NECTAR OF THE GODS

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A JOURNEY THROUGH TIME

A series of Remarkable Discoveries

The Story of Malvasia

Vin Doux Naturel and Reflections on the appellation of Roussillon
Wines for today

1. **Czar** de Jose Duarte Garcia DOP Pico Vinho Licoroso Portugal 2008
2. Domaine Monemvasia, PDO Monemvasia-Malvasia Greece 2010
3. Florio Malvasia della Lipari DOC Italy 2009
5. The Rare Wine Company New York Malmsey Special Reserve Madeira
6. Mas Karolina Muscat de Rivesaltes, Roussillon 2014
7. Arnaud de Villeneuve Rivesaltes Ambré, Roussillon 1985
8. Coume du Roy Maury Grenat 2012
Sweet (decadent and delicious) wines

A change in consumer tastes over the centuries
How do wines get to be sweet

• Late harvest
• Appassimento or Passito raisined wine
• Ice wine (faux ice wine)
• Arresting fermentation
• Dosage (Champagne)
• Botrytis Cinerea
• Mutage (fortification)
AN AMAZING DISCOVERY
I. Czar de José Duarte DOP Pico
Vinho Licoroso 2008 Superior Meio Doce

- Macaronesia- Ancient Greek
- Henry the Navigator & Diogo de Silves in 1427
- Immigrants from No Europe +
- 9 islands
- 900 miles from mainland Portugal
- Mediterranean with Atlantic influences.
- Complete devastation by oidium and phylloxera
1. Czar de José Duarte DOP Pico Vinho Licoroso 2008 Superior Meio Doce

- Trade routes to Americas and Asia
- Christopher Columbus
- Sugar, pineapples
- Spice trade - cuisine
- Harigato/ guitar - ukele
- Faial merchants
- Woad production
- Sperm whale
- 9 million liters and over 6000 hectares on Pico
The Gloria Fault

• Nexus of three tectonic plates
I. Czar de José Duarte DOP Pico Vinho Licoroso 2008 Superior Meio Doce

- 3 DOP’s and one regional IGP appellations from the Azores:
  - Pico DO
  - Graciosa DO and
  - Biscoitos DO

- 3 varieties:
  - Arinto dos Açores
  - Verdelho
  - Terrantés do Pico
1. Czar de José Duarte DOP Pico Vinho Licoroso 2008 Superior Meio Doce

- Pico- Ilha Preta- ‘the black isle’
- 173 sq miles
- 300,000 years old
- Pico= Peak
- 5 miles by boat to Faial- landlords and merchants
- Man’s adaptation to the environment-
I. Czar de José Duarte DOP Pico Vinho Licoroso 2008 Superior Meio Doce

- 2 types of volcanic structures – tephra

Basalt lava flows with cart tracks
1. Czar de José Duarte DOP Pico Vinho Licoroso 2008 Superior Meio Doce

UNESCO heritage site

currais
1. Czar de José Duarte DOP Pico
Vinho Licoroso 2008 Superior Meio Doce

- Basalt currais
  - Protection from wind
  - Protection from sea salt air
  - Retention of heat
- Water
  - Underwater sea water
- Soils rich in nutrients
- Water collectors
- Mutation of yeast
Lajido

• History of sweet wines
• Germans in 1740’s
• ‘Madeira’ wine to America?
• 9million hl vs 250,000hl?
• Comparison and Contrast to Madeira
• Wines from Russian Czar’s cellars
I. Czar de José Duarte DOP Pico

• Definition of Vinho Licoroso
  – Must be made from Verdelho, Arinto dos Açores, and Terrantés do Pico (or a blend of all three)
  – Must have a minimum of 16% min abv
  – Must be aged a minimum of 3 years in wood.
  – Maximum yields are 50 hl/ha
  – Producers must produce 5 hl
1. *Czar de José Duarte DOP Pico*

- 2 ha purchased in Lajido Criação Velha in 60’s
- All 3 Varieties used
- 2 Harvests – 1st in mid September then late sept
- Vertical basket press
- Long Fermentation in wooden casks
- 4 additional years
- Barrel room 70 degree-losses 10% to 14% evaporation

18.4% alcohol (unfortified)
30.7 g/l RS
6.6 TA
3.7pH
Malvasia – What is it?

- **Malvasia Bianca di Candia** - most planted – Italy – progeny includes Garganega - (Candia= Crete) no genetic basis

- **Malvasia Bianca di Basilicata** – exclusive to

- **Malvasia Bianca di Piemonte** – almost extinct close to Malvasia di Casorzo

- **Malvasia Bianca Lunga** – Chianti – identical to Pavlos in Greece

- **Malvasia Branca de São Jorge** - Introduced to Madeira in the 1970’s – bred in Portugal – 86 ha by Ricardo Drogo of Barbeito
Malvasia

- Malvasia de Colares- genetically different
- Malvasia de Lanzarote- unique DNA fingerprint local cross of Malvasia di Lipari X Marmajuelo
- Malvasia de Lazio – Muscat of Alexandria X Schiava Grossa
- Malvasia di Candia Aromatica – mutation of Malvasia di Candia

- **Malvasia Candida/ Malvasia di Lipari**- the same as Malvasia di Sardegna, Greco Bianco di Gerace, Malavasia de Sitges, Malvasia Candida and Monemvasia – suggests old variety introduced to Lipari by Greeks, to Madeira in 15th Century only 4 ha left
- Malvasia Fina- from Douro or Dão – Synonym Boal/ Bual
A TASTE OF HISTORY
2. Domaine Monemvasia, PDO Monemvasia-Malvasia Greece 2010
2. Domaine Monemvasia, PDO Monemvasia-Malvasia Greece 2010

- Birthplace of ‘Malvasia’
- Monemvasia = a single gate
- Letter from Venetians referring to Malvazia
- Dominant wine for 5 centuries beginning in 12th century
- Venetian & Genovese imitation on Crete
- Stauroula Kourakou-Dragona

https://youtu.be/RbpEagwEKII
2. Domaine Monemvasia, PDO Monemvasia-Malvasia Greece 2010

- Vineyards located in Dimitrios & Velies village areas in Laconia
- 300 ha
- Surrounded on the North-East by the Myrtoan Sea and on the South-West by the Laconian Gulf.
- Mountain range of Parnonas (also called Malevos) up to 500m.
2. Domaine Monemvasia, PDO Monemvasia-Malvasia Greece 2010

- High wind potential (cooler Meltamia from the north)
- The temperature range is 14°C to 23°C (57°F-73°F)
- Diurnal range 15-20°F
- The total annual precipitation is 15” to 27”
- Areas are characterized by acidic soils and low organic matter without calcium carbonate, or neutral soils without calcium carbonate
2. Domaine Monemvasia, PDO Monemvasia-Malvasia Greece 2010

Varieties

• Monemvasia 60%
• Kydonitsa 20%
• Assyrtiko 10%
• Asproudes 10%

• Liasta

• Ripened grapes sun-dried for 10 – 12 days.
2. Domaine Monemvasia, PDO Monemvasia-Malvasia Greece 2010
2. Domaine Monemvasia, PDO Monemvasia-Malvasia Greece 2010

- Temperature Controlled fermentation that stops naturally
- High residual sugar
- Alcohol content 13.5% vol.
- Aged for 24 months in old oak barrels
2. Domaine Monemvasia, PDO Monemvasia-Malvasia Greece 2010

- Dated 23 July, 2010, the wines ‘Monemvasia-Malvasia’ were given the classification “protected designation of origin” (PDO) for a sweet white wine and a wine liqueur both from sun-dried grapes.

Giorgis and Elli Tsimpidis
2. Domaine Monemvasia, PDO Monemvasia-Malvasia Greece 2010

- Production 9828 bottles 375ml
- Alcohol 13.5%
- Residual Sugar 194 g/l
- TA 7.3g/l
A TASTE OF RENAISSANCE
3. Florio Malvasia delle Lipari DOC 2009

- Greeks colonized the Aeolian isles 6th century BCE
- Established as a DOC in 1973
- 25 ha of production
- Hauner
- 2800 hl/ 3,120 cases
- Mediterranean Climate
3. Florio Malvasia delle Lipari DOC 2009

- Lipari is largest of the 8 Aeolian islands
- But most Malvasia is grown in the Malfa area of Salina Island
- 50 meters above sea level
- Dry, hot summers
- Volcanic sandy soils
- High-trained and grown on traditional terraces with a high density
- (more than 6,000 vines/hectare)

Malvasia vineyard in Malfa on Salina
• Malvasia 95% and Corinto Nero 5%
• Passito method
• Sun-dried for 20 days on reed mats
• Pressed and left on skins
• Natural slow fermentation
• Aged in 225 lt barrels for 5 months
• Must have min 18% abv potential- min 60g/l
3. Florio Malvasia delle Lipari DOC 2009

- Alcohol 13.5 % - 14%
- Acidity 6 g/l
- Residual Sugar 140 g/l.
A TASTE OF RARITY

• Arrival of Malvasia in the 14th Century – Roger de Flor

• Bernat de Fonollar, founded the Order Germans Hospitalers during the year 1324 to take care of the sick

• Manuel Llopis i de Casades bequeathed to the Fundacio to benefit the nursing home in 1935

- Jofres des Escales, a mercenary from Catalunya, brought back cuttings of grapevines from Monemvasia

- Phylloxera and viticultural development

- Only 3 to 4 acres survive
- All volunteer-based

• In 2006, The Slow Food Foundation awarded Malvasia de Sitges their Presidia Award recognizing it as a true rarity. This is the first and only grape to receive this recognition.

- 100% Malvasia
- Late harvest + 2 to 3 weeks
- Mutage
- 15% ABV
- 4 to 5 years in chestnut barrels for oxidative aging
OUR AMERICAN HISTORIC HERITAGE
5. The Rare Wine Company New York Malmsey Special Reserve Madeira

- Madeira- wood
- 540 miles Southwest of mainland Portugal
- 740 square kilometers
- 18 million years old
- 200,000 inhabitants
- Ancient reports
- Map reference in Vatican
- Prince Henry the Navigator
- 1418 João Gonçalves Zarco
5. The Rare Wine Company New York Malmsey Special Reserve Madeira
5. The Rare Wine Company New York Malmsey Special Reserve Madeira

• North vs South
  – Cooler
  – Steeper terracing
  – Windier
  – Better quality

• South
  – Funchal
  – Bananas and tourism
  – Multi-crops
  – Irrigation
  – High yields
5. The Rare Wine Company New York Malmsey Special Reserve Madeira

Tiny plots- .3 ha
5. The Rare Wine Company New York Malmsey Special Reserve Madeira

- Fertile soils
- 1350 miles of levadas
- Poios – terraces
- Latadas- pergolas
  - Airflow (oidium)
  - Heat (especially at high elevations)
  - Multi-crops
- Broom as wind breakers
- Phenolically ripe at low abv
5. The Rare Wine Company New York Malmsey Special Reserve Madeira

- **Varieties:**
  - **Tinta Negra Mole** - 85% (Negramoll (Saborinho))
  - **Verdelho**
  - **Malvasia** - 4ha of M.Candia
  - **Boal/ Bual** - Malvasia Fina
  - **Sercial** – north side at high elevations
  - **Bastardo**- (red)
  - **Terrantez**

- **Legendary aging- recent discovery at Liberty Hall**
5. The Rare Wine Company New York Malmsey Special Reserve Madeira

- A low fairly neutral wine with high-acid and low ABV
- 10%-11.5%
- Fortification prior to MLF
- Longest lived wines
- Fortified and heated
- *Vinho da roda* – round trip
- 1794 Fernandez Pantaleão and estufagem

DOP Vinho Madeirense
5. The Rare Wine Company New York Malmsey Special Reserve Madeira

- Estufagem
  - 45 -50°C (113°F to 122°F)
  - 3 + months
- Armazem de calor 9 (only one)
- Canteiro
  - Zinc roof
  - Slow heating - bonbonnes
  - Rotation of barrels
  - Brazilian wood
  - Oxidative aging
  - 3% evaporative loss /year
5. The Rare Wine Company New York Malmsey Special Reserve Madeira

- Devastation caused by oidium and phylloxera – From 2500ha to 490 ha today
- Portugal’s entry to EU
- Labeling controlled by IVBAM
- Styles linked to sweetness levels
  - Sercial- (Escagna Cão <60g RS driest - Seco
  - Verdelho < 80g RS - Meio Seco
  - Boal/Terrantez <100g Meio Doce
  - Malmsey > 100g/l Doce
5. The Rare Wine Company New York Malmsey Special Reserve Madeira

- Blended with age designations:
- 5, 10, 15, 20, 30, 40, 50, 50+ years – are indicative of the characteristic of such a wine’s age
- Vintage dated – *Colheita* must have 20 years + of aging; min 5 years in wood
- *Frasqueira* - min 20 years in wood
5. The Rare Wine Company New York Malmsey Special Reserve Madeira

- Ricardo Diogo Freitas and Mannie Berk
- Critical Accolades
- NY Malmsey Special Reserve
- Parcels of 15-20 year old Malvasia Sao Jorge Malmsey blended with 15% Tinta Negra Mole 50-60 years old
REVISITING A ‘NEW’ BUT ANCIENT WINE REGION
**ROUSSILLON**

- NOT Languedoc Roussillon
- Culturally and geographically separate
- An amphitheatre situated:
  - In the Pyrénées-Orientales, to the East
  - in **South of France**
- Its main city: Perpignan
ROUSSILLON

- Catalan culture
- Spanish influence (13-17\textsuperscript{th} C)
- Mediterranean Sea to the East
- Corbières moutains to the North
- Pyrénées with Mont Canigou to the West
- the Albères to the South
- Crossed by 3 rivers: the Agly, the Têt and the Tech
The Pyrénées-Orientales

- 28 centuries of viticultural history
- Vineyards established by Ancient Greeks and developed by Romans
- Rule by King of Majorca
- Midi Canal
- Railway’s impact on growth of the vineyards and diversification
ROUSSILLON

- An **ideal Mediterranean climate**, with 316 days of sunshine
- Garigue
- **24 varieties** of which **15** are dedicated for AOP wines
- **Varied terroirs**
- A **wide range** of dry and fortified sweet wines
- **17 AOPs/IGPs** with distinctive characteristics
ROUSSILLON

• 12 dry wines (AOP/IGP including Oc) and 5 VDN (AOP)
• Average yield = 28.26 hl / ha (in 2016)
• 2016 production = 604 457 hl
• → AOP VDN 129 218 hl (21%)
• → AOP Dry 248 696 hl (41%)
• → IGP 202 044 hl (33%)
• IGP Côtes Catalanes = 69.92%
• IGP Côte Vermeille = 0.1%
• (IGP Oc = 30%)
• Wine without IG and others 24 499 hl (3.46%)

Good to know :
• Pyrénées-Orientales represent 2% of France’s wine production (by volume)
• But 80 % of France’s production of VDN
• Planted vineyard area : 21 400 ha*
  > 80 % on slopes, up to 650 m altitude
  > 70% = AOP

* Data 2016
ROUSSILLON

- Small, family vineyards with avg size of **10 ha**
- 2,200 wine growers
- 350 private cellars (+25 in the Aude for VDN only)
- 75% of wine production is driven by 25 caves co-operatives
• **24 VARIETIES** including:
  – *Carignan* (R)
  – Chardonnay
  – *Chenanson* (R)
  – *Cinsault* (R)
  – *Grenache blanc*
  – *Grenache gris*
  – *Grenache noir* (R)
  – *Lladoner Pelut* (R)
• *Macabeu*
• *Malvoisie du Roussillon*
• *Marsanne*

• *Marselan* (R)
• *Mourvèdre* (R)
• *Muscat d’Alexandrie*
• *Muscat à petits grains*
• Roussanne
• *Syrah* (R)
• Vermentino
• Viognier
• +*International varieties*
ROUSSILLON-
VARIETIES FOR AOP DRY WINES

RED WINES
- Grenache noir
- Grenache Gris
- Carignan
- Cinsault
- Lladoner Pelut
- Mourvèdre
- Syrah

WHITE WINES
- Grenache blanc
- Grenache gris
- Macabeu
- Malvoisie du Roussillon
- Marsanne
- Roussanne
- Vermentino
ROUSSILLON

For VDN Reds & Rosés
- Grenache noir
- Carignan noir

For VDN Whites
- Grenache blanc
- Grenache gris
- Macabeu
- Malvoisie du Roussillon
- Muscat d’Alexandrie
- Muscat à petits grains
ROUSSILLON

- VARIED SOILS
  - granite
  - limestone
  - Schist
  - gneiss
  - granitic sand
  - Pebbles
  - Predominantly clay, limestone, schist
• Mediterranean climate: hot summers, mild winters and autumns

• Numerous and frequent winds - 7 different ones
  ‘La Tramontane’ - Natural protection against pests and diseases

• Roussillon is 1st in Organic and Biodynamic Viticulture

• Specific rainfall patterns (storms)
  ▪ dry season = summer (climate change)
  ▪ rainy season = autumn and early spring
ROUSSILLON
MAIN CHARACTERISTICS OF VDN

• 1285 by Arnau de Vilanova
• Minimum 14.5 % ABV
• Mutage that is done either
  – On the must
  – Or
  – on the cap of the marc
• During alcoholic fermentation
• Neutral pure grape alcohol (96% Volume). 5-10% A part of grape’s sugar stays non-fermented
• Lower ABV than Port
White & Amber Vins Doux Naturels

#1 Process Mutage in the must

1. Direct pressing
2. Settling and yeast ing
3. Alcoholic fermentation
4. Mutage

Temperature control

Aging

#2 Process

1. Skin maceration
2. Bleeding or pressing
3. Settling and yeast ing
4. Alcoholic fermentation
5. Mutage

Whites <->
delicate, fruity, floral, greedy Wines …

Amber -
Wines of Amber color, notes of coffee, dried fruits, gingerbread …
White & Amber Vins Doux Naturels

#3 Process: Mutage with the cap

1. Maceration & Alcoholic fermentation
2. Mutage on the cap of the marc
3. Short Maceration
4. Pressing

Whites <-> Wines + concentrated in color, structure and aromas,

Temperature control

Amber <-> Wines + concentrated, richer ...

Aging
Grenat (red) & Tuilé (tawny colored)
Vins Doux Naturels

#1 Process #1 : Mutage with the must

1. Destemming (& potential crushing)
2. Yeasting (or not)
3. Maceration and alcoholic fermentation
4. Pressing & end of alcoholic fermentation
5. Mutage

Possibility of cold pre-fermentative extraction

Temperature control

Grenat, Rimage <-> Red wines, fleshy, red berries and blacks

2 Process : Mutage with the cap

1. Destemming (& potential crushing)
2. Yeasting (or not)
3. Maceration and alcoholic fermentation
4. Mutage on the cap of the marc
5. Maceration
6. Pressing

Possibility of cold pre-fermentative extraction

Tuilé <-> Wines brown red, notes of dark tobacco, fig, cooked prune, cocoa ...

Grenat, Rimage <-> Red wines, fleshy, red berries and blacks

Vins Doux Naturels

Grenat (Grenat), Rimage
Red wines, fleshy, red berries and blacks

Tuilé (Tuilé)
Wines brown red, notes of dark tobacco, fig, cooked prune, cocoa …
While evolving, VDNs change in color, structure and flavor

By reduction (avoiding oxygen) in full vats or in bottles

By oxydation: maturation between 36 months and more than 20 years...

- inside or outside cellars
- in container *en vidange* (not filling up the containers completely)
- in different vats or aged in wood (foudres, demi-muids, barrels)
- or, sometimes, in glass *bonbonnes* or *demi-muids* outdoors for 9 to 12 months.
Roussillon is …

5 AOP Vins Doux Naturels with distinctive characters
<table>
<thead>
<tr>
<th>Region</th>
<th>Type</th>
<th>Oxidation Status</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Rivesaltes</strong></td>
<td>Grenat Rosé</td>
<td>Non oxidized</td>
</tr>
<tr>
<td></td>
<td>Tuilé Ambré Hors d'Age Rancio</td>
<td>Oxidized</td>
</tr>
<tr>
<td><strong>Maury</strong></td>
<td>Blanc Grenat</td>
<td>Non oxidized</td>
</tr>
<tr>
<td></td>
<td>Ambré Tuilé Hors d'Age Rancio</td>
<td>Oxidized</td>
</tr>
<tr>
<td><strong>Banyuls</strong></td>
<td>Blanc Rimage Rosé</td>
<td>Non oxidized</td>
</tr>
<tr>
<td></td>
<td>(ambré) (tuilé) Hors d'Age Rancio</td>
<td>Oxidized</td>
</tr>
<tr>
<td><strong>Banyuls Grand Cru</strong></td>
<td>(tuilé)</td>
<td>Oxidized</td>
</tr>
<tr>
<td><strong>Muscat de Rivesaltes</strong></td>
<td>(blanc)</td>
<td>Non oxidized</td>
</tr>
</tbody>
</table>
Birthdays and production for the AOP Vins Doux Naturels

1936  AOP RIVESALTES – BANYULS – MAURY
1956  AOP MUSCAT DE RIVESALTES
1962  AOP BANYULS GRAND CRU
1997  AOP RIVESALTES AMBRE ET TUILE
2002  AOP RIVESALTES GRENAT
2011  AOP RIVESALTES ROSE (harmonisation Maury / Rivesaltes styles)

AOP VINS DOUX NATURELS
6. Mas Karolina Muscat de Rivesaltes, (Maury) Roussillon 2014

- Rivesaltes – largest AOP for VDN
- 68 villages + 4 in the Aude
- Granitic Soils of Lesquerdes village
- 25 yr old vines- avg
- 4000 vines per ha (2.47 ha)
- .4 ha production area
- 10 hl/ha
- 800 bottles (500 ml)
- Organic fertilizer
- Ripping & tilling
6. Mas Karolina Muscat de Rivesaltes, Roussillon 2014

- Manual harvest
- Pneumatic press of whole clusters
- Suspension of lees at very low temperatures 2-3 days
- Racking of must in SS tanks
- Yeast added – fermentation at 16 to 18°C
- Fortification
- RS 110 g/liter
- 10 months in SS tanks

Caroline Bonville - winemaker
7. Arnaud de Villeneuve Rivesaltes Ambré, Roussillon 1985

- Co-op of 350 growers
- Patchwork of vineyards
- Very old vines
- Macabeu, White Grenache, Grey Grenache, Muscat of Alexandria
- Fortified and goes through oxidative aging
- Bottled in 2012
  - 16% ABV
  - 127g/l
  - pH 3.48
  - TA 3.17
8. Coume du Roy Maury Grenat 2012

- 1700 acres
- Inland in the Agly River
- Atlantic Ocean influence
- Mediterranean climate
- Schistous soils
- 100% Grenache noir
- 8ha of 20-50 year old vines
- Yield is 21hl/ha
8. Coume du Roy Maury Grenat 2012

- Rivesaltes Grenat are vintage wines made from a min of 75% Grenache Noir
- **A non-oxidative style**
- Minimum of 9 months aging
- Mutage on the cap
- Coume du Roy has:
  - 100% Grenache Noir
  - 30 day maceration
  - 14 months aging

• Banyuls AOP in 1936
• Oxidative style vs Rimage
• 4 villages:
  – Banyuls
  – Cerbère
  – Collioure
  – Porte-Vendres
  – Mediterranean climate
  – High coastal mountains

Bonbonne

- 80% Grenache noir
- 15% Grenache gris
- 5% Carignan noir
- (Old vines > 40 years)
- Crush – destemmed
- *Mutage sur marc* after fermentation
- Maceration of 3 weeks
- 20 years aging in ‘Demi-muids’
Thanks and appreciation to industry supporters

• Fortunato Garcia of Czar
• Giorgis and Ellie Tsimpidis of Domaine Monemvasia
• Banfi Vintners for Malvasia delle Lipari
• Ricardo Diogo of Barbeito and Mannie Berk of The Rare Wine Company
• The CIVR for their support for the wines of Roussillon