of land 60 miles (100 kilometers) long and 25 miles (40 kilometers) wide that straddles both banks (predominantly the south) of the eastward-flowing Ebro river. The river valley has terraces that reach a maximum altitude of some 700 metres and encompasses parts of the Álava province of the País Vasco (Basque Country) and Navarra regions.

There are 3 sub-regions; **Rioja Alavesa**: Small but high quality, centred around the town of Laguardia and divided into 2 enclaves north of the River Ebro in the Basque country; **Rioja Alta**: High quality based on the western town of Haro eastwards to Logroño; **Rioja Baja**: Large area (40% of wine) extending south-east of Logroño, to the small town of Alfaro and including vineyards north of the river in Navarra.

Many Alta and Alavesa wineries have vineyards or arrangements with growers in Baja as insurance against bad vintages.

Tempranillo is planted in 65-75% of the growing area and thrives on the clay and limestone soils of the best vineyard sites. Most of the wines are typically blends with Garnacha, Mazuelo (Cariñena) & Graciano.

Rioja regulations set the scene for the Spanish oak ageing system;

- **Crianza** (literally vintage): 12 months oak, 10-12 months bottle/barrel, released after 2 years
- **Reserva**: 12 months oak, 24 months bottle/barrel, released after 3 years
- **Gran Reserva**: 24 months oak, 36 months bottle, released after 5 years

Today there is a shift to wines that are ready to drink sooner, with the top wines typically aging for 4-8 years prior to release - though some traditionalists still age longer. Still, the typical bodega owns **10,000 to 40,000** oak barrels. With American oak coming in at nearly £300 and French closer to £600 that's a lot of money!

Marqués de Murrieta

Luciano de Murrieta was **born in Peru** in 1822 but relocated to Spain with the collapse of empire. The first Murrieta wines were in 1852, although use of the Marqués name and purchase of the Ygay Estate was not until **1878**.

The estate was family run until 1983 when Vicente Dalmáu Sagarriga, Count of Creixell took over. It is now run by his son (also Vicente.. Dalmáu Cebrián-Sagarriga).

The original Castillo Ygay, in the middle of 300ha of **Rioja Alta** vineyards a mile or so east of Logrono, has been entirely rebuilt in a €20M project lasting 16 years (work is still continuing, the winery is next).

Marqués de Murrieta is one of the most traditional bodegas with wines made in a "classic" Rioja style. Tempranillo, Garnacha Tinta, Mazuelo & Graciano from the Ygay vineyards at 400-500m altitude. Aged 20-22 months in American oak (at least 8 months in new barrels). 1 year in bottle before release. Their wines are generally concentrated and long-lived and some - like the Gran Reserva "Castillo Ygay" - have become almost legendary amongst Rioja-lovers.

Marqués de Murrieta 2006 Rioja Reserva:

2006 vintage rated as Muy Bien. 88% Tempranillo, 7% Mazuelo, 3% Garnacha Tinta, 2% Graciano.

Marqués de Murrieta Ygay 1994 Rioja Reserva:

1994 rated as Excelente. Tempranillo, Mazuelo, Garnacha, Graciano.

CVNE

The **Compañía Vinícola del Norte de España** was founded in Haro in 1879 by the Real de Asua family, whose descendants still control the company today. CVNE boasts the oldest wine brand in Spain - the **Monopole** white Rioja – and **Imperial** was first released in the 1920s for the English market and named for the Pinta Imperiale, an Imperial Pint (568ml) – it is made in the best years as a Reserva or Gran Reserva.

Cvne grows half of the grapes it needs and buys the rest under contract from long-term growers. In 2006 they started planting their vines at double density than before to reduce yield and increase quality

CVNE Imperial 2004 Rioja Reserva:

'04 vintage rated as Excelente. 85% Tempranillo, 10% Graciano y 5% Mazuelo. A selection of the best grapes from Rioja Alta vineyards around the village of Villalba (just **north of Haro**).

Hand harvested with further hand sorting at the winery. The whole bunches were cooled down and kept at a low temperature for some hours before maceration & temperature controlled fermentation in a combination of oak vats and stainless steel tanks to achieve the optimum extraction.

The wine was then aged in both American and French new oak casks for **two years** before being bottled, followed by another two years in bottle prior to its release to the market.

Ribera del Duero

Ribera del Duero (banks of the Duero) is in **Castilla y León** on the southern plains of the province of Burgos centred on the town of Aranda de Duero, although the most famous vineyards surround **Peñafiel** and Roa de Duero to the west towards Valladolid.

While there is some Roman history in the area the Duero is just south of the "Way of St. James" so the vineyards and winemaking tradition developed from the medieval settlements and Benedictine monasteries - monks arrived from Cluny in Burgundy in the twelfth century.

In the 1650s Aranda del Duero's bodegas are said to have produced **6 million litres** of wine, although recession hit in the late 17th and 18th Centuries. In 1864 a bodega called **Vega Sicilia** was set up here by Don Eloy Lecanda Chavés, who planted vines from Bordeaux and applied French winemaking methods. However, up until the establishment of the DO in **1982**, robust rosados made from Garnacha were still the bulk production, but with investment over the last 30 years it now rivals Rioja in terms of prestige and reputation.

Broadly speaking, the northern part of Spain's Meseta Central (Inner Plateau) tilts downwards from east to west. The vineyards are on either side of a 110-km stretch of the **Duero Valley** with an altitude of 700-1,000 metres, characterised by a largely flat, rocky terrain - terrazas (terraces) - and shallow slopes - laderas (sides) - with high limestone content. Some vineyards have such chalky soils they are **almost white**.

The region has an extreme climate in which hot and dry summers and large day/night temperature variation – in August it is not unusual to reach **35°C** during the day and as low as **12°C** at night. These conditions are perfect for producing complex wines with good acidity. Average rainfall 400-600 mm.

Tempranillo (Tinto Fino or Tinta del País) is planted in 85% of the vineyards and must make up 75% of the red wines, Cabernet Sauvignon, Merlot and Malbec ("legacy" varieties that were introduced by Vega Sicilia) Garnacha Tinta & the white Albillo make up the rest.

Montecastro 2004 Ribera Del Duero:

Bodegas Montecastro was established in 2000 by Alfonso de Salas, founder of the Spanish newspaper **El Mundo** (Julio Iglesias is a shareholder).

The estate is named for Salas, who is the **Marqués de Montecastro y Llanahermosa** and its 27ha of vines are just east of **Peñafiel**.

The first vintage was 2002 and production of its 2 wines is now between 250,000 and 300,000 bottles a year, although the 2004 was from an 80,000 bottle run.

The wine is **100% Tempranillo** from mixed age (6-100yr) vines (although later vintages include some Garnacha Tinta, Cabernet Sauvignon & Merlot), temperature controlled fermentation with barrel ageing for 17 months and at least 6 months bottled.

The wines are made in a modern, extracted style. Although not labelled as such, in Spanish terms the wine will be the equivalent of a "Reserva" rather than a "Crianza".

The barrels are 70% French, 25% American and 5% Eastern European. 50% new, 50% 2nd use.

Penedès

Long considered one of the country's best wine-producing regions after the Rioja, Penedès is also one of the most ancient viticultural areas in Europe with origins dating back before the Phoenician introduction of (Chardonnay) vines during the **6th century BC**.

One effect of phylloxera at the end of the 19th Century was a large-scale change in the predominant grape types from red to almost exclusively white, which in turn led to the first **Cava** production in the 1870s. White grape varieties predominate, although the region also produces some highly-regarded, oak-aged reds. The DO was established in **1960**.

There are over **121 varieties** in the region, many indigenous and unidentified. Authorised red grapes include Merlot, Cabernet Sauvignon, Tempranillo (known locally as Ull de Llebre), Samsó (Cariñena), Garnacha Tinta and Monastrell, but there is also some Syrah and Pinot Noir.

There are 3 sub-zones in the region;

- **Penedès Superior** - the highest area, rising to 800m on the fringes of the Meseta Central. High rainfall (up to 900mm) and large contrasts between maximum and minimum temperatures.
- **Penedès Inferior/Marítim** - the coastal area, which rises from sea-level to 250m. Mild climate.
- **Penedès Medio/Central** - the main producing area with a mixture of the two microclimates. Rolling countryside at altitudes ranging from 250-500m and good southeastern exposure to the sun.

In general coastal areas are hot and dry, while upland vineyards are wetter and more prone to frost.

Torres 2003 Mas La Plana:

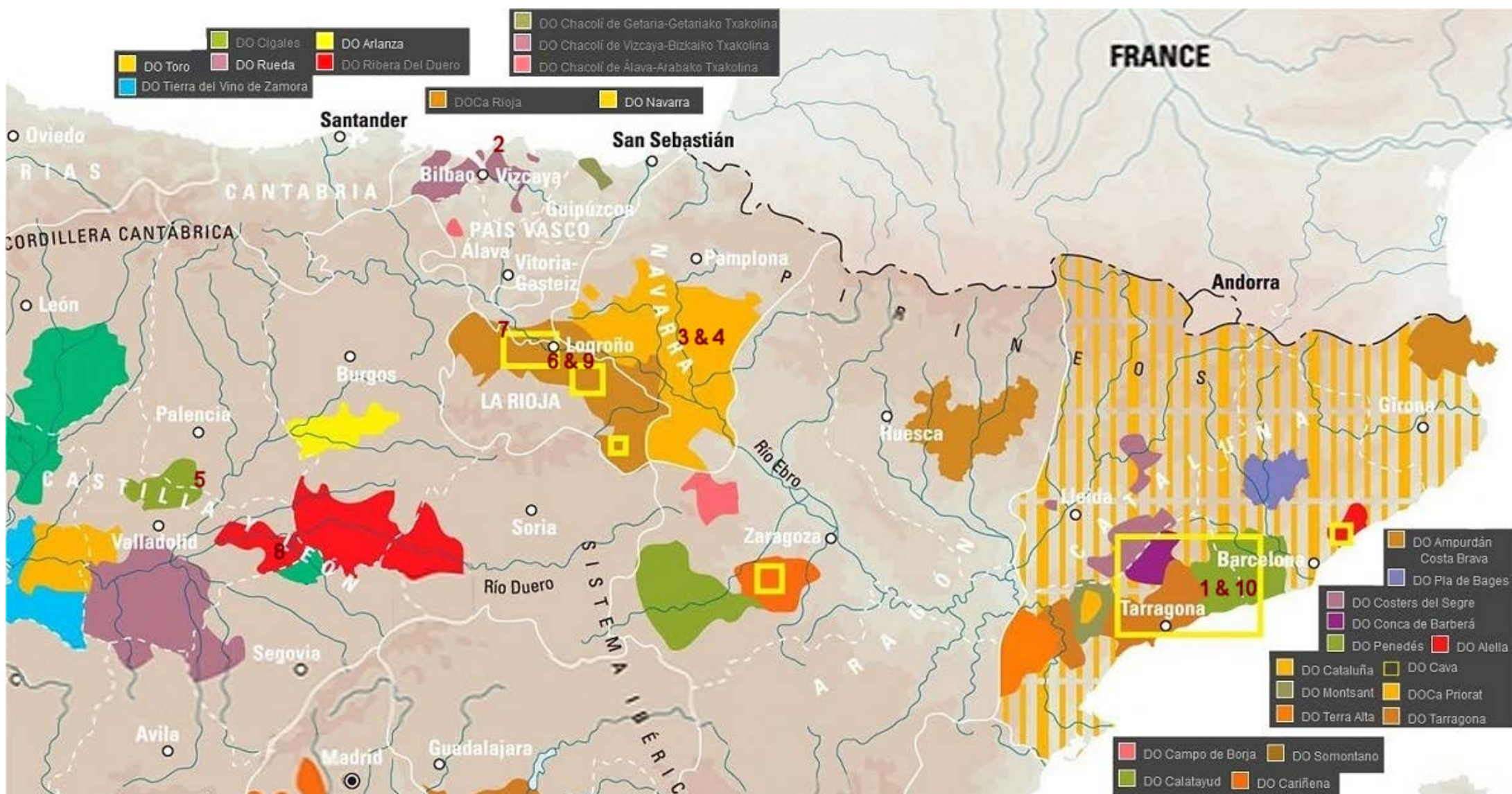
The Torres family has grown grapes and made wines in Catalunya, near Barcelona, since the 1700s but it was the **single vineyard** Mas La Plana (previously labelled as Gran Coronas Mas La Plana) that put the estate on the wine map when the **first vintage** triumphed at the 1979 "Paris Wine Olympiad" organised by Gault-Millau, beating all comers including Chateau Latour.

That first harvest was in 1970 from **Cabernet Sauvignon** grapes planted in 1966 in chalky soil over gravel and clay. Mas La Plana is currently made from **29 ha** of grown next to the Torres family house at Pacs del Penedès just over a mile outside Vilafranca del Penedès (in **Penedès Medio/Central**). The site has a Mediterranean climate and is well ventilated, being only 8 miles from the sea.

Annual Production: 10,000 bottles. **Aging:** 18 months in new French (Tronçais and Nevers) oak.

2003 was a "Muy Buena" vintage declaration for red wine, although seen as a too hot vintage in many wine regions. *"Our deeply rooted old vines of cabernet ... did not suffer but yielded high quality fruit".*

	Cava	Chacolí de Vizcaya	Navarra	Cigales	Rioja	Ribera del Duero	Penedès
DO Established	1986	11 Noviembre 1994	Recognition May 1933. First regulation April 1967	1991	06-Jun-25	21-Jul-82	28-Jun-60
Area Under Vine	33,706 ha	278 ha	17,500 ha	2,559 ha	63,298 ha	21,600 ha	27,824ha
Altitude	100-800 m	up to 150 m	250-650 m	700-800 m	350-650 m	750-1,000 m	Sea level to 750 m
Principal Grapes (w)	Macabeo, Xarel.lo, Parellada, Subirat	Ondarrabi Zuri y Ondabarri Zuri Zerratia	Viura, Chardonnay	Albillo, Verdejo	Viura, Malvasía Riojana, Garnacha Blanca, Chardonnay, Sauvignon Blanc, Verdejo, Maturana Blanca, Tempranillo Blanco, Torrontés	-	Macabeo, Xarel.lo, Parellada, Subirat-Parent, Chardonnay
Principal Grapes (r)	Garnacha, Monastrell	Ondabarri Beltza	Tempranillo, Graciano, Cabernet-Sauvignon	Tempranillo, Garnacha, Garnacha Gris	Tempranillo, Graciano, Garnacha, Mazuela, Maturana Tinta	Tinto Fino (Tempranillo)	Tempranillo, Cabernet-Sauvignon, Garnacha Tinta, Cariñena, Monastrell, Samsó, Merlot
Max. Summer Temp.	30-35 °C	-	28°C	39°C	36-38°C	40°C	33°C
Min. Winter Temp.	-5 °C	-	-2°C	- 6°C	-4°C	-20°C	-3.5°C
Average Rainfall	550 mm	1.200 - 1.300 mm	448-683 mm	425 mm	350-450 mm	400-600 mm	525 mm
Average Sunshine	2,550 hours	1.700 hours	2,200-2,500 hours	2,616 hours	2,800 hours	2,400 hours	2,350 hours
Equivalent hl/ha	80 hl/ha	-	56 hl/ha	49 hl/ha	63 hl/ha white; 45,5 hl/ha red	49 hl/ha	Red: 69 hl/ha; white: 86.5 hl/ha
Wineries:	272	65	116	37	910	291	200



1. Freixenet Gran Carta Nevada Brut, Cava DO, Catalonia.
2. Itsas Mendi 2011 Bizkaiko Txakolina, Chacolí de Bizkaia DO
3. Ochoa 2011 Viura Chardonnay, Navarra DO
4. Ochoa 2011 Moscatel, Navarra DO
5. Bodegas Lezcano-Lacalle Vino Docetañidos 2011 Rosado, Cigales DO

6. Marqués de Murrieta 2006 Rioja Reserva, Rioja DOCa
7. CVNE Imperial 2004 Rioja Reserva, Rioja DOCa
8. Montecastro 2004 Ribera Del Duero, Ribera Del Duero DO
9. Marqués de Murrieta Ygay 1994 Rioja Reserva, Rioja DOCa
10. Torres 2003 Mas La Plana, Penedès DO