



Saturday, March 4, 2017

Spain: the small, the obscure, the far-flung

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# Our Presenters

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Valerie Caruso, FWS, CWE



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**Sam Schmitt, CS, CSS, CWE**



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**Jane Nickles, CSE, CWE**



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## Our Agenda

- Txakolina.....(Valerie)
- Condado de Huelva DO.....(Sam)
- Gin de Mahón.....(Jane)



**5 minute break!**

- Vino Doble Pasta.....(Sam)
- Montilla-Moriles DO.....(Valerie)
- Brandy de Jerez.....(Jane)



**5 minute break!**

- Bierzo DO.....(Valerie)
- Lanzarote DO.....(Sam)
- Pago de Prado Irache.....(Jane)

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### Txakoli - The Place

- Green Spain
- Basque Country
- Climate - Maritime
  - Cool, rainy, humid
  - 60 inches/year rainfall
  - Heavy Atlantic Ocean influence



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# Txakoli - Wine History

- Dates back to at least the 9th century
- King Sancho I of Navarre
- 1399 Ordinances
- 1509 Brotherhood of the *Poblecinos*
- 1621 First Spanish reference to *vino chacolin* from Basque Country (although some say 1520 Txakoli was mentioned)
- 1779 Basque reference
- 1801 notes from von Humboldt
- 1877 - 1910 powdery mildew, phylloxera, industrialization
- Grape-growing & winemaking advancements & DO awarding




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# A Wine by Any Other Name

- *Extakoa* > *Etsakon* > *Txakon*
- *Txakolin* - Basque
  - *Txakolina* - "The Txakolin"
  - *Txakoli* - from 1985 (claimed misspelling by keepers of the Basque language known as *Euskaltzaindia*)
  - *Chacoli* - Spanish derived from Basque term
  - *Chacoli* - French word for txakoli
  - *Chacolin* - Spanish derivation

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# A Grape by Any Other Name



Photo: <http://www.vinodisa.org>

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## Getariako Txakolina

- Getariako Txakolina / Txakoli de Getaria / Chacoli de Getaria
- Oldest (1989)
- Largest - 350 ha
- Annual production - 2,200,000 bottles
- Near San Sebastian
- Grapes
  - Hondarribi Zuri
  - Hondarribi Beltza
- Other authorized grapes:
  - Ondarribi Zuri Zerratia
  - Eskirista
  - Riesling
  - Chardonnay
- Styles:
  - Blanco
  - Rosado
  - Tinto



Getariako Txakolina  
DENOMINACIÓN DE ORIGEN

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## Bizkaiko Txakolina

- Bizkaiko Txakolina / Txakoli de Bizkaia / Chacoli de Bizkaia
- DO since 1994
- Around Bilbao - 83 villages
- 300 ha
- Annual production - 2,000,000 bottles
- Grapes
  - Hondarribi Zuri
  - Hondarribi Beltza
  - Oilar Begi
- Other authorized grapes:
  - Mami Mabatsa
  - Ondarribi Zuri Zerratia
  - Eskirista
  - Eskirista Txipia
  - Txuri mabatsa, Riesling, Chardonnay
- Styles:
  - Blanco
  - Rosado
  - Tinto



Bizkaiko Txakolina  
DENOMINACIÓN DE ORIGEN

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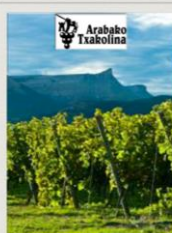
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## Arabako Txakolina

- Arabako Txakolina / Txakoli de Aravia / Chacoli de Aravia / Chacoli Txakolina
- Newest (2001)
- Smallest - 57,100 ha
- Annual production - 500,000 bottles
- Grapes
  - Hondarribi Zuri
  - Hondarribi Beltza
- Other authorized grapes:
  - Hondarribi Zuri Zerratia
  - Bordelua Zaria
  - Eskirista Txipia
  - Eskirista
  - Riesling, Sauvignon Blanc, Chardonnay
- Styles:
  - Blanco
  - Rosado
  - Tinto



Arabako Txakolina  
DENOMINACIÓN DE ORIGEN

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## Other Chacoli

- Cantabria
- Costa de Cantabria
- Burgos
- Castilla y León
- Miranda de Ebro
- Chile



Photo: <http://cantabriamagazine.com/2014/05/01/txakoli-ggts/>



Photo: <http://www.cantabriamagazine.com>

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## Txakoli - In the Glass

- Style: (white)
- Sparkling, light
- Moderate to high acidity
- Mildly complex
- Aromas:
  - Citrus, white/tree fruits, tropical fruits
  - Flowers
  - Herbs
  - Stone, chalk



Photo: <http://www.caperia.com>

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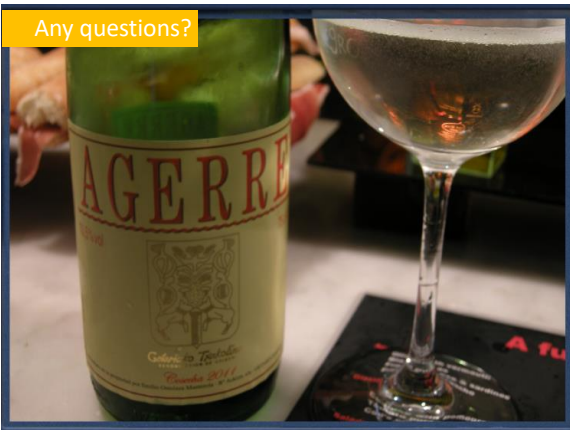
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Any questions?




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Condado de Huelva DO



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### History of Huelva

- First reliable reference to wine making dates to the 14th Century after the re-conquest and was a principal source of wealth to the county
- In the early 15th Century the reputation of Manzanilla wines of the Condado de Huelva grows and becomes among the first wine export ports to England and the Netherlands
- 1492 — Columbus' fleet departs the port of Huelva stocked with Condado de Huelva wines in search of a new route to the East — *discovers America by accident*

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## History of Huelva

- In 1502, Condado de Huelva becomes the first port to export wine and vines to the new world — and would continue to lead exports for several centuries...
- Its export dominance began to decline in the second half of the 18th century, but its reputation brought prominent wine makers from Rioja to establish new bodegas and continue to push quality
- Phylloxera is introduced in the late 1800's and the vineyards are destroyed and do not begin to recover until the 1920's

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## D.O. of Condado de Huelva

- The area was granted D.O. status in 1962 to protect and promote the "Wines of the Discovery of America"
- It covers 18 municipalities and allows wine growing in:  
*Bollullos Par del Condado, Almonte, Chucena, La Palma del Condado, Manzanilla, Moguer, Rociana del Condado, San Juan del Puerto and Villalba del Alcor*




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## Terroir

- Mediterranean Climate
- Undulating sandy terrain without significant limestone deposits
- Mild winters and long summers
- Wine growing is designated in the South East section of the county between the Guadlamar and Ría del Tinto rivers and the Atlantic coast




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## Wine Growing and Wine Making

- 5,000 Ha in the D.O.
- Approximately 40 Bodegas
- 28 million liters of wine produced annually
- The Cooperativa Nuestra Señora del Rocío in Almonte, makes Andalusia's only sparkling wine called *Raigal*
- Because of competition with Jerez, many wine growers have abandoned wine grapes in favor of Strawberries, today's major cash crop




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## Blanca Zalema

- Blanca Zalema is the traditional grape of Condado de Huelva
- Traditionally it is used to produce an amber-coloured oloroso-style fortified wine called Condado Viejo, an earthy, nutty, mouthfilling wine which goes well with the famous hams of the Huelva
- Today many wine makers produce a dry, light bodied somewhat lean wine from it that pairs well with seafood




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## Other Grapes

- Palomino
- Listán
- Garrido Fino
- Moscatel
- There are no red wine varieties




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## Wine Styles

- Condado de Huelva
- Condado de Huelva Joven
- Condado Pálido - dry "fino" style (Palomino)
- Condado Viejo - dry "oloroso" style (Palomino)
- Fresh Zalema - whites & sparkling wines



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Questions?

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Gin de Mahón



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Distilled in wood-fired copper pot stills

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Flavored with local juniper berries & other "secret" botanicals

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Aged in American oak

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**Tasting Notes**

**Aromas:**  
Very aromatic, juniper, pine, citrus, peppermint, floral

**Palate:**  
Nice bite, soft flavors (juniper, lemon peel, salty-mineral)

**Finish:**  
Very perfumed, slight bite of bitterness, cinnamon, lemon peel

**Conclusion:**  
Yum!



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**Pomada Cocktail**

1 oz. Xoriguer Mahón Gin  
1 oz. simple syrup  
1 oz. freshly squeezed lemon juice  
Soda water

Fill a tumbler or highball glass with ice.  
Add gin, syrup, & lemon juice; stir to combine.  
Top with soda water.

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Any questions?

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