

## HOTEL IBIS STYLES MADRID PRADO



*The Spanish Wine -  
Denominaciones de Origen*

Presents the first cultural theme hotel on wine  
and Spanish *Denominaciones de Origen*  
(Registered Guarantees of Origin)



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## FIRST FLOOR

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### ANDALUCÍA

Andalucian wines have a remarkable place in Spanish wine culture. They appeared a long time ago, nearly in mythological times, when the Peninsula was ruled by Tartessus, Phoenicians, Greeks and Romans. Their contribution is mainly based on the *criadera* and *solera* system, which produce a wide range of fortified wines, unique in the world. Besides, there is a promising industry of still wine which has produced different regional wines (*vinos de la tierra*) in Málaga, Cádiz, Córdoba, Granada...



## ANDALUCÍA

### CONDADO DE HUELVA D.O.

**LOCATION:** It consists of 18 towns and villages set on the lower Guadalquivir plains. It's bounded north by El Endévalo county, south by the ocean, east by the provinces of Cádiz and Seville and west by the city of Huelva.

**HISTORY:** The wine history of Huelva tracks back to 14<sup>th</sup> century, although it is believed that Tartessus, Greeks and Romans would already trade with their wines. Vine growing lands constantly spread from the Reconquest to the 18<sup>th</sup> century. There, both *manzanillas* and still wines were produced. The first ones travelled then to Northern Europe, whereas the second were taken to the American Colonies through *Casa de Contratación de Sevilla* (the institution in charge of trade with American territories at the time). When Cádiz took over this commercial activity on the second half of that century, wines produced in Huelva were also transferred there so that Cádiz ports could be used for exportation. This fact led to a period of decline, which would be to last (with eventual ups and downs) until the spread of the Phylloxera plague at the end of 19<sup>th</sup> century. The recovery started in 1963, with the establishment of registered guaranteed origin of produce titles. This D.O. received an ultimate boost in 2002.

**CLIMATE AND SOILS:** The region enjoys a Mediterranean climate marked by the proximity of the Atlantic Ocean, with yearly average temperatures of 18°C and 650 mm of rainfall. The region has neutral and moderately fertile soils.

**GRAPE VARIETIES:** The vineyard surface spans over 4,500 hectares. The main variety is white Zalema, which involves 86% of total production. Other whites are Garrido Fino, Listán de Huelva, Moscatel de Alejandría, Palomino Fino y Pedro Ximénez. All reds are experimental.

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ANDALUCÍA  
Room 103

## JEREZ-XÉRÈS-SHERRY AND MANZANILLA D.O.

**LOCATION:** The production area comprises the 9 localities which make up the so-called *Marco de Jerez*, in the west of Cádiz province.

**HISTORY:** The origin of wines produced in this area dates back to Phoenicians, although the Romans were the first to appreciate their quality. They were promoted as sacramental wines for American colonies during the Conquest. The English pirates were the ones who made them popular in Europe. They sold in London the shipments they captured on the sea from Spanish fleets and this explains the demand created and why traders and international capital arrived in Jerez in the 16<sup>th</sup> century to set up wineries. In the 19<sup>th</sup> century, there was a great quality leap when it was established by regulation that wines should be bottled at source. In 1933, Jerez became the first *Denominación de Origen* in Spain. The different types of Jerez wine are distinguished by the way they are matured: Fino and Manzanilla are subject to a biological ageing, under the so-called veil of “flor”, or yeast. Oloroso, Palos Cortado and sweet wines are matured using a physicochemical ageing process; the Amontillados combine both techniques. Although all Jerez wines mature at least for three years, there are two special typologies: VOS (Very Old Sherry), which is twenty years old, and VORS (Very Old Rare Sherry), which is thirty.

**CLIMATE AND SOILS:** The climate is Mediterranean, with a strong Atlantic influence, an average rainfall of 620mm, a humidity level of 70% and 3,000 sunshine hours a year.

**GRAPE VARIETIES:** Palomino Fino vineyards are the most common. There is also a smaller percentage of Muscat and Pedro Ximénez used to make sweet wines.

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ANDALUCÍA  
Room 101

## MÁLAGA AND SIERRAS DE MÁLAGA D.O.

**LOCATION:** There are 6 different areas of production: Norte, in the high plateau that surrounds Antequera county; Montes, in the chain of mountains which borders Málaga; Axarquía, in the east of the capital; Serranía, in the surroundings of Ronda, where we can find still wines in Serranía de Ronda; and Costa Occidental, in the borderline with Cádiz.

**HISTORY:** Winemaking was introduced in Málaga by the Greeks. They were the first to trade with these historical sweet wines. In Roman times, these wines became popular worldwide. Highly valued all over Europe until the 19<sup>th</sup> century, wines belonging to this five-subarea D. O. began their decline because of the Phylloxera, as their vineyards were the first ones to be affected by the plague. In recent years, this area has gone through a complete renovation based on two pillars: the reinvention of those sweet and natural Muscatel and Pedro Ximénez that made it famous, and the creation of a second D.O., Sierras de Málaga, which is included in the old one to take in Serranía de Ronda still wines. These modern red, rosé and white wines are experiencing a remarkable consolidation process.

**CLIMATE AND SOILS:** Chalky soils situated at an altitude of over 600 metres in Norte; very rainy climate and slate soils in Montes; Mediterranean climate and slaty soils in Axarquía; sandy soils and high levels of rainfall in Serranía and white chalky soils in Costa Occidental.

**GRAPE VARIETIES:** Whites: Muscat of Alexandria, Muscat Blanc à Petits Grains, Pedro Ximénez, Chardonnay, Macabeo, Sauvignon blanc, Doradilla and Lairén; Reds: Cabernet Sauvignon, Tempranillo, Merlot, Syrah, Garnacha, Cabernet Franc and Pinot Noir.

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ANDALUCÍA  
Room 102

MONTILLA MORILES D.O.

LOCATION: The production area spreads to the south of Córdoba province and covers around 1,000 hectares divided into eighteen different localities.

HISTORY: The wine tradition in Montilla Moriles goes back to the 8<sup>th</sup> century B.C., although it was not properly valued until Roman times. Under Moorish domination, the ecosystem of this area was barely altered, as Moors were very keen on its raisins. With the Reconquest and during the Spanish Habsburg reign, the fame of the region wines spread all over Spain. In the 18<sup>th</sup> century, the traditional *criaderas* and *solera* system was established. The regulation of *Consejo Regulador* was passed in 1945 and ratified forty years later, in 1985. Since then, Montilla Moriles has continued its traditional making of Finos and fortified wines. These wines are slightly different from Sherries, as Montilla Moriles specialises in Pedro Ximénez, the most famous nowadays, and other white wines, simple and neutral, with a minimum ageing process of a year, aimed to local market.

CLIMATE AND SOILS: The topography is smooth and undulating. Its altitude ranges from 300 m to 600 m and we can distinguish two main areas: the highest, with white chalky and marl soils, where the best quality vineyards are located; and the lowest, with marl and sandy soils, covered with clay, which are the most common ones. The climate is continental, very dry and hot in summer, very cold in its short winter, with 2,800 sunshine hours a year, and an average rainfall of 550 mm.

GRAPE VARIETIES: Pedro Ximénez takes up 90% of the vineyard and it is used to produce both dry and sweet wines. Other varieties include: Layrén, Torrontés, Baladí and Muscat.

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## FIFTH FLOOR

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### ARAGÓN

In the last decades, Aragón has reawaken its reputation as a producer of quality wines thanks to the great amount of inversions on new wineries and to the right choice of its D.Os, which have been able to point at the international market offering different profiles: wines made with international varieties perfectly adapted to its soils and the recognition of native varieties such as Garnacha, which find in Aragón one of the best soils in the Iberian Peninsula.



ARAGÓN  
Room 506

CALATAYUD D.O.

**LOCATION:** Calatayud is placed in the southwest of Zaragoza province. Mountain ranges pass through the area, descending from Moncayo to Ebro, the river where tributaries such as Jalón and Jiloca flow to.

**HISTORY:** The wine history of Calatayud dates back to the 2<sup>nd</sup> century B.C., under Roman rule, in a town called Bibilis. The Moorish domination meant a long inactivity period in the vineyards, finished in the 12<sup>th</sup> century with the arrival of Cistercians, who would replant vines. The apogee in the region came when the Phylloxera plague devastated the French vineyards. At that time, thanks to good train communications with the frontier, Calatayud came to have 44,000 vineyard hectares, which would eventually be destroyed by the same plague. In the mid-20<sup>th</sup> century, winegrowers teamed up in cooperatives, which would revitalize the local wine industry. This work was the first step in an evolution that would culminate in the recognition of the D.O. in 1990. This is the moment when Calatayud wines became modern. This modernity would emphasize their quality with the new D.O. regulation, passed in 2009.

**CLIMATE AND SOILS:** Vineyards are set on very poor and permeable stony soils with slate and limestone. The climate is continental, with huge differences between night and day and very scarce rainfall (336 l/mm).

**GRAPE VARIETIES:** Whites: Macabeo, Malvasía, Chardonnay, Garnacha, Gewürztraminer and Sauvignon Blanc; reds: the undisputed star of the area is Garnacha, with average ages of over fifty years, although we can also find Tempranillo, Mazuelo, Cabernet Sauvignon, Merlot, Syrah, Monastrell and Bobal.

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ARAGÓN  
Room 507

CAMPO DE BORJA D.O.

LOCATION: Campo de Borja is situated in the western flank of Zaragoza province, in the intersection between the Iberian System and the Ebro Valley; the majestic Mount Moncayo supervises the sixteen municipalities included in the *Denominación de Origen*.

HISTORY: The wine tradition of Campo de Borja was born with the Romans, responsible for the first vine plantations in a land which would be cultivated by the monks in Veruela Monastery many years later. Wine-making started in the Middle Ages became a historical constant linked to familiar supply and consumption. That is the reason why we can still see traditional wineries that remain standing in many villages, witnesses of a time that started to change in 1980. The regulation of the D.O. was passed that year, which allowed Campo de Borja to leap forward towards modernity. Since then, thanks mainly to those wonderful Garnacha grapes cultivated in the highest and driest areas of the *Denominación*, Calatayud has become a dynamic region, aimed at the markets even if it is paradoxically “young” after so many centuries of wine-making trajectory.

CLIMATE AND SOILS: The landscape is defined by high plateaus with loose and not very fertile brownish-grey chalky soils, which become ferrous-clay and stony in the meadows near Moncayo. The climate is continental, with Atlantic influence in winter and Mediterranean in summer. The average rainfall is 350 mm.

GRAPE VARIETIES: Garnacha prevails in three quarters of the vineyard. Other red varieties cultivated here are Cabernet Sauvignon, Tempranillo and Cariñena. Regarding whites, we can find Macabeo and Muscat.

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ARAGÓN  
Room 508

CARIÑENA D.O.

**LOCATION:** Located in the southwest of Zaragoza province, it covers 15,000 hectares of vineyard, divided into fourteen localities in the Ebro Valley, between Huerva and Jalón rivers.

**HISTORY:** The first wine references in Cariñena history originated in the Roman settle of the town Carae, where the Celtiberians had started the plantation of the first vines from the hand of the Phoenicians. Their ancient prestige was documented in texts on Ferdinand I of Aragon and Philip II. Cariñena's reputation was such that its first vine regulation was passed in 1696. In the 19<sup>th</sup> century, when the Phylloxera destroyed the French vineyard, lots of Gallic winemakers travelled to Cariñena in order to buy wines to supply their market. That turned out to be a poisoned present. Quality wine was replaced by bulk wine. After the ephemeral commercial success, a period of decline started. However, in the early years of the 20<sup>th</sup> century, the region was one of the first areas in Spain to have the privilege to possess its own oenological station. The *Consejo Regulador* of then D.O. was constituted in 1960 but Cariñena did not look face to face to its future until some changes to this document were introduced in 2000.

**CLIMATE AND SOILS:** Continental climate with hot summers and cold winters, with an average rainfall of 350 mm and 2,800 hours of sunshine. The wind Cierzo has a strong influence on this area. At an altitude of 400 – 800 metres, soils are undulated, brownish-grey chalky, stony and poor.

**GRAPE VARIETIES:** Reds: Garnacha prevails in this zone, although we can also find Monstrell, Tempranillo, Cabernet Sauvignon and other international varieties. Whites: Macabeo, Parellada and Garnacha are the most important ones.

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ARAGÓN  
Room 509

SOMONTANO D.O.

**LOCATION:** Situated in the centre of Huesca province, the production area comprises 43 localities in Somontano de Barbastro, at the foot of the Pyrenees, at an altitude of 350-650 metres.

**HISTORY:** Somontano has been a renowned production area from the beginning of its history, before the Romans arrived. Medieval monks laid the foundations of future wine culture in the region. The area, located in a privileged geographical situation, was given the first boost, as many others, at the end of the 19<sup>th</sup> century, with the arrival of French traders, who were trying to alleviate their shortage of wine caused by the Phylloxera. The cooperatives, which emerged in the mid-20<sup>th</sup> century, were the seed of a D. O. which was constituted in 1984. From then on, especially in the last decade of the 20<sup>th</sup> century, the development of Somontano as a quality wine region has been unstoppable. Huge investments, famous oenologists and a correct market interpretation have all benefited a county that still has some steps ahead to consolidate as the outstanding area it deserves to be.

**CLIMATE AND SOILS:** The climate is continental, although the protection of the Pyrenees moderates extreme conditions. Anyway, there are still differences between winter (very cold) and summer (extremely hot) and irregular springs and autumns. The average rainfall is about 500 mm, being lower in the south and in the east.

**GRAPE VARIETIES:** The zone has a highly wide varietal catalogue, both native and foreign. Reds: Moristel, Garnacha, Tempranillo, Parraleta and virtually all international French red grapes. Whites: Macabeo, Garnacha, Alcañón, Chardonnay and Gewürztraminer.

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## CANTABRIA

Cantabria has rediscovered a condition of wine-making land which, despite its historical roots, had nearly disappeared from our wine imaginary. Its wines belong to two geographical indications: Vino de la Tierra de Liébana and Vino de la Tierra de Costa de Cantabria. In both cases, an increasing quantity of grape varieties is grown to supply local consumers. Nevertheless, its influence and quality go up thanks to the determination of wineries engaged in this revival and maybe, partially, to climate change too.



## CANTABRIA

### VINOS DE LA TIERRA

#### LIÉBANA AND COSTA DE CANTABRIA

**LOCATION:** The production area of regional wine (*Vino de la Tierra*, V.T.) Costa de Cantabria is made up of grounds lying between the coast and the mountains reaching an altitude of 600 m, except for those localities that define the geographical area of Liébana V.T. The latest is delimited by the following municipalities: Potes, Pesaguero, Cabezon de Liebana, Camaleno, Cillorigo de Liebana and Vega de Liebana, surrounded by the ranges of mountains Picos de Europa, Sierra de Pena Labra and Sierra de Pena Sagra.

**HISTORY:** Both Cantabrian geographical indications were born in the 21<sup>st</sup> century. The origins of Liébana go back to 2000, when five partners decided to start planting the vines that eventually evolved in the vineyards of Compañía Lebaniega de Vinos y Licores, the first of the two current wineries. Their plans were supported by the Regional Agricultural Ministry, interested in recovering a wine growing tradition born in the 18<sup>th</sup> century and almost extinct in the 19<sup>th</sup> century. The recognition of Vinos de la Tierra Costa de Cantabria came a bit later, in 2005, and there are seven wineries which produce their wines in these terrains, between the coast and the inner valleys.

**CLIMATE AND SOILS:** The climate is Atlantic, moderated by the protection of the mountains, which generates a microclimate that, in the case of Liébana, can even be considered Mediterranean. The area features abundant rainfall and warm average temperatures.

**GRAPE VARIETIES:** Authorised varieties in Costa de Cantabria V.T. are Albarino, Chardonnay, Codello, Hondarribi Zuri, Riesling and Gewürztraminer (white) and Hondarribi Belza (red). The white varieties used in the production of Liébana V.T. are Palomino, Codello, Chardonnay and Gewürztraminer, while Mencía prevails among reds.

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## SIXTH FLOOR

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### CASTILLA Y LEÓN

The wine producing areas in Castilla y León run along the Duero River and its tributaries from the plateau to the Portuguese frontier. The river flows across many of the most prestigious regions of Spanish wine. This land is rich, generous, hard and austere, seemingly contradictory adjectives that make sense when applied to the wines belonging to its nine D.Os and those registered in other quality geographical indications such as Valles de Benavente, Sierra de Salamanca, or Vino de la Tierra de Castilla y Leon.



## CASTILLA Y LEÓN

### ARLANZA D.O.

**LOCATION:** The D.O. comprises nearly 500 hectares of vineyard, which spread among 54 localities in the province of Burgos and 13 in Palencia, all of them demarcated by the middle and lower valleys of the Arlanza River and its tributaries.

**HISTORY:** Arlanza is located in the centre of Burgos and in the southeast of Palencia. Despite being a young D.O., Arlanza has an extensive history of wine-making rooted in the 7<sup>th</sup> century. At that time, the monks took charge of the cultivation of vineyards in places such as Carazo or Quintanilla de Agua. However, during the centuries that followed, the local viticulture was mistreated. The arrival of the Phylloxera at the dawn of the 20<sup>th</sup> century destroyed the local vineyards, which would not be replanted until the third decade of the century. By then, massive migration to cities had deprived the rural area of the workforce needed to cultivate those scarce, dispersed vines that had not adapted well to the climatic conditions of the region. In the last decades of the 20<sup>th</sup> century wine production was reactivated from the hand of cooperatives and local wineries. Its determination to be recognised as a D.O. bore fruit in 2008.

**CLIMATE AND SOILS:** Enclosed between Sierra de Covarrubias in the east and the moors of Cerrato in the west, the undulating orography of the region is subject to a Mediterranean climate, which is affected by altitude variations. The area occupies slopes of sandy, granitic, silicon soils, with chalky subsoils.

**GRAPE VARIETIES:** Authorised whites are Albillo and Viura and the most widespread red is Tinta del país (Tempranillo), although Garnacha, Mencía, Cabernet Sauvignon, Merlot and Petit Verdot are also cultivated.

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## CASTILLA Y LEÓN

### ARRIBES D.O.

**LOCATION:** The D.O. encompasses nearly 700 hectares of vineyard. They are distributed in 47 localities along the Spanish-Portuguese frontier, in the south of Zamora and the north of Salamanca. It follows the irregular line drawn by Duero in its flow to the neighbour country, with slopes up to 500 metres and valleys which are perfect for vine growing.

**HISTORY:** Arribes is probably one of the most beautiful wine geographies in the Iberian Peninsula. It is located in the narrow strip followed by the river in the Portuguese frontier, in an area almost unaltered by humans. It is a young D.O. whose past is uncertain for scholars. There are those who claim that the Phoenicians were the first to introduce the vineyard in the area. Others give credit to the Romans. Anyway, it was not until 1998 that they started to consider its recognition as a quality wine production region. The arrival of important wine producing groups would mean the boost needed to get the D.O. recognition in 2008. Now, the promising future of this zone relies on both the elaboration of quality red wines and the important wine tourism offer of its spectacular landscapes, cliffed by canyons and rifts.

**CLIMATE AND SOILS:** Continental climate, with certain Atlantic influence; average rainfall of 550 mm and 2,600 sunshine hours a year. Very poor soils with granite, slate and quartz.

**GRAPE VARIETIES:** The prevailing white variety is Mavasía, being Verdejo and Albillo also authorised. Regarding reds, this is the land of Juan García and Rufete, although Tempranillo, Garnacha and Mencía are authorised as well.

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CASTILLA Y LEÓN  
Room 601

BIERZO D.O.

LOCATION: The denominatated region spreads over 22 localities in the northwest of León province, with 3,980 hectares of registered vineyard.

HISTORY: Bierzo has long been internationally recognised as a wine area, whose increasing prestige stands on red variety Mencía, planted in slate slopes. This is the essential formula for a handful of exceptional wines created by some of the most renowned and internationally prominent oenologists in Spain. This is the case of Álvaro Palacios and Ricardo Pérez Palacios or Raúl Pérez, who have taken Bierzo wines to the top of the world scene. Wines from Bierzo have an ancient history. Historians Pliny The Elder and Strabo mentioned them. During the Middle Ages, Cluniac monks were their driving force and pilgrims in the Way of Saint James were the most assiduous consumer. Just as in other many cases, the Phylloxera destroyed the vineyards and they only started to recover thanks to the production of bulk wine and the cooperativism of the sixties. In 1989 the regulation of the D.O. was passed. That was the dawn of a new era.

CLIMATE AND SOILS: Bierzo is a transition zone between the continental plateau and the Atlantic Ocean, with abundant rainfall that can reach 800 mm. Soils range from slate slopes, where we can find the best quality vineyards to the valley, with more fertile alluvial lands featuring altitude differences up to 500 metres.

GRAPE VARIETIES: Prevailing varieties are Mencía (red) and Godello (white), but other varieties are also used: Dona Blanca and Malvasía (white) and several foreign reds experimentally introduced.

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CASTILLA Y LEÓN  
Room 602

CIGALES D.O.

**LOCATION:** The denominated region comprises 11 localities in the north of Valladolid and 1 in the south of Palencia, Dueñas. There are 2,250 hectares of vineyard in a D.O. that follows the course of Pisuerga River along the Duero hollow.

**HISTORY:** The documented history of Cigales wine starts in the 10<sup>th</sup> century, when the production of wine in the area was linked to monasteries and domestic consumption. The first splendour period came in the days of the Habsburgs, when the proximity to the Court favoured the trade expansion of these wines. In the 18<sup>th</sup> century, the clarets gained great fame, which unfortunately lasted for too long. Those wines, mixture of white and red varieties, would eventually be banned by modern regulations. In the 19<sup>th</sup> century, Cigales started exporting its wines to Bordeaux, as many other Castilian regions. After the collapse caused by the Phylloxera, the zone entered modernity as an area widely known by the quality of its rosé wines. Nowadays, the area is also famous for the red wines produced by the most trendsetter wineries in the D.O.

**CLIMATE AND SOILS:** The climate is continental, arid, with scarce rainfall and heavy frosts in winter. Soils are chalky, very poor and alluvial. They are located at an average altitude of 750 metres.

**GRAPE VARIETIES:** Over two thirds of Cigales vineyards are planted to Tempranillo; Garnacha stands next in importance -from a distance. There are also some white varieties such as Verdejo, Albillo and Viura.

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CASTILLA Y LEÓN  
Room 603

RIBERA DEL DUERO D.O.

LOCATION: Ribera del Duero lies on the heart of Castilla y León. It comprises 60 municipalities in Burgos, 19 in Valladolid, 4 in Segovia and 6 in Soria, with 20,711 hectares of vineyard and 244 working wineries.

HISTORY: It is one of the indisputable oenological references in Spain. Its wine history started under the Latin rule, it strengthened with the arrival of medieval religious orders and consolidated with the Habsburgs. Aranda became a wine production hotspot at the beginning of the Modern Period, centralising most of the production destined for the Court. After the Phylloxera crisis in France, the region's wine production multiplied to supply the neighbour country. Afterwards, Cosme Palacio, a producer from La Rioja, bought a winery in the area that would become Vega Sicilia, the living legend of Spanish wine and symbol of the D.O.'s dawn. Its *Consejo Regulador* was constituted in 1982. Back then, it was noteworthy the work of Alejandro Fernández who turned his Tinto Pesquera into an international phenomenon that provided the backbone for the internationalization of Ribera del Duero brand name. Today, there are many other wines that maintain its prestige as one of the consummate wine regions in Spain.

CLIMATE AND SOILS: The climate is continental, especially hard because of the spring frosts and the frequent rains in autumn. Soils are mainly calcareous and alluvial. They are located in slopes facing Duero. Altitude ranges between 700 and 1,000 metres.

GRAPE VARIETIES: The main variety is Tinto Fino o Tinta del País (local name for Tempranillo). Other reds include Cabernet Sauvignon, Merlot, Malbec and Garnacha. We can also find the white Albillo.

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CASTILLA Y LEÓN  
Room 604

RUEDA D.O.

LOCATION: Rueda takes in 72 localities -53 in the south of Valladolid, 17 in the west of Segovia and 2 in the north of Ávila-, in the middle course of Duero River.

HISTORY: Rueda was born as a wine region in Rome times. Afterwards, in the Middle Ages, the monks recovered the wine growing activity, remaining faithful to the production of white wines, something really exceptional in Castilla y León. During the 18<sup>th</sup> century, there happened to be there an expanse of native Verdejo plantations, even bigger than today's. Back then, the fortified Dorados de Rueda were born. After the Phylloxera, however, precious Verdejo was substituted by Palomino, a poor quality grape, in order to supply the alcohol industry. This was about to put an end to the best part of the local wine heritage, but reaction came in time. From 1972 on, that suicidal tendency subsided. In 1980, the regulation of the D.O. was passed, being the first one in Castilla y León. Since then, the recovery of the local variety has been a constant, although accompanied by the more and more spread foreign variety Sauvignon Blanc.

CLIMATE AND SOILS: Continental climate with very cold winters and hot summers and an average rainfall of 500 mm. The land covered by vineyards has very poor soils, stony and loose that go slightly downwards at an altitude between 700 and 500 metres.

GRAPE VARIETIES: The emblematic variety is Verdejo, although recently Sauvignon Blanc has increased its presence. We can also find Viura and Palomino (whites) and Tempranillo or Cabernet Sauvignon (reds), although its wines are not so important.

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## CASTILLA Y LEÓN

### TIERRA DE LEÓN D.O.

**LOCATION:** The production area comprises 1,465 hectares of vineyard and is located in the south of León, around the Esla and Cea riverbanks. It covers a part of Valladolid province and borders on Zamora and Palencia.

**HISTORY:** Just as any other wine region in Castilla y León, the main stages in the history of Tierra de León wines are marked by their Roman origins, the significant contribution of medieval monastic orders -especially in such an area, located in the intersection of the Silver Route and The Way of Saint James- and the high demand for wine favoured by the proximity of the Habsburgs' Court. The 19<sup>th</sup> century brought about the Phylloxera, which nearly wiped out the vine cultivation. In the second half of the 20<sup>th</sup> century, local cooperatives started to reactivate the vineyards, but the evolution was slow. It would not be until 1985 that the D.O. constitution process began. In 2007, the interested wineries finally constituted as León V.T., being thus entitled to the precious geographical indication five years later.

**CLIMATE AND SOILS:** Continental climate with different influences, Atlantic or Mediterranean, depending on each specific zone. Generally speaking, winter is harsh, spring and summer are irregular, and autumn is warm and rainy. The average yearly rainfall is 500 mm.

**GRAPE VARIETIES:** Main white varieties are Verdejo, Albarín and Godello, being Malvasía and Palomino also authorised; regarding reds, the queen is Prieto Picudo, sharing the throne with Mencía. Tempranillo and Garnacha are also authorised.

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## CASTILLA Y LEÓN

### TIERRA DEL VINO DE ZAMORA D.O.

**LOCATION:** The county Tierra del Vino is situated in the southeast of Zamora. It comprises both riverbanks of Duero River and it is crossed from north to south by the Silver Route. It encompasses 56 localities: 46 belonging to Zamora and 10 to Salamanca.

**HISTORY:** Local wine growing tradition is obvious in the name of this young D.O. (*Tierra del Vino* means Wine Land), which nowadays takes in 9 wineries. There are medieval references to vine cultivation in Tierra del Vino de Zamora, which was linked to the local economy for centuries up to the point of being considered a single crop in certain periods of history. However, everything was to change in the 20<sup>th</sup> century. After going through the centuries without noticeable changes in the wine landscape physiognomy, Modernity brought in vine pull schemes to increase vineyards profitability. Fortunately, that tendency stopped in 1997, when a group of local wine makers decided to start taking the first steps to the recovery of the wine-growing identity of the area through the constitution of the D.O., which finally came in 2007.

**CLIMATE AND SOILS:** The climate is continental, extreme and arid, with annual rainfall of barely 400 mm and an average altitude of 750 metres. Soils are alluvial, sandy on the surface and clayey in the bottom-most layer, and low in organic matter. This is a land where fluvial channels abound.

**GRAPE VARIETIES:** Tempranillo is the main red variety, followed by Garnacha and Cabernet Sauvignon. Regarding whites, Malvasía, Muscat Blanc à Petits Grains and Verdejo prevail, although we can also find Albillo, Palomino and Codello.

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CASTILLA Y LEÓN  
Room 605

TORO D.O.

LOCATION: Situated in the southeast of Zamora, the region comprises 12 localities in Zamora and 3 in Valladolid, covering 5,700 hectares.

HISTORY: The origins of Toro wine go back to the time when Greeks and Celtiberians exchanged goods and knowledge on things such as wine-making. Its importance has been a historical constant throughout time: with Rome, with monastic orders, and between the 16<sup>th</sup> and the 19<sup>th</sup> centuries, when the proximity to Salamanca and its university was its best commercial ally. When the Phylloxera entered France, Toro increased its wine sales. Besides, they provided other Castilian regions with their vines of Tinta de Toro. Those regions wanted to imitate Toro wines. Afterwards, when the plague reached Toro, their vineyards suffered a significant relapse that the region would not overcome until well into the second half of the 20<sup>th</sup> century. By then, the coarseness of Toro wines had already stroke deep in the hearts of people. This cliché was fairly true until a couple of decades ago, but it is not so nowadays. The award of the D.O. qualification meant the beginning of a new era, in which Toro wines have got rid of the burden that a long time selling bulk wine had put on them in the 20<sup>th</sup> century. Today, they are among the greatest Spanish red wines.

CLIMATE AND SOILS: Extreme continental climate with Atlantic influences. The average rainfall is about 350 mm a year. The area features 3,000 sunshine hours and a average temperature of 12.5 °C.

GRAPE VARIETIES: The prevailing variety is Tinta de Toro, local version of Tempranillo, followed by Garnacha. Authorised white grapes are Malvasía and Verdejo.

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## SECOND FLOOR

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### CASTILLA LA MANCHA

Wine is widely present in the history, landscape and culture of Castilla La Mancha. 600,000 hectares of vineyard are cultivated here. This represents half of the total amount in Spain and 7.5% of the world's vineyards. Changes undergone in this wine area during the last decades have become an essential reference to understand contemporary Spanish wine regarding varieties, plantations, making and ageing of regional wines such as Dominio de Valdepusa, Guijoso, Finca Élez, Pago Florentino...



CASTILLA LA MANCHA  
Room 206

ALMANSA D.O.

LOCATION: The D.O. spreads out to the East of Albacete province, covering 8 municipalities and 7,600 vineyard hectares.

HISTORY: Almansa history as a wine-making region lacks the traditional roots that we can find in other Spanish areas. The first wines documented here were produced in the 16<sup>th</sup> century and few traces are left of their evolution. The area was just considered a producer of bulk wines with the correct colour and alcohol degree. In recent years, however, this D.O. established in 1966 has started to change that unremarkable reality. Located at the crossroads among Murcia, Alicante and Madrid, nowadays Almansa has 12 bottling wineries which are rediscovering the potential of the zone. The work in this area is mainly focused on three varieties: native Garnacha Tintorera (origin of the colour and alcohol degree of the bulk wines abovementioned), Monastrell (shared with Murcia and Alicante) and foreign Syrah (well adapted to the environment). Besides, in the last few years innovative making processes of rosé, white and sweet wines have emerged.

CLIMATE AND SOILS: This zone features chalky and not very productive soils. Pebbles alternate with loam deeper soils. The average altitude is 750 m. The climate is continental and the average rainfall does not reach 350 mm a year.

GRAPE VARIETIES: Whites: Chardonnay, Verdejo, Sauvignon Blanc, Muscat Blanc à Petits Grains. Reds: Monastrell, Garnacha Tintorera, Syrah, Cencibel (regional version of Tempranillo) and other international varieties.

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CASTILLA LA MANCHA  
Room 207

LA MANCHA D.O.

LOCATION: La Mancha D.O. has 300 registered wineries, spread over 182 municipalities belonging to four provinces: Albacete, Ciudad Real, Cuenca y Toledo. The vineyard area amounts to 184,509 hectares.

HISTORY: The first traces of vineyard planting and wine-making in La Mancha date back to Roman times. From that moment, the vine development in the region would be slow but continuous. The Order of Calatrava would boost it during the Middle Ages, and the first centuries of the Modern Period. However, it was when the Phylloxera affected other Spanish regions when La Mancha discovered its true potential. Since then, its proximity and good communications with Madrid and with distillation plants in the south have been a constant incentive in a progression that has turned this D.O. into the biggest appellation in the world. Its regulation was passed in 1976 and updated in 1991 and 1993. Its establishment was extremely important for Castilian wine, not only for those wine makers who adhered to the new D.O, but also for the moment it started among those who, in order to avoid being pigeonholed in such a big area associated to bad quality, decided to promote other quality indications.

CLIMATE AND SOILS: The climate is dry continental very hot in summer and very cold in winter. La Mancha is a vast plateau with not many geographical accidents. Here, chalky, clay and ferrous soils prevail. The average altitude is 700 m.

GRAPE VARIETIES: Traditionally, the most important varieties have been white Airén, still the most common one and more suitable for making distilled wines rather than high quality wines, and red Cencibel (Tempranillo) which, in the last few years, have been surrounded by other foreign red varieties.

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CASTILLA LA MANCHA  
Room 208

MANCHUELA D.O.

LOCATION: La Manchuela is located in the region between Júcar and Cabriel rivers, in the southeast of Cuenca and northeast of Albacete. It has 4,139 hectares of vineyard.

HISTORY: Wine-making tradition in La Manchuela started many centuries ago. Proof of this are the remains of ancient particular caves and wineries which still coexist in some localities with modern wineries set up in recent years. In the official division of Denominaciones de Origen de Vinos de España (Spanish Wines D.O.s) in 1966, Manchuela was already listed as an environment different from that of its Manchegan neighbours, because of its particular location in the meeting point between the plateau and Levante. However, it took nearly 40 years for this (perfectly well known by local wine growers) to become a reality. In 1997, a group of local wine producers decided to put an end to that anomalous situation by investing on technological and oenological improvements for their wines. That renovation was the foundation of the Pro-Vinos Denominación de Origen Manchuela Association. Thanks to institutional support and the determination of those producers, the D.O. became a reality in 2000.

CLIMATE AND SOILS: Clay soils with a calcareous base, located at an altitude of between 600 and 1.000 metres. Dry continental climate with some Mediterranean influence and an average rainfall of 600 mm.

GRAPE VARIETIES: Whites: traditional Macabeo, Chardonnay, Sauvignon Blanc, Albillo and Verdejo; reds: Cencibel, Bobal, Garnacha, Monastrell, Syrah, Cabernet Sauvignon and other international varieties.

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CASTILLA LA MANCHA

MÉNTRIDA D.O.

LOCATION: The vineyards of Méntrida D.O. are placed in the north of Toledo, bordering on Ávila and Madrid. They spread over the foot of the mountain range Sierra de Gredos. This D.O. has nowadays 10,211 hectares of vineyard.

HISTORY: The region that shelters Méntrida D.O. started its particular wine history in the Middle Ages, when the newly awarded Seigneuries and Municipal Charters by the Crown to people repopulating the area, obligated them to plant vineyards and olive trees wherever they settled. The first documented references to Méntrida wine date back to the 12<sup>th</sup> century. Wine growing developed and reached its crowning glory when the Spanish Habsburgs set up their court in Madrid. In this period, these wines were highly appreciated. The D.O. was born in 1975 the way we know it today, but in 2000, after passing a new regulation, Méntrida took the final step towards modernity. Since then, lots of agriculturalists and cooperatives have been working in the area. Progressively, private investments have joined in order to offer consumers wines with a modern, sophisticated and consistent profile.

CLIMATE AND SOILS: The climate is Mediterranean-continental, with marked temperature contrasts. The average rainfall ranges between 350 and 500 mm and there are 2,880 sunshine hours.

GRAPE VARIETIES: Macabeo prevails among whites, although Chardonnay, Sauvignon Blanc, Verdejo and Albillo are also authorised. The most common reds are Tempranillo and Garnacha, but recently Cabernet Sauvignon, Merlot, Petit Verdot and Syrah, among others, have also been cultivated.

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CASTILLA LA MANCHA

MONDEJAR D.O.

LOCATION: The denominated zone of this D.O. includes 20 localities in the southwest of Guadalajara, between Tajo and Tajuña rivers. The municipalities where most of its production concentrates are Mondéjar, Sacedón, Almoguera and Yebra.

HISTORY: There is no documentation about vineyards as one of Mondéjar cultivations before the 16<sup>th</sup> century. However, taking into account the great quantity of references that started to appear from that moment, we can assume that vines had been cultivated in the region for a long time before that. Before the Phylloxera crisis (at the end of the 19<sup>th</sup> century), these wines supplied the Court and reached some prestige, but the American plague would cause a terrible damage in the area. Shortly before the Spanish Civil War, the Phylloxera attack repeated, completely devastating the lands connected to wine. In the mid-20<sup>th</sup> century, a group of local agriculturalists relaunched vineyard cultivation. In the sixties, vineyard reached a significant development. The D.O. was constituted in 1997. Since then, the area has been making great efforts to define the profile and unique personality of its wines.

CLIMATE AND SOILS: The zone is situated at an average altitude of 800 m, between the southern slope of La Alcarria and Mesa de Ocaña. The climate is warm Mediterranean. The landscape is undulating, with gentle slopes and reddish deep soils which are rich in minerals.

GRAPE VARIETIES: The most important white varieties are Malvar, Macabeo and Torrontés, although Sauvignon Blanc, Verdejo and Muscat are also authorised. Regarding reds, Tempranillo and Cabernet Sauvignon prevail while Merlot and Syrah are authorised as well.

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CASTILLA LA MANCHA

RIBERA DEL JÚCAR D.O.

**LOCATION:** The zone is in the south of Cuenca and comprises municipalities situated in the plain that goes along the edge of Júcar River, in its calm course throughout a landscape hardly uneven.

**HISTORY:** The first documents about the presence of vineyards in the current Ribera del Júcar D.O. date back to the first decade of the 17<sup>th</sup> century. In these documents, there is evidence of the cession of a wide area of vineyard, property of a wealthy local family, to the Society of Jesus. Since then, several sources have reported the persistence of vines and wine-making in this small wine region of Cuenca. However, it was at the end of the century when a definitive collective boost started. This would end up in the region recognition as a D.O. with its own entity and personality. A group of wineries and cooperatives took the first step towards the D.O. award, by means of substantial investments intended for the improvement of vineyards and the facilities where wine was made. The fruit of their labour came in 2003 when the D.O. regulation was passed.

**CLIMATE AND SOILS:** The terrain of this county is clayey-calcareous and it is covered by pebbles. It is located on a high plateau, with an average altitude of 750 metres. The climate is warm Mediterranean, with an average rainfall between 450 and 550 mm.

**GRAPE VARIETIES:** The best adapted varieties are red Bobal and white Muscat Blanc á Petits Grains. Besides, there is wide range of varieties such as Sauvignon Blanc (white) and Cencibel, Cabernet Sauvignon, Merlot, Syrah and Petit Verdot (reds).

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## CASTILLA LA MANCHA

### UCLÉS D.O.

**LOCATION:** Uclés has 1,700 hectares of vineyard, spread over 25 localities in Cuenca and 3 more in Toledo. The D.O. includes 3 different geological zones: Sierra de Altomira, very rough; the western area, with gentle flat relieves and valleys and the intermediate hollow.

**HISTORY:** The idea of creating a D.O. in this area came up in 2003, as a result of an initiative launched by eight wineries in Castilla La Mancha that, throughout their history and trajectory had made clear the wine growing potential of the region and its great capacity to create high quality wines. Thus, with an eye to the future and not looking back, winemakers participating in the project promoted a process aimed to segregate from Mancha D.O. In 2005, the regulation specifying the demanded conditions to make the wines assigned to the new D.O. was passed. Nowadays, those original eight wineries are still in charge of wines produced inside Uclés D.O.

**CLIMATE AND SOILS:** Each of the three zones has special features in their soils: limestone in Sierra de Altomira, sediments in the western area and tertiary deposits in the east. Generally speaking, all these soils are sandy or sandy loam. The climate is continental, with differences according to the particularities of each area's relief. The average rainfall is about 500 mm.

**GRAPE VARIETIES:** The only authorised varieties in Uclés are those destined to red wine making: Cencibel, Cabernet Sauvignon, Merlot, Syrah and Garnacha. This D.O. does not cover white wine.

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CASTILLA LA MANCHA  
Room 209

VALDEPEÑAS D.O.

LOCATION: Valdepeñas D.O. is made up of 10 municipalities of Ciudad Real, with a total vineyard area of 25,878 hectares.

HISTORY: The extensive history of Valdepeñas wine started out in Iberian times. The Iberians were responsible for plantation of vines in these terrains. Since then, there has always been wine in Valdepeñas: with the Romans, who documented it; under Moorish rule, as Valdepeñas wine producers obtained a permission from the Caliphate to go on with their production; with medieval religious orders, who promoted it; during the reign of the Habsburgs, when Philip II decided to stop favouring Duero wines so that Valdepeñas became the main supplier of the Court in Madrid; and finally, during the Phylloxera crisis, when white Albillo was used to replant the area. This caused the proliferation of clarets which would turn Valdepeñas into a power selling great amounts of wine. However, this prevented Valdepeñas from getting closer to the prestigious wine-making areas in Spain. The regulation for its *Consejo Regulador* was published in 1932 and eventually passed in 1968.

CLIMATE AND SOILS: The climate is dry continental, with hot summers and freezing winters. The average rainfall barely reaches 300 mm. The area enjoys 2,800 sunshine hours a year.

GRAPE VARIETIES: The prevailing variety is Airén, although the most traditional red is Cencibel. There are also several varieties authorised: Verdejo, Muscat Blanc à Petits Grains, Sauvignon Blanc and Chardonnay (whites) and Merlot, Cabernet Sauvignon, Syrah, Petit Verdot and Garnacha (reds).

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## FOURTH FLOOR

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### CATALONIA

Catalonia offers consumers wines from twelve D.O.s scattered all around the region, even surpassing territorial limits with Cava. Pioneer in introducing foreign varieties, today Catalonia is making a great effort to identify and recover its native ones in every zone and give them better prospects. At the same time, an "umbrella" geographical indication (Cataluña D.O.) has been created to take in each and every one of the wines made there.





CATALONIA  
Room 401

ALELLA D.O.

LOCATION: The seven wineries taken in by the D.O. have 314 hectares of vineyard, planted along the 18 localities belonging to the *Consejo Regulador*. All those municipalities are located in the north of Barcelona, in Maresme, over the pre-coastal range slopes facing the Mediterranean.

HISTORY: The area encompassed by the present D.O. gained popularity when the Phoenicians and Greeks settle in the Catalanian coast. In Roman times, Pliny and Martial echoed these Laietani wines that were taken to the metropolis through the Via Tarraconensis. In the Middle Ages, the presence of these wines in the Aragonese Court was constant. In later centuries, the wine activity in the area went on until the Phylloxera invasion, which changed the wine landscape, replacing the ancient red varieties with white grapes that were to alter the wine profile of the region. Then, they started to make quality light sweet wines which brought a new period of recognition. In recent times, the real state pressure undergone by this territory, situated very close to Barcelona, has negatively affected its wines. However, a commendable effort is being made to define the style of a production based mainly on two varieties: Pansá Blanca (local version of Xarel.lo) and Chardonnay.

CLIMATE AND SOILS: The climate is Mediterranean, strongly influenced by the sea moisture retained by the mountain range. The granitic sandy terrain in the area has a proper name: *sauló*. This soil is extraordinarily permeable, which facilitates the drainage of the average 750 mm of rain fallen in the area each year.

GRAPE VARIETIES: Although modernity has brought a huge variety of white and red grapes, the future of local wines relies on Pansá Blanca (Xarel.lo) and Chardonnay.

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CATALONIA

CATALUNYA D.O.

LOCATION: Catalunya D.O. includes the whole autonomous community.

HISTORY: Although the wine history of Catalonia goes back to the Phoenicians, this D.O. is quite young. This controversial geographical indication was born in 2000 to shelter any wine produced in Catalonia, regardless its quality or the grape varieties used. Does this make any sense? "Sure!" would be the answer of a big winery which prioritizes the finding of a suitable grape for its wine (considering price, quality, features...) over the specific origins of that grape. Actually, although the creation of this D.O. could have had a negative effect on Catalonia wine, the truth is that it has proved to have a positive one in some cases such as Penedés: being Catalunya the least demanding D.O. and the one absorbing hundreds of thousands of the bottles that Penedés used to produce, the latter has been forced to a complete renovation to avoid disappearing. The adhesion of the heavy weights to Catalunya D.O. has brought about, on the rebound, an increase in the level of exigency of smaller D.O.s, whose *raison d'être* depends on finding something that makes them different and unique.

CLIMATE AND SOILS: The climate is Mediterranean, with some peculiarities given in each area by its particular geography.

GRAPE VARIETIES: All varieties cultivated in Catalonia are authorised in Catalunya D.O.

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CATALONIA  
Room 402

CONCA DE BARBERÁ D.O.

LOCATION: Fluvial valley located between Tarragona and Lleida that comprises the Francolí and Anguera valleys in an area surrounded by mountain ranges. It has 5,865 hectares of vineyard.

HISTORY: There is evidence that the Romans cultivated vineyards in these lands, but the Greeks are quite likely to have done the same centuries before. Anyway, after the fall of the Roman Empire, wine cultivation stopped until the Reconquest, when Aragonese repopulators restarted work in the vineyards as a way of life under the protection of religious orders. Since then, this cultivation has been a fundamental part of the rural economy in the area, with its ups and downs. The climax of local wine production took place between the late 18<sup>th</sup> and the mid-19<sup>th</sup> centuries, when exportation spread through Tarragona port. That period of huge productions altered the region's landscape: in search of more cultivable land, peasants created terraces and plots that still persist today. Vine monoculture started. The Reus-Montblanc railway line allowed a quick transportation of wine to the coast. However, Phylloxera hit in the second half of the 19<sup>th</sup> century. Things would never be the same, although it should be pointed out that the vine growers of the area pioneered the association in cooperatives in the mid-20<sup>th</sup> century.

CLIMATE AND SOILS: Mediterranean climate in transition between coastal areas and the continental climate of Lleida. Soils are mainly chalky, with some clay and slate patches in Prades.

GRAPE VARIETIES: Whites: Macabeo, Parellada, Chardonnay, Sauvignon Blanc and Chenin, among others. Reds include Trepát, Ull de Llebre (Tempranillo), Garnacha, Cabernet Sauvignon, Merlot, Pinot Noir, Syrah and Monastrell.

\*\*\*\*\*

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CATALONIA  
Room 403

#### COSTERS DEL SEGRE D.O.

**LOCATION:** This area, located in Lleida, in the Ebro valley, covers 5,000 hectares spread over 7 subareas: Artesa de Segre, Urgell, Garrigas, Pallars Jussà, Raimat, Sagrià and Valls de Riu Corb.

**HISTORY:** The history of Costers del Segre as a D.O. is quite atypical, since it has not got a commercial background until recently. Set in Lleida province, it has stood on the sidelines of the busiest commercial hubs and very far from the main wine regions in Catalonia, all of them pretty close to seaports. The most relevant milestone in the constitution of the D.O. is related to the location in these lands of Codorníu's Finca Raimat, which is one of the most forward-looking wine hotspots in Spain since the eighties. Costers del Segre was born from the communion of interests between this big company and the winegrowers in nearby counties, who found in the D.O. a way to finally gain visibility. Today, the geographical scope of the D.O. comprises seven well-differenced subareas, two more than at the beginning. Despite being constituted in 1986, the D.O. modified its regulations several times until it reached the ultimate version in 2007.

**CLIMATE AND SOILS:** Dry continental climate with an average rainfall of nearly 400 mm. The land is flat, with some irregularities in the south caused by the contact with the pre-coastal range of mountains. Soils are brownish chalky and very poor.

**GRAPE VARIETIES:** The variety spectrum is really extensive, but it is noteworthy the work carried out with white Macabeo and red grapes such as Tempranillo, Cabernet Sauvignon, Pinot Noir and Syrah.

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CATALONIA

EMPORDÁ D.O.

LOCATION: The production area of Empordá D.O. comprises 55 municipalities encompassed in the upper and lower Empordá counties, in the northeast end of the Iberian Peninsula.

HISTORY: Empordá can boast about having the archaeological remains of the first town to produce wine in the region, the Greek Empurie. The Romans gave this place the name Emporiae and some centuries later, that became the name of the whole county. After the splendour of the Roman times, Empordá wine disappeared until the Middle Ages. In 1130 the monks in Sant Pere de Roda Monastery wrote the first treatise on wine in the region, the very same wine they produced in terraces cultivated on the slopes of Rodes mountain. From that moment on, the wine industry flourished in the area until 1879, when the first Phylloxera outbreak was declared and everything disappeared. The first regulation for the D.O. was written in 1975. From then until 2011, it has been extensively modified in order to recover that personality, that boost that those wines enjoyed one day. But it is a very difficult task, indeed.

CLIMATE AND SOILS: The climate is warm Mediterranean, with certain influence of Tramontane wind, which can reach over 100 km/h and favours the salubrity of the vineyards. Soils are generally sandy, alluvial in the plateau and slate and granitic in the hillsides, going up from sea level to an altitude of 260 metres.

GRAPE VARIETIES: Nowadays, Empordá works with more than 20 varieties, but local Garnacha is worth noting because of its authenticity and historical roots, as well as the unique profile it offers to sweet wines.

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CATALONIA  
Room 404

## MONTSANT D.O.

**LOCATION:** Montsant is made up of 17 localities set around Priorat. It is enclosed by the Montsant and Llena ranges of mountains in the north, Figuera and El Tormo ranges in the west, Serralada de Prades in the east, and in the south, lands descend towards the Ebro riverside. The D.O. has 2,007 hectares of vineyard.

**HISTORY:** Montsant is part of Priorat county, in Tarragona. Just as Priorat itself, it supplied Rome with wine and both areas remained associated to vine growing after the arrival of Carthusian monks, who settled in Scala Dei in the 12<sup>th</sup> century. The monks managed the lands and vineyards until Mendizábal's confiscation in 1835. Filling this gap took no more than the Phylloxera to wipe out the French vineyards in the second half of the 19<sup>th</sup> century. Then, exports favoured the first golden age of the region, a splendour period that was to last until the plague crossed the Pyrenees, leaving devastated vineyards in its wake. Vine growing in the area was continued by cooperatives during the 20<sup>th</sup> century. In 1954, a wine statute (*Estatuto del Vino*) including Montsant as a subarea in Tarragona D.O. The current D.O. has been about for little more than a decade.

**CLIMATE AND SOILS:** Mediterranean climate influenced by an abundance of mountains in the D.O.'s orography. Soils are mainly chalky with clay granite and sandy layers in a landscape that ranges in altitude between 100 and 700 metres.

**GRAPE VARIETIES:** There are plenty of authorised white and red varieties, but Montsant's revival in the Catalanian wine world is based mainly on native Garnacha and Cariñena for red wines and Garnacha Blanca and Macabeo for whites.

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CATALONIA  
Room 405

## PENEDÉS D.O.

**LOCATION:** Penedés spreads between the south of Barcelona and the north of Tarragona. It is divided into 3 areas (Alt Penedès, Garraf and Baix Penedès) that descend from the pre-coastal range to sea level, covering 27,000 hectares of vineyard.

**HISTORY:** Penedés has played a leading role in Catalonia wine history. Wine started to be produced there in the 5<sup>th</sup> century B.C. The Romans went on with it and it became a trading object in the Middle Ages and the Modern Period. It is quite surprising that during all that time, this history was marked by the production of red wines, something that would change dramatically with the Phylloxera crisis. After the devastation caused by the plague, the preferred varieties to cultivate were white grapes, due to the height of the Cava market, which needed the so-called "Triad of Caba": Macabeo, Xarel.lo and Parellada. That tendency to whites would go on in Modernity: Penedés stood out in the second half of the 20<sup>th</sup> century thanks to its modern, fruity white wines, made from international varieties. However, that glory period is gone now. After the creation of Catalunya D.O., the area has experienced a change of mentality: they have understood that if they want to survive in today's wine market, they have to find the identity given to their wines by their varieties and their terrain.

**CLIMATE AND SOILS:** Mediterranean climate with different micro climates depending on the altitude.

**GRAPE VARIETIES:** Penedés authorises 16 varieties of white grapes and 8 of red ones, but most part of its promising future seems to be orientated to wines made from native Xarel.lo.

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CATALONIA  
Room 406

PLA DE BAGES D.O.

LOCATION: The vineyard extension taken in by Pla de Bages D.O. reaches 500 hectares, divided into 21 localities situated at the end of the Catalanian Central Depression, with the first Pyrenean foothills in the north and the pre-coastal range in the south.

HISTORY: Pla de Bages is located in the northwest of Barcelona, and its wine history goes back to the Roman domination and the foundation of a major city called Bacassis; according to several scholars, this name comes from its consecration to Bacchus. In the Middle Ages, the Benedictine monks in Sant Benet del Bages took charge of the vineyards. They would be responsible for the recovery of the wine culture in a region whose present capital city, Manresa, owns a past of traditional production that still lives on its urban planning. The ancestral custom of storing regional wines inside wineskins at home persisted until the arrival of the Phylloxera. The plague put an end to the wine production traditions of the area for over a century. At the end of the 20<sup>th</sup> century, new wine initiatives arose in this region which has since then found a place in the Catalanian wine scene. The region obtained the D.O. in 1997.

CLIMATE AND SOILS: The climate is Mediterranean, with temperature differences brought about by its nature of inland. The average rainfall is 500 mm. The land is undulating and the soils are loam, clayed and sandy, with some calcareous zones.

GRAPE VARIETIES: The most interesting variety is native white Picapoll, although Macabeo, Parellada and Chardonnay are also authorised. Regarding reds, the authorised grapes are Ull de Llebre (Tempranillo), Merlot, Sumoll, Garnacha and Cabernet Sauvignon.

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CATALONIA  
Room 407

PRIORAT D.O. Ca

LOCATION: Priorat covers a small area of barely 1,400 hectares belonging to 9 localities and surrounded by mountains, at the foothill of Montsant, in Tarragona.

HISTORY: The origin of vine growing in Priorat goes back to Roman times, but it was the arrival of the Carthusian monks to Scala Dei in the 12<sup>th</sup> century what started forging the particular wine character of this land. Wine production yielded abundant benefits to the inhabitants of the region until Mendizábal's confiscation (1835), which expropriated the monks from their lands and sank the economy of the region. Priorat was one of the poorest regions in Catalonia until the late 20<sup>th</sup> century. However, in the nineties, a group of five producers (René Barbier, Álvaro Palacios, José Luis Pérez, Daphne Glorian and Carles Pastrana) started an era of rediscovery that has turned the area into a highly relevant wine hotspot worldwide. Priorat was recognised as a D.O. in 1954, and in 2009 it became a *Denominación de Origen Calificada*, which guarantees the highest quality requirements that a wine region can achieved.

CLIMATE AND SOILS: The climate is warm Mediterranean with an average rainfall of about 400 mm and noticeable variations between day and night temperatures. The terrain is rough and plantation is carried out in terraces and *costers* (steep lands). The most common soils are loose grey-brown slate. Altitude decreases from 1,000 to 200 metres.

GRAPE VARIETIES: Although the *Consejo Regulador* admits several varieties, the fame of Priorat great wines relies on two native grapes, Garnacha and Cariñena, supported sometimes by foreign varieties, such as Merlot, Cabernet Sauvignon or Syrah.

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CATALONIA  
Room 408

TARRAGONA D.O.

LOCATION: Tarragona has nearly 7,500 hectares of registered vineyard spread among 72 localities, belonging to two different counties: Camp de Tarragona and Ribera del Ebro.

HISTORY: There was a time when Tarragona (old Tarraco) wines were among the most renowned in the Roman Empire. That tradition started with vines probably inherited from the Greeks, but it died out during Moorish domination. Then, medieval repopulators restarted working the vineyard under the guidance of religious orders. Tarragona has always been linked to wine, but its splendour period (regarding quantity rather than quality) came in the 18<sup>th</sup> and 19<sup>th</sup> centuries when its port sent off thousands of litres of bulk wine. Here, as in many other places, the Phylloxera devastated the vineyard in the second half of the 19<sup>th</sup> century, but there was a remarkable difference: by the early 20<sup>th</sup> century, half of the D.O.'s territory was already sowed with vines again. Tarragona D.O. was constituted in 1947, although it has undergone subsequent significant modifications, such as the demerger of Montsant in 2001.

CLIMATE AND SOILS: Meditarrean climate in both counties, although it was warmer and rainier in Camp de Tarragona and it registers larger temperature variations and lower rainfall in Ribera del Ebro. Soils are mainly lime in both cases, but stonier in Ribera del Ebro.

GRAPE VARIETIES: Whites: Macabeo, Xarel.lo, Parellada, Chardonnay, Muscat of Alexandria and Garnacha Blanca. Reds: native Samsó, Sumoll, Garnacha Ull de Llebre (Tempranillo) and foreign Cabernet Sauvignon.

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CATALONIA  
Room 409

TERRA ALTA D.O.

LOCATION: Its 650 hectares of vineyard cover 12 localities. There are three types of cultivation: in plains and plateaus, in *costers* (cultivated in terraces) and in the bottoms, which are more protected from intense heat.

HISTORY: Terra Alta is the southern-most wine region in Catalonia. Its inlands have been devoted to vine growing since ancient times, as we can see from the archaeological vestiges of a time previous to the Roman domination. With Romans first and with the Templars after the Reconquest, the local wine culture went on for centuries, although the Knights Templars decided to change vineyards for olive plantations because they found it difficult to sell wines produced in a region so far from the big markets of the time. In the 18<sup>th</sup> century, wine started to flow constantly to Reus city. After the Phylloxera plague, Terra Alta specialised in white wines, fortified "*rancios*" and mistelles. In recent years, quality wines production has return through the application of new cultivation techniques to varieties that have adapted very well to the terrain.

CLIMATE AND SOILS: The climate is dry Mediterranean with scarce rainfall (about 400 mm). There are two dominant winds that blow hard in the vineyards: Cierzo and Garbinada.

GRAPE VARIETIES: In the last few years, the most interesting wineries in the area have taken a step forward in the quality if their wines thanks to a better understanding of varieties such as Garnacha Blanca, Macabeo and Viognier for white wines, and Garnacha Peluda, Cariñena and some international grapes for reds.

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## SECOND FLOOR

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### COMUNIDAD VALENCIANA

Thanks to a favourable climate and a superb geographical situation, the Valencian Community has played a relevant role in bulk wine trading for centuries. However, in recent years, the D.Os and the most modern wineries have taken over. Now, production is clearly aiming at quality wines, based mainly on native varieties such as Bobal, Monstrell or Muscat, which allow Levantine producers to go deeper and deeper about their singularity.



VALENCIAN COMMUNITY  
Room 201

ALICANTE D.O.

LOCATION: It comprises nearly 15,000 hectares of vineyard spread between two big areas: Marina Alta, in the north coast, and Subzona Alicante, which goes south from the coast to the border with Murcia.

HISTORY: Wine has always been present in this land of Iberian, Phoenician, Greek and Roman settlements, although there is little written documentation until the 15<sup>th</sup> century. Ferdinand the Catholic legislated for Alicante wines in 1510. In that time, they had already got to the north European markets. The most famous wine from Alicante is a historical fortified wine called *fondillón*, obtained by sun-drying the grapes after the harvest. Wine-making in the region flourished in the 18<sup>th</sup> and 19<sup>th</sup> centuries, thanks to the delivery of bulk wine to France during the Phylloxera crisis. However, the closing of the Gallic frontier in 1892 put an end to that timely splendour period. Alicante was constituted as a D.O. in 1932, but it did not have a *Consejo Regulador* with its own regulations until 1957. The revival of quality wine here is a relatively recent phenomenon, which relies mainly on one cultivar (Monastrell) and the good adaptation of some international varieties.

CLIMATE AND SOILS: The climate is Mediterranean in both subareas, with continental influence in the inner part of Alicante. The terrains are steeper near the coast and flatter in the inland. Soils are brownish chalky in both areas.

GRAPE VARIETIES: Muscat makes great modern sweet wines on the coast and Monstrell is the origin of the best Alicante red wines in the inland. Other authorised varieties include Merseguera, Macabeo and Chardonnay (whites) and Garnacha, Bobal, Syrah and Cabernet Sauvignon (reds).

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VALENCIAN COMMUNITY  
Room 203

UTIEL-REQUENA D.O.

LOCATION: Utiel-Requena is located in the interior of Valencia province, 70 km far from the coast, in a high plateau rising from 700 to 900 metres of altitude, between Turia and Cabriel rivers. It covers 40,000 hectares of vineyard.

HISTORY: The origins of vine growing in Utiel-Requena region date back to Iberian times, in the 7<sup>th</sup> century B.C., as the archaeological remains found in Los Villares (old Kelin) prove. Afterwards, the Romans, the Hispanic settlers during Moorish domination, and the repopulators who came after the Reconquest went on with wine production. In the 17<sup>th</sup> and 18<sup>th</sup> centuries, there was a proliferation of cultivations intended for liqueur production and, thanks to the arrival of the railways, some winery districts emerged in different towns and villages in 1887. Surprisingly enough, Utiel- Requena vineyards were not affected by the Phylloxera, so they developed spectacularly as a result of the sales to other areas which had been severely hit by the plague, such as Catalonia. In the 20<sup>th</sup> century, cooperatives boosted wine production, but it was in the nineties when Utiel-Requena was really reborn as a reference wine region of quality Valencian wines, due to the new vine growing and oenological techniques applied to their most emblematic red variety, Bobal, which currently takes up the 80 per cent of the vineyard.

CLIMATE AND SOILS: Mediterranean climate with continental influence. The average rainfall is 400 mm. Soils vary from zone to zone: we can find sandstone, clay, loam and limestone.

GRAPE VARIETIES: Although there are several white and red authorised varieties, the unquestionable star in this region's wines is native red Bobal.

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VALENCIAN COMMUNITY  
Room 204

VALENCIA D.O.

**LOCATION:** The denominated area comprises 15,203 hectares that cross Valencia from north to south and are divided into four subareas: Alto Turia, in the northwest (7 localities); Valentino, north and centre (24 localities); Clariano, in the south (39 localities) and Moscatel (9 localities which partially overlap Valentino).

**HISTORY:** Vine growing in Valencian lands goes back to Iberian times. Later, the Greeks and, especially the Romans, gave fame to their productions. Juvenal and Martial echoed the quality of these wines sent to Rome from Sagunto port. After Moorish domination, the Middle Ages gave Valencian wines their prominence back. In the 17<sup>th</sup> century, the Aragonese Parliament established a first classification of these wines attending to quality. However, the splendour period of Valencian wines came during the 19<sup>th</sup> century, thanks to exports to France. The *Consejo Regulador*, introduced in 1924 and constituted in 1933, did not have full competence until 1957. The present regulation was definitely established in 2000, after a number of modifications. Nowadays, it is noteworthy the creation of an association in the subarea Els Aforins including 14 wineries which specialised in producing red wines with a remarkable projection.

**CLIMATE AND SOILS:** The climate is Mediterranean, with an average rainfall of 500 mm and great differences of altitude, from 100 to 1,000 metres. Soils are brownish chalky and quite poor.

**GRAPE VARIETIES:** Outstanding whites: native Merseguera, Macabeo, Malvasía and Muscat Romain. Common reds: Bobal, Monastrell, Garnacha Tintorera, Tempranillo and native Forcayat.

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## EXTREMADURA

Wines from Extremadura have undergone a deep transformation due to the setting up of new wineries, the plantation of international varieties and the new cultivation and production techniques adopted. Far from those coarse, astringent "*vinos de pitarra*" that prevailed in the past, today's wines take pride in quality both in Ribera del Guadiana D.O. and the geographical indication Vinos de la Tierra de Extremadura. In addition, the production of traditional sparkling wines registered in Cava D.O. has notably increased.





## EXTREMADURA

### RIBERA DEL GUADIANA D.O.

**LOCATION:** The D.O. takes in wines produced in 6 subareas: 4 located in Badajoz (Tierra de Barros, Matanegra, Ribera alta del Guadiana and Ribera baja del Guadiana), and 2 situated in Cáceres (Cañamero y Montánchez). It covers 27,201 hectares of vineyard.

**HISTORY:** Although there are archaeological findings proving that wine has been made in Extremadura since Roman times, the truth is that the wine history of this community was irrelevant until the 19<sup>th</sup> century, when they started to produce wine destined to other regions. After this short splendour period, the area fell into oblivion again and only rather poor wines were produced. These wines were known as "*vinos de pitarra*" because of the small clay containers used to store them. In the mid-20<sup>th</sup> century, cooperatives used to produce those wines, but in the eighties, a series of deep changes began. Wineries adopted new technologies and changed the way they worked their vineyards. They were looking for a quality that eventually came to each and every one of the producing counties. In fact, they obtained the D.O. in 1999. Since then, a lot of private initiatives have been launched in the region.

**CLIMATE AND SOILS:** The climate is continental with Mediterranean influence. There are remarkable variations among subareas, for example, in average rainfall figures, which range from 350 mm in Tierra de Barros to 800 mm in Cañamero. The same goes for soils, which descend from 850 metres in Cañamero to 200 metres in Ribera Baja. In the area, we can find sandy, clayey and slaty soils.

**GRAPE VARIETIES:** Preferred whites include Pardina, Macabeo and Cayetana Blanca, although there are many others; among reds, Tempranillo prevails, but there is a wide variety catalogue.

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## FIFTH FLOOR

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### GALICIA

The most prestigious white wine producing region in Spain, Galicia, combines a particular climate, strongly influenced by the ocean, with a catalogue of native varieties that stand out for their character and offer new surprises and possibilities every year. Treixadura in Ribeiro, Godello in Valdeorras, Albariño in Rías Baixas or Mencía in Ribeira Sacra, are just the spear head of a region that is living a golden wine era.



GALICIA  
Room 501

MONTERREI D.O.

**LOCATION:** Monterrei is located in the homonymous valley, in the east end of Ourense province, bordering on Portugal. It is made up of 2 subareas: Val de Monterrei and Ladeira de Monterrei.

**HISTORY:** The origins of grape vines in Monterrei are even older than their cultivation. Evidences show that there were wild grapes around the Celtic forts, although the cultivation as such came with the Roman invasion. The first plantations were documented in the 9<sup>th</sup> and 10<sup>th</sup> centuries. Afterwards, during the Middle Ages, wine production went on driven by religious orders. The Phylloxera coming from Portugal hit Monterrei and finished a period of vineyard expansion that took a long time to recover. In fact, this wine region took the longest in Galicia to wake up to modernity. The Agriculture Ministry awarded Monterrei the D.O. in 1996, when the region had only three bottling wineries. Today, with 700 vineyard hectares, it is still a small D.O. in the wine framework of Galicia and Spain.

**CLIMATE AND SOILS:** Mediterranean climate with continental and Atlantic influences and an average rainfall of around 800 mm. Soils are granitic, sandy and slaty.

**GRAPE VARIETIES:** Whites: Doña Blanca (providing their wines with local character), Godello and Treixadura are the most commonly used. Regarding reds, Mencía and Bastardo prevail, although other grapes also used in the rest of Galicia are accepted as well.

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GALICIA  
Room 502

RIAS BAIXAS D.O.

LOCATION: Rias Baixas is made up of 5 subareas in Pontevedra. One of them, Ribeira de Ulla, spreads to the south of La Coruña. The other four are Condado de Tea, O Rosal, Val do Salnés and Soutomaior. The D.O. comprises 3,650 hectares of vineyard.

HISTORY: Wine-making tradition in Rias Baixas started to develop a profile similar to the one we know today with the arrival of Cisterian monks in the 13<sup>th</sup> century. According to reliable sources, they were the ones who brought the Albariño variety to this Galician lands from the far Rhin region. The monks could not imagine that those grapes would adapt so well to rainy Galicia that they could give origin to the most international white wines in Spain. Despite this, the truth is that the modern Rias Baixas wines, which are exported to the five continents, did not enjoy their present prestige until a couple of decades ago. The passing of a regulation for the D.O. in 1980 started a revitalizing movement of the region and its wines that eventually took Rias Baixas to the top. Their secret: more and more careful productions, a progressive selection of vines and grapes and the adoption of the most advanced oenological techniques.

CLIMATE AND SOILS: Atlantic climate, warm and very wet in all the subareas except for Val do Salnés, where it can get really hot in summer. Rainfall can reach 1,600 mm. Soils are mainly granitic.

GRAPE VARIETIES: The most common variety is, undoubtedly, Albariño, but Loureira, Caíño Blanco, Treixadura and Godello are also authorised.

\*\*\*\*\*

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GALICIA  
Room 503

## RIBEIRA SACRA D.O.

**LOCATION:** Ribeira Sacra is a small D.O. that comprises 1,255 hectares of vineyard spread among 19 municipalities in the south of Lugo and the north of Ourense, encompassed in five subareas: Amandi, Chantada, Quiroga-Bibei, Riberas do Miño and Riberas do Sil.

**HISTORY:** The wine history of Ribeira Sacra is full of challenges due to the peculiar orography of the environment. Anyway, the Romans used to produce there a wine named after Amandi, one of the subareas of the current D.O. Some centuries later, the medieval monks retrieved the viticulture. In fact, Ribeira Sacra (Sacred Riverbank) owes its name to the large number of monasteries built there, in the valleys and gorges formed by Miño and Sil rivers. Present plantations are somewhat heirs of those medieval vines, as vineyards in this area have been subject to traditional techniques for centuries. The results of this are wines and landscapes that constitute one of the biggest wine treasures in Galicia. Ribeira Sacra was awarded the D.O. in 1996. Since then, it has been the only Galician geographical indication that has achieved certain prominence for its red wines, made mainly with native Mencía.

**CLIMATE AND SOILS:** The climate is Atlantic with some Mediterranean nuances in Miño riverbanks (with an average yearly rainfall of 700 mm) and extreme in Sil riverbanks (average yearly rainfall 900 mm).

**GRAPE VARIETIES:** It is noteworthy the personality of native reds: Mencía, Merenzao, Brancellao, Sousón y Caíño Tinto. Regarding whites, Ribeira Sacra works with the same varieties as the rest of Galicia.

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GALICIA  
Room 504

RIBEIRO D.O.

LOCATION: Ribeiro covers about 3,000 hectares of vineyard in the west of Ourense and comprises 13 localities.

HISTORY: Roman historian Strabo reported that vine was already cultivated here in the 2<sup>nd</sup> century B.C. Since then, the history of Ribeiro has gone through a number of stages, both successful and disastrous. The religious orders boosted the cultivation of Galician native varieties, making quality wines flourish. Those wines were exported to Europe and gained great fame in the 15<sup>th</sup> and 16<sup>th</sup> centuries. In the 19<sup>th</sup> century, after centuries of consolidation of this market worldwide through Atlantic ports, Ribeiro vineyards suffered a terrible set back with the arrival of the American plagues. The repopulation was carried out with foreign vines, giving preference to productivity over quality. This led to years of coarse wines, lacking personality. In the last decade, a new generation of wines retrieving ancestral varieties has started to carve out their place. Grapes are cultivated on slopes instead of in excessively fertile valleys, and wineries take good care in making their wines. Although Ribeiro wines are traditionally blending wines, the queen of the region is Treixadura, an elegant and delicate grape.

CLIMATE AND SOILS: The climate is moderate Atlantic, with an average rainfall of 800 mm. Soils are granitic and plantations are located on slopes.

GRAPE VARIETIES: The most important and typical variety in the area is Treixadura, which normally blends with other Galician varieties for higher quality wines.

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GALICIA  
Room 505

VALDEORRAS D.O.

LOCATION: Valdeorras is located in the northwest of Ourense. It comprises 8 municipalities.

HISTORY: Valdeorras history is somewhat peculiar. It is the only Galician D.O. in which we know the name of the first vine-grower who planted vines in Roman times. He was a Praetorian called Lucius Pompeius. The Romans had come here looking for gold (thus the name Valdeorras, "Valley of Gold") and built their Via Nova (New Route). Afterwards, we have to leap to the Middle Ages to find new wine references in the region. The Phylloxera spoilt the local vineyard in the 19<sup>th</sup> century causing its virtual extinction. It was not until 1975 that the old native vineyards started to be recovered, through a plan named REVIVAL, which miraculously gave the area back the unmistakable personality of white wines made with Godello grapes. In the last decades, Valdeorras has spectacularly evolved thanks to the arrival of renowned oenologists and wineries to its lands. It has hence managed to place its wines among the most interesting whites in the Latin world in a relatively short time.

CLIMATE AND SOILS: The climate is Mediterranean-continental with Atlantic influence. The vineyards are located in the Sil valley, planted in terraces that go down the slopes. Soils range from sandy loam and clayey to slaty and granitic ones.

GRAPE VARIETIES: The unquestionable protagonist of Valdeorras white wines is Godello. For red wines, native Mencía is normally used.

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## THIRD FLOOR

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### BALEARIC ISLANDS

For many years, wine production in Balearic Islands was aimed at local consumption, although tourism was its window to the world. However, in the last decades, thanks to the arrival of a new generation of oenologists and wineries, we have discovered the vast potential of these wines. This is an archipelago where the most famous D.Os (Binissalem-Mallorca and Pla i Llevant) coexist nowadays with regional wines: Illes Balears V.T., Mallorca V.T., Eivissa V.T., Formentera V.T., Isla de Menorca V.T. and Serra de Tramuntana-Costa Nord V.T.





BALEARIC ISLANDS

Room 308

BINISSALEM-MALLORCA D.O.

LOCATION: This extensive plain with an altitude between 70 and 200 metres is situated in the centre of the island. It comprises 5 municipalities.

HISTORY: Binissalem has been the most important reference area of Majorcan wine since ancient times. This production region is located in the centre of the island, near Palma de Mallorca. Its vineyards have witnessed all the vicissitudes of wine history in the Islands. It was already mentioned by Roman chroniclers and its wines were included among the best in the Italic Peninsula. During the Middle Ages and the Modern Period, Binissalem maintained this privileged position: it had significant cultivation areas and in some villages there was vine monoculture before the Phylloxera crisis, due to the French demand. After the plague, which devastated vines in the island in 1891, most of its former vineyards were devoted to different cultivations, and this went on for many years in the 20<sup>th</sup> century. Recently, as the establishment of new geographical indications in the island has modified the nature of the most emblematic wineries, local producers have focused on the projection of their most characteristic grape varieties.

CLIMATE AND SOILS: Mild Mediterranean climate. Sierra de la Tramuntana, in the northwest, protects the area from north winds. The average rainfall is about 450 mm a year and soils are mainly chalky.

GRAPE VARIETIES: The varietal catalogue is led by Manto Negro in reds, Prensal in whites and Muscat in sweet wines. They all have to take up a compulsory minimum percentage in their own type of wine: 50% Manto Negro in reds, 70% Prensal in whites, 70% Muscat in sweet wines.

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BALEARIC ISLANDS  
Room 309

PLA I LLEVANT D.O.

LOCATION: The production area covers the central and eastern plane of the island. It comprises 18 localities and has almost 250 hectares of cultivated land.

HISTORY: Pla i Llevant D.O. (which in Majorcan means "plain and east coast") takes in the terrain traditionally known as Felanitx area. Although there are Roman references about wine-making here, the truth is that these wines reached modernity as table wines, not excessively appreciated by consumers. These wines were considered to be produced for tourists, aiming to supply big quantities of cheap bottles to the local hotel industry every year. This situation began to change with the recognition of Pla i Llevant as a D.O. in 2001 and its subsequent modification in 2005. Since then, there has been a more or less generalised movement towards a quality that is ostensibly improving the wine image in the market.

CLIMATE AND SOILS: Vineyards spread over the plain barely reaching an altitude of 100 metres. Soils are mainly chalky, although there are areas with clay, marl and dolomite layers. The climate is strictly Mediterranean, with an average rainfall of about 450 mm.

GRAPE VARIETIES: The *Consejo Regulador* authorises six white varieties and nine red ones. They include native Prensal and Muscat in whites and Manto Negro and Callet in reds, together with other international varieties. Red varieties take up three quarters of the total vineyard extension.

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## THIRD FLOOR

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### CANARY ISLANDS

The Canary Islands own one the richest and most surprising wine heritages in the world, thanks to the evolution of the different varieties cultivated over the centuries in this archipelago that features a true mosaic of exceptional geoclimatic peculiarities. Everything in the Canary Islands invites the consumer to learn about these wines, everything except for a centuries-old isolation which makes produces focus on tourism and local markets rather than on overseas trade.



CANARY ISLANDS

Room 301

ABONA D.O.

LOCATION: Abona's vineyard spreads over 1,200 hectares, being one of the biggest D.Os in the Canary Islands. 7 municipalities hold these vineyards situated in terraces, gorges and small plains or midlands (called *medianías*), always descending towards the sea.

HISTORY: Abona is the southern-most D.O. in Tenerife Island. Its *Consejo Regulador* started operating in 1996 and was redefined in 2003. Abona is a region marked by a peculiarity that makes it unique: its vines go down from the highest vineyards in Spain in Vilaflor (near Teide) to the Atlantic coast. One of the things that makes its wines so appealing is the different nuances that altitude impresses on the most widespread variety in the island, Listán Blanco, which has become a symbol of its most valued wines and of the D.O. itself.

CLIMATE AND SOILS: The climate is Mediterranean, dry in the coast and colder in the inland due to the influence of the Trade Winds. The best soils, above 600 metres, are clayey. The ones in the *medianías* are sandy and calcareous. The terrain is usually covered with some volcanic sand called *jable* in order to trap moisture.

GRAPE VARIETIES: The most common white variety, unquestionable protagonist of the most renowned wines, is Listán Blanco, although other grapes are also authorised: Malvasía, Gual, Verdello, Sabro and Bermejuelo. Red varieties are minority, being Listán Negro the most representative.

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CANARY ISLANDS  
Room 302

EL HIERRO D.O.

LOCATION: El Hierro is the smallest and western-most island in the archipelago. Its D.O. encompasses the whole island. The vineyards cover 194 hectares.

HISTORY: El Hierro is the western-most island, which has, to a certain extent, influenced the historical evolution of its vineyards, since its location is perfect for trade with America. The first documented vineyards in the island date back to the early 16<sup>th</sup> century (1526), although it was in the 17<sup>th</sup> century when vines spread significantly. This expansion was promoted by John Hill, a British who decided to plant vines and set up stills in the island in order to start a flourishing trade of liqueurs with the Spanish colonies. In the 19<sup>th</sup> century, the liqueur trade with Cuba and Venezuela was a reality that enriched El Hierro. However, it took a long time for those vines to produce quality wines. In 1995 the regulation for the *Consejo Regulador* was passed. Then, the world started to discover the varietal wealth of El Hierro viticulture.

CLIMATE AND SOILS: The terrain is rough. Vineyards are planted in terraces supported by small stone walls. The soil is volcanic, very poor. The climate is arid in the lower zones and damper as we go up the slopes. It does not rain much, but the area is affected by the Trade Winds, which provide the vineyards with humidity.

GRAPE VARIETIES: Whites: Vijariego, Listán Blanco, Bermejuelo, Pedro Ximénez and Baboso Blanco among others. Reds include: Listán Negro, Baboso Negro, Vijariego Negro, Tintilla and Negramoll.

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## CANARY ISLANDS

### GRAN CANARIA D.O.

LOCATION: The 231 hectares of vineyard taken in by the D.O. cover the whole island.

HISTORY: Gran Canaria was the first island conquered and colonised by Castile in 1483. These conquerors shared out the lands and planted vines in the lower part of Las Palmas, Telde, Agüimes, Arucas, Guía and Cádiz, and then in the midlands. In the 16<sup>th</sup> century, wines were already exported to the north of Europe, and this was a flourishing trade until the 18<sup>th</sup> century when English consumers turned to Portuguese and Sherry wines. Then, vine growing in Gran Canaria went into crisis. A minimal recovery started in the 19<sup>th</sup> century, when the confiscation of ecclesiastical properties allowed new rich bourgeoisies to plant vines next to their mansions and set up wineries to produce their wines. The present D.O. was born in 2005 and it includes wines from the whole island, which up to then were classified in two areas: Monte Lentiscal and the rest of Gran Canaria.

CLIMATE AND SOILS: The climate is tropical-oceanic, strongly influenced by the Trade Winds. Rainfall is scarce and irregular, although this does not affect the vineyards, as they have enough humidity all year long. Vines are planted in small plots of agricultural soil, especially in the midlands and peaks of the island, often sharing space with other crops.

GRAPE VARIETIES: The most used variety in the whole county is Listán Negro, followed by Tintilla, Vijariego Negra, Negramoll and Castellana. Muscat of Alexandria prevails in whites.

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CANARY ISLANDS  
Room 304

LA PALMA D.O.

LOCATION: La Palma D.O. comprises the whole island, divided into 3 subareas: Hoyo de Mazo, Fuencaliente and Norte. It has 800 hectares of vineyard.

HISTORY: La Palma Island has been historically benefited by its location in the course of merchant ships that travelled from Europe to the Spanish Colonies in America. In fact, it was that strategic geographical location in the North West end of the archipelago what allowed its Council to get a permission to provision the ships going to the New World: it was the last European point before the great oceanic voyage. It is believed that one of those ships left the first vines in the island as there is documentation about wine there since the early 16<sup>th</sup> century. Shortly after that, William Shakespeare referred to the Canarian Sacks, traditional Malvasía made in Fuencaliente area, as an exceptional wine.

CLIMATE AND SOILS: There is a wide variety of soils, although all of them have a volcanic origin. Microclimates vary depending on the proximity of the sea. The Atlantic breeze refreshes the land. In Fuencaliente, vines are cultivated in rough slopes, while in Hoyo de Mazo they are planted in stony soils and in Norte de la Palma in volcanic slopes.

GRAPE VARIETIES: Outstanding whites: Albillo, Sabro, Bermejuela, Vijariego, Forastera Blanca, Gual, Listán Blanco, Moscatel, Pedro Ximénez and Verdello. Reds: Listán Negro, Negramoll, Tintilla, Listán Prieto and Castellana, among others. One of the most typical productions is the sweet Malvasía of Fuencaliente. Another one, although of a lower quality, is Vino de Tea, aged in contact with Canarian pine wood.

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CANARY ISLANDS  
Room 303

LANZAROTE D.O.

LOCATION: Lanzarote D.O. covers the whole vineyard area in the island (1,995 hectares), spread among 7 localities.

HISTORY: The origin of Lanzarote wines as we know them today goes back to the eruption of the Timanfaya in 1870. Lava was escaping from the volcano for six years. When the eruption stopped, the inhabitants of the island found out that the ashes of that black lava that covered the ground were perfectly suitable for vine growing. In fact, this soil is good for vineyards as it traps moisture. That is the origin of the peculiar system of plantation in *picón* that makes the viniculture of the island a unique phenomenon: the grape-grower digs the ashes until reaching vegetal soil. This way, the vine is planted in a pit, called *picón*, which protects it against East winds and provides it with constant moisture, which is essential to survive under such an arid climate. La Geria is the prime example of this cultivation system. It is an impressive area, best-known for its Malvasía grapes used to produce really magical sweet wines. The *Consejo Regulador* of Lanzarote D.O. was constituted in 1993.

CLIMATE AND SOILS: Very dry subtropical climate, with an average rainfall of 100 mm. Soils are made up of volcanic materials.

GRAPE VARIETIES: Together with the awesome Malvasía of La Geria, we can find other white varieties such as: Diego, Burra Blanca, Breval, Listán Blanco, Pedro Ximénez and Muscat, which is used to produce exceptional sweet wines.

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CANARY ISLANDS  
Room 305

TACORONTE-ACENTEJO D.O.

LOCATION: The D.O. is in the so-called Anaga Peninsula, which occupies the northeast of Tenerife Island. It takes in the production of 9 localities which have 1,546 hectares of vineyard altogether.

HISTORY: Tacoronte-Acentejo was the first D.O. to be recognised as such in the Canary Islands and it is the biggest one. The regulation for its *Consejo Regulador* was passed in 1992 and this meant the beginning of a new stage in the wine history of the Fortunate Islands. The new-born D.O. devoted most of its efforts to produce and promote wines made with red varieties, something quite rare in the archipelago up to then. The creation of the D.O. brought about great investments destined to the modernization of wineries and vineyards, which has eventually turned this area into the unquestionable reference of Canarian wines regarding technical management. At the beginning, it was noteworthy the production of young wines obtained by carbonic maceration, which turned out to be a refreshing novelty in the Spanish wine scene. Nonetheless, today this wine industry has moved into ageing as a natural stage of the evolution of a wine region.

CLIMATE AND SOILS: Anaga is in the rainiest area in the island and it is constantly under the influence of the Atlantic Ocean. Temperatures are normally warm. Soils are rich in minerals such as phosphorous, potassium and nitrogen. They are reddish volcanic soils, very permeable.

GRAPE VARIETIES: Tacoronte vineyard counts mainly on red grapes, being Listán negro and Negramoll the most representative varieties. There are also 10 more reds and 17 whites authorised.

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CANARY ISLANDS  
Room 306

VALLE DE GUÍMAR D.O.

**LOCATION:** Located in the southeast of Tenerife Island, it covers a 18 km long by 8 km wide rectangle where vineyards go down from 200 metres to sea level. Most vines are planted in the midlands, at an altitude between 600 and 800 metres.

**HISTORY:** Valle de Güímar D.O. was born in 1996. By then, a group of local wine growers had already decided to boost wines from a region whose wine culture goes back to the 16<sup>th</sup> century. One of the most surprising peculiarities of the region is the fact that the vineyards are located at 1,200 metres above sea level in the highest coasts in Europe (Las Dehesas at 1,200 metres and Los Pelados at 1,500). Despite its name, Valle de Güímar is not a valley, but a graben created by a landslide towards the sea. These lands have kept the tradition of covering the terrain with *jable*, volcanic sand taken to the vineyards to trap the moisture of the soils, although this cultivation system is little by little falling into disuse. Modernity has arrived to this area in the shape of new plantations along trellis, which guarantee a regular insolation for the vines.

**CLIMATE AND SOILS:** The climate is Mediterranean, with strong Atlantic influences. The area is affected by the Trade Winds. There are different types of soils: volcanic ashes in the highest part and clay in the lower zone.

**GRAPE VARIETIES:** Whites: Listán Blanco prevails over Gual, Torrontés, Vijariego, Malvasía, etc. Reds include: Listán Negro, Negramoll and Tintilla.

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## CANARY ISLANDS

### VALLE DE LA OROTAVA D.O.

**LOCATION:** The valley spreads at the foot of the Teide, in the north of Tenerife. It comprises 1,000 hectares of vineyard at different altitudes, even though most of them are situated between 400 and 800 metres.

**HISTORY:** Valle de la Orotava, located in the north of Tenerife, constitutes an essential reference to understand the history of Canarian wine. Here, in Los Realejos municipality, the Castilian conquerors planted the first grapevines after the Conquest. The large-scale trade of Canarian wine started here as well: Puerto de la Cruz was the main commercial port because of its export figures, which reached 30,000 barrels a year, in the 17<sup>th</sup> century. In this same town and century, the Canary Company, an enterprise financed with English money, monopolized the wine trade between the island and the British Empire. However, the wars between Spain and England in the following century messed up this trade and guided English consumers to other wines, like Portuguese ones. Then, wine production fell into a decadent stage and it was destined to liqueur exports. The region did not overcome the blow until 1995, when the D.O. was created. Since then, it tries to support and promote local wines in a search for quality.

**CLIMATE AND SOILS:** Mild Atlantic climate with an average rainfall of 450 mm and humidity provided by the Trade Winds. Soils are rich in minerals, fertile and permeable.

**GRAPE VARIETIES:** There are 11 white varieties both preferential and authorised, and 8 red varieties, being Listán Negro the most important one.

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CANARY ISLANDS  
Room 307

YCODEN-DAUTE-ISORA D.O.

LOCATION: The D.O. takes in wines produced in 9 localities situated in the north west of Tenerife Island. It comprises 350 hectares of vineyard.

HISTORY: The history of Ycoden-Daute-Isora wines was once the history of one of the most prosperous wine regions in Tenerife, as well as in the whole Canary Islands. In the 16<sup>th</sup> and 17<sup>th</sup> centuries, its port, Garachico, was so important that it gave its name to a type of wines which would compete with the Canary Sacks, so popular among English consumers. But all the fortune brought by that age, when the grapevine had become the only cultivation in this beautiful region, came to an end. The downfall spread over the county vineyards in the 18<sup>th</sup> century. The slump went on for several centuries, until the D.O. started insufflating a new boost to the local wine industry at the end of the 20<sup>th</sup> century. One of the curiosities of this region is its own name: Ycoden and Daute are the names of small kingdoms of the old *guanches* (Canarian inhabitants) and Isora was the princess of those domains.

CLIMATE AND SOILS: Vineyards spread from sea level to 1,400 metres at the Teide slope. Soils are made up of rock and ash in the higher lands and clay in the lower ones. The climate is Mediterranean with the influence of the Trade Winds and the Atlantic Ocean. The average rainfall is 400 mm a year.

GRAPE VARIETIES: The *Consejo Regulador* admits dozens of varieties, but Listán Blanco prevails in whites. Regarding reds, Listán Negro is the protagonist.

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## LA RIOJA

Situated in the upper course of Ebro River and blessed by exceptional bioclimatic conditions for vine growing, La Rioja met its wine destiny in two decisive historical moments: on the one hand, the settlement of religious orders that set up their monasteries near the Way of Saint James in the Middle Ages; on the other hand, the Phylloxera crisis, which devastated French vineyards in the second half of the 19<sup>th</sup> century. This was the time when Rioja took over as the leading area regarding quality wine making in Spain, a role it still has nowadays.



## LA RIOJA

### RIOJA D.O. Ca

**LOCATION:** It comprises vineyards located in both Ebro riverbanks in its course across La Rioja, Álava and Navarra, incorporating lands from each of these regions. In the north, it borders on Sierra de Cantabria and in the south on Sierra de la Demanda.

**HISTORY:** Wines in La Rioja were born in Roman times, but it was the Way of Saint James the responsible for its first glory period. Monasteries such as San Millán de la Cogolla, Santo Domingo de la Calzada or Santa María La Real, placed on that route, turned wine into an essential part of La Rioja's economy. However, all that wine was produced in a traditional way and it did not age for more than a year. It was subject to nature changing conditions. After the Phylloxera plague had devastated lots of vineyards in France, French traders established wineries in La Rioja, in order to send wine to France. These traders showed the way to quality wine by increasing the product value through ageing. After the Phylloxera arrived in Spain, the region underwent a dreadful crisis which it was able to overcome thanks to what it had learnt from the French example and to an enormous effort replanting vines. In 1926 its *Consejo Regulador* started working. Since then, and especially during the last decades, La Rioja wine has become an essential model and flagship of Spanish viticulture.

**CLIMATE AND SOILS:** The climate is continental-Atlantic in Rioja Alta and Alavesa and continental-Mediterranean in Rioja Baja. Soils are alluvial with calcareous, clayey or ferrous components.

**GRAPE VARIETIES:** The star of the area is Tempranillo, traditionally blended with Garnacha, Graciano and Mazuelo. Among whites, Viura prevails.

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## MADRID

The capital of Spain can boast of giving name to a D.O. whose history goes back to the times when wines from Arganda, Navalcarnero and the Alberche area supplied the Court. This city has always kept that relationship with wine: today, Madrid is the main consuming market of wines from the rest of country, and it is also the centre of a heterogeneous producing area that evolves towards its condition as a quality wine reference.



## MADRID

### VINOS DE MADRID D.O.

**LOCATION:** Vinos de Madrid comprises 3 subareas in the south of the Spanish capital: San Martín de Valdeiglesias and Navalcarnero in the west and Arganda in the east. All in all, 63 localities and 8,000 hectares of vineyard.

**HISTORY:** The election of Madrid as the capital of Spain meant the development of its wines, although some evidences suggest that wine was already produced there in Roman times. In the 16<sup>th</sup> and 17<sup>th</sup> centuries, wines from Fuencarral, Pinto and Barajas (turned into commuter towns today) gained some fame and soon wines from other villages, like Arganda and San Martín de Valdeiglesias, started to stand out as well. These subareas live on today and form, together with Navalcarnero, the present D.O. The Phylloxera got to Madrid in 1914 and destroyed everything. Replantation was carried out with different varieties: Garnacha in San Martín and in Navalcarnero, Malvar and Airén in Arganda. Some decades later, several cooperatives were set up and Madrid turned into a sea of bulk wines, until the eighties, when wine growers became aware of the need to progress. As a consequence, the D.O. was born in 1990 and since then Madrid wines have experienced a deep change looking for quality.

**CLIMATE AND SOILS:** Soils are brownish granitic in Arganda, sandy and clayey in Navalcarnero and brownish formed on granite in San Martín de Valdeiglesias. The climate is continental, with rainfall variations that range between 460 mm in Arganda to 650 mm in San Martín de Valdeiglesias.

**GRAPE VARIETIES:** The recommended varieties in each area are as follows: Malvar and Tempranillo in Arganda; Malvar and Garnacha in Navalcarnero; and Albillo, Garnacha and international Syrah and Cabernet Sauvignon in San Martín de Valdeiglesias.

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## SIXTH FLOOR

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### NAVARRA

Navarra has always been a wine region. There, we can currently find wines taken in by three D.O.s (Rioja, Navarra and Cava), in addition to regional wines from Prado de Irache, Prado de Arinzano and Prado de Otazu and Vinos de la Tierra Ribera del Queiles. The region, historically famous for its rosé wines, has been able to go a bit further and gradually gain fame and prestige with its white and red wines, without forgetting its wonderful sweet Muscatel.



NAVARRA  
Room 606

NAVARRA D.O.

LOCATION: The D.O. comprises 15,530 hectares of vineyard spread among 5 subareas: Baja Montaña, Ribera Alta, Ribera Baja, Tierra de Estella and Valdizarbe.

HISTORY: The history of Navarra wine began with Rome, but it acquired a special prominence in the Middle Ages. The proliferation of monasteries and the fact that Navarra was and obliged crossing for the pilgrims of the Way of Saint James widened the vineyard growing and the production and consumption of wines. The kingdom of Navarra would be famous for those wines and this fame would be projected to foreign countries in the 16<sup>th</sup> and 17<sup>th</sup> centuries. In the 19<sup>th</sup> century, due to the enormous demand coming from the French market, Navarra vineyard came to amount nearly 50,000 hectares, although the mildew first and then the Phylloxera ended with it. Replantation finished in the second decade of the 20<sup>th</sup> century. At that moment, some of the first Spanish wine cooperatives appeared in Navarra and started selling bulk wine. It would not be until the 1980s that the interest in producing prestigious high quality wines reappeared with energy. Navarra wine has gone a long way towards quality and it strengthens year after year, thinking on present-day consumers.

CLIMATE AND SOILS: The climate is continental, with Atlantic influence in the north and Mediterranean nuances in the Ebro banks. Soils are, in general, brownish chalky, although they change a lot from zone to zone.

GRAPE VARIETIES: Tempranillo and Garnacha stand out among reds, although some new wineries have incorporated a lot of varieties from other Spanish and French regions. Regarding whites, Navarra Chardonnay and sweet wines made with Muscat Blanc à Petit Grains are outstanding for their prestige.

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## SIXTH FLOOR

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### THE BASQUE COUNTRY

The history of Basque wine has been slightly tarnished by the fact that Álava has always been associated to Rioja D.O. Ca. That said, when speaking about Basque wines, we are usually referring to Txakoli. Nowadays, there are three D.O.s producing Txakoli: Getaria, Vizcaya and Álava. All of them are experiencing a surprising dawn which makes their wines very interesting.



## THE BASQUE COUNTRY

### ARABAKO TXAKOLINA-TXAKOLI DE ALAVA D.O.

**LOCATION:** The D.O. comprises only 5 localities, situated in the northern-most part of Álava: Amurrio, Llodio, Artziniega, Okondo and Aiara. It has 100 hectares of vineyard.

**HISTORY:** The history of txakolí in Álava has deep local roots. In fact, the name Txakolí can be translated as "wine from a country house". Some documents prove that back in the 9<sup>th</sup> century there were already vineyards in Amurrio, Llodio and Ayala, in Ayala Valley. Those vines were the origin of a wine-producing tradition which was kept for centuries, and which lived a splendour period in the Middle Ages thanks to the protectionist measures authorised by the Regional Laws which guaranteed the loyalty of local consumers. In 1877 the area covered by the present D.O. had 550 hectares of vineyards planted mainly on Hondarribi Zuri, the emblematic grape used in Txakolí. But that period came to an end for different reasons: people's tastes changed to Rioja clarets; lands were abandoned during a strong industrialization process, and lots of plantations were destroyed by plagues. In the late 1980s, a group of entrepreneurs decided to revitalize the Txakolí tradition, when there were only a few native varieties left. They got it and since 2002 they have their own D.O.

**CLIMATE AND SOILS:** The climate is Atlantic, with an average rainfall of 900 mm. Soils are mainly clayey.

**GRAPE VARIETIES:** Hondarribi Zuri is the native variety, although Cross Manseng, Petit Manseng y Petit Courbu are also authorised.

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THE BASQUE COUNTRY  
Room 607

BIZKAIKO TXAKOLINA-TXAKOLI DE VIZCAYA D.O.

LOCATION: This D.O. comprises 82 localities in Vizcaya, covering about 400 hectares of vineyard which are centred mainly in Baquio (north) and Balmaseda (west).

HISTORY: The history of wine from Vizcaya is almost heroic, as it has developed thanks to the effort and determination of a lot of people. The Txakolí made here goes back to the Middle Ages and there is plenty of documentation dating from the 14<sup>th</sup> century that explains how vineyards spread over the valley of the region. The production core then was Lekeitio, whose local regulations granted a tax-exemption to local wine in order to protect it from the competence of neighbour wine regions. This locality had such a big quantity of vines that in the mid-19<sup>th</sup> century its vineyard extension was larger than that in Vizcaya and Getaria altogether. However, the decline came in the very same century. A change in people's tastes, the massive industrialisation around Bilbao, which banished lots of cultivations, and the plagues, nearly did away with the vineyard. The recovery came over a century later, thanks to the work in the oenological station and to the boost given by local producers.

CLIMATE AND SOILS: Warm Atlantic climate with an average rainfall of 1,100 mm. Soils are, in general, clayey with a high amount of organic matter.

GRAPE VARIETIES: Hondarribi Zuri is the preferred variety, but there are other authorised grapes, such as Petit Courbu, Folle Blanche and Gross Manseng.

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## THE BASQUE COUNTRY

### GETARIAKO TXAKOLINA-TXAKOLI DE GETARIA D.O.

**LOCATION:** The geographical centre devoted to Txakolí production is located in the surroundings of Getaria and comprises Zarautz and Aia, in the west of San Sebastián.

**HISTORY:** Txakolí de Getaria was awarded the D.O. in 1989, as a result of the recovery effort made by local growers together with the Basque Government. In 2007, the D.O. broadened to include all the historical territory of Guipúzcoa. The vines that give origin to this wine are cultivated in the vine trained slopes of Getaria, Aia and Zarautz. The area has thus recovered a historical wine-growing tradition that was about to disappear. In fact, it only survived thanks to the effort of those people who kept in their memory ancestral techniques to elaborate this light, naturally carbonated wine, clearly identified in the Basque gastronomic culture that today offers a modern profile more and more linked to quality. The strong investments on the plantation of historical varieties, the creation of modern wineries and the arrival of qualified oenologists to their technical departments have led Txakolí de Getaria to a booming reality based on its own past.

**CLIMATE AND SOILS:** The climate is Atlantic, moderated by the protection of coastal hills, with an average rainfall of about 1,600 mm. The vineyards are situated in the slopes that get more sunshine. Vines are traditionally trained, but modern cultivations are planted on trellis. The brownish chalky soils are characterised by a good drainage.

**GRAPE VARIETIES:** Two varieties are cultivated: Hondarribi Zuri (95% of the vineyard) and Hondarribi Beltza (5%).

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## PRINCIPALITY OF ASTURIAS

Although Asturias is usually thought of as a wine consumer region, it has a producing area that enjoys its own geographical indication of quality. Furthermore, it has a centuries-old wine history. It is truth that, as of today, Asturias wines are not among the most renowned wines in Spain, but it is noteworthy the enormous effort that the region is making to recover them.



## PRINCIPALITY OF ASTURIAS

### VINO DE LA TIERRA CANGAS

**LOCATION:** The production area is situated in the southwest of Asturias and comprises 7 municipalities (Allande, Cangas del Narcea, Degaña, Grandas de Salime, Ibias, Illano, Pesoz) and some small parishes belonging to Tieno.

**HISTORY:** The wine history of Asturias goes back to the 9<sup>th</sup> century. There is proof of the existence then of vines cultivated in the terrains covered by the present Cangas V.T., which own that tradition to San Juan Bautista de Corias Monastery. Its monks started to spread vine cultivation in the region. There are also documents which prove that, in those years, Cangas de Narcea had a production that was big enough to supply not only its villages but also other markets. The plagues of the 19<sup>th</sup> century were just one step away from destroying vineyards in Asturias, but the help from some French technicians allowed the replantation of vines and favoured the incorporation of foreign grapes that improved the previous viticultural scene. As a result, in the first decades of the 20<sup>th</sup> century, Cangas wines got awards and prizes outside the territorial scope it had been confined in till then. Soon, however, the pressure that was put on the area by the mining industry and the depopulation of many villages made the region forget about its wines.

**CLIMATE AND SOILS:** Atlantic climate strongly influenced by the mountains, with a marked seasonal contrast and an average rainfall of about 800 mm. Soils are slaty and silicon-rich.

**GRAPE VARIETIES:** Authorised whites: Albillo, Godello, Gewürztraminer, Muscat and Blanca Extra; reds: Mencía, Garnacha, Syrah and Pinot noir.

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## SECOND FLOOR

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### MURCIA

All through history, Murcia has been associated to bulk wine, as it has kept hidden until the late 20<sup>th</sup> century the great potential that a variety like Monastrell (symbol of current production) can offer. The three D.Os in this region are in the middle of a consolidation process, being Jumilla the most advanced and Bulla the one that still has a hard work to do.



MURCIA

BULLAS D.O.

LOCATION: This D.O. is situated in the northwest of Murcia, in Sierra de Espuña foothills. It comprises terrains located in 9 municipalities at heights which range between 400 and 900 metres.

HISTORY: Bullas is the youngest wine region in Murcia, although its history goes back to Roman times. There are archaeological remains from that age in this region. Among them, a sculpture stands out: *Niño de las Uvas* (a child with grapes), found in the Latin site of Los Cantos. Anyway, the vine growing tradition in this production area did not take any road to the D.O. until the end of the 20<sup>th</sup> century, exactly in 1994; this date can be considered the starting point of its modern history. Bullas has some characteristics which make it unique. Amongst them, its landscape, which acquires great beauty in the highest zones of the D.O., and the personality given by this landscape to the most spread variety in the region, Monastrell, and to other foreign grapes that had been added to the vineyards of the most modern wineries. Its main handicap is that markets have a big disregard for its wines, and this does not help to overcome the very little continuity shown at present by the best projects located in the region.

CLIMATE AND SOILS: The climate is Mediterranean, varied by different altitudes, which go up from south to north, reaching a maximum height in the northwest area. Soils are loose, gravelly and chalky.

GRAPE VARIETIES: Monastrell takes up the 90% of the vineyard, although in recent years the whole catalogue of red national and international varieties has been incorporated.

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MURCIA  
Room 202

JUMILLA D.O.

LOCATION: Jumilla has 42,000 hectares of vineyard spread among the municipality of Jumilla, in the north of Murcia, and other six localities in the west of Albacete province, at altitudes ranging from 400 to 800 metres.

HISTORY: The archaeological discoveries date the first wine productions in Jumilla lands in Iberian and Roman times. Those initial plantations carried on under Moorish domination, the Middle Ages and the beginning of the Modern Period, when the tithes (old taxes) were paid in wine there. When the Phylloxera destroyed the French vineyards at the end of the 19<sup>th</sup> century, Jumilla was living an expansion period which was to last until the arrival of the plague to its vines. Then, the oenological station was established in order to palliate the disaster, and great replanting started. The decline came in the 20<sup>th</sup> century. Jumilla became a land of bulk wines with high colour and alcohol degree that travelled in tankers to wine regions all over the world. This only brought a bad reputation to Jumilla. The D.O. dates from 1966, but it was not until the early nineties that its wines acquired the present prominence and prestige of its best trademarks, thanks to the modernization in production and the care taken by the most advanced wineries in the growing of the most emblematic variety in the area, Monastrell.

CLIMATE AND SOILS: The climate is extreme continental, cooler in the high plateau. Soils are chalky, stony and very poor.

GRAPE VARIETIES: The great local variety is Monastrell, which takes up the 90% of the vineyard. The rest is occupied by other red grapes, such as Garnacha Tintorera, Tempranillo, Cabernet Sauvignon or Syrah, and some less important whites.

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MURCIA  
Room 205

YECLA D.O.

**LOCATION:** Yecla occupies the homonymous municipality in the north west of the autonomous community of Murcia. Two producing regions can be distinguished there: Campo Arriba and Campo Abajo.

**HISTORY:** Yecla is the only Spanish D.O. whose scope is restricted to just one municipality. Its history started in times of the Phoenicians, who already traded in wines, but it began to gain prominence with the Romans. Recently, it has been discovered a winery in Fuente del Pinar. It dates from the 1<sup>st</sup> century and everything suggests that it was producing wine until the Middle Ages. At the time of Philip II, the viticultural character of Yecla was recognised in several documents, but it was in the 19<sup>th</sup> century, with the French arrival, when the vineyard spread to limits similar to the present ones. The bulk wine age at the beginning of the 20<sup>th</sup> century gave Yecla production a bad reputation, although it would obtain the D.O. in 1975. Since then, the incorporation of wineries to the regional list has been a constant that in the last decades has taken a determined road towards quality bottled wines; Monastrell has been taken as the unquestionable reference to these wines although the region has an open mind to the addition of other grapevines that allow a combination of the land's character with a definitely modern profile in its productions.

**CLIMATE AND SOILS:** The climate is extreme continental, cooler in summer in Campo Arriba region, with important temperature seasonal variations and an average rainfall that does not surpass 300 mm.

**GRAPE VARIETIES:** The queen of varieties is Monastrell, which takes up the 90% of the vineyard including almost the whole Campo Arriba area. They also grow some white varieties and other red ones, such as Garnacha, Garnacha Tintorera and several international grapes recently introduced.

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## SEVENTH FLOOR

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### CAVA

This popular wine of a festive nature is nowadays consumed throughout the year and not only as a dessert wine. Cava was born in Catalonia and despite some similarities to Champagne, the character of the varieties used and the peculiarities of the climate and soils where it is produced provide Cava with its own identity.



CAVA  
Room 702

CAVA D.O.

**LOCATION:** The denominated area spreads over 160 localities situated in 6 different Spanish autonomous communities. Cava is a peculiar D.O., as it puts more emphasis on the elaboration method (it must be the traditional one, with a second fermentation inside the bottle) than to the geographical location of the wineries.

**HISTORY:** The history of Cava is necessarily linked to the high popularity gained by Champagne in France in the 18<sup>th</sup> century. Those natural sparkling wines, always associated to luxury and sophistication, crossed the Pyrenees with Josep Raventós Fatjó, founder of Codorníu. Reventós produced his first 3,000 bottles of sparkling wine in 1872 and success came promptly. Shortly afterwards, other similar elaborations started in Penedés, which constituted the geographical centre producing this type of wines in Spain. No one could tell them that in the 20<sup>th</sup> century Cava would outnumber Champagne in bottles sold worldwide. Since the constitution of the Consejo Regulador in 1993, Cava has kept a constant evolution in search of its identity, which has led to today to two groups of sparkling wines: those aiming at general consumption and others that look for quality through selection and singularity.

**CLIMATE AND SOILS:** The climates and soils in which grapes are cultivated are as different as the areas encompassed by the D.O.: Catalonia, Extremadura, La Rioja, Navarra, Aragón and Valencia.

**GRAPE VARIETIES:** The origin of Cava and its most classical elaboration is based on the so called "Cava Triad", which consists of Macabeo, Xarel.lo and Parellada. However, there are other authorised varieties, such as Malvasía Riojana and Chardonnay in whites and Garnacha Tinta, Trepát, Monastrell and Pinot Noir in reds.

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