



From Salamanca to Segovia: The Wines of Castilla y León

Saturday—April 21, 2018

Our Agenda

Castilla y León: Geography and Terroir
 Arlanza DO
 The town of Benavente (VGIC Valles de Benavente)
 Rueda DO
 Taste-along: Rueda



5 minute break!

Bierzo DO
 Ribera del Duero DO
 Taste-along: Ribera del Duero
 Arribes DO
 The town of Salamanca (VCIG Sierra de Salamanca)
 Tierra de León DO



5 minute break!

Toro DO
 The town of Segovia (VCIG Valtiendas)
 Tierra del Vino de Zamora DO
 Cigales DO

Our Presenters

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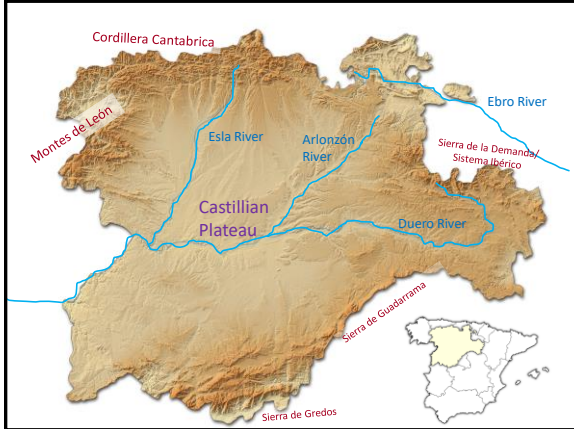


Castilla y León: Geography and Terroir









Terroir: Castilla y León

The terrain of Castile-León consists is mainly an undulating, elevated plateau with an average elevation of about 2,500 feet (760 metres)

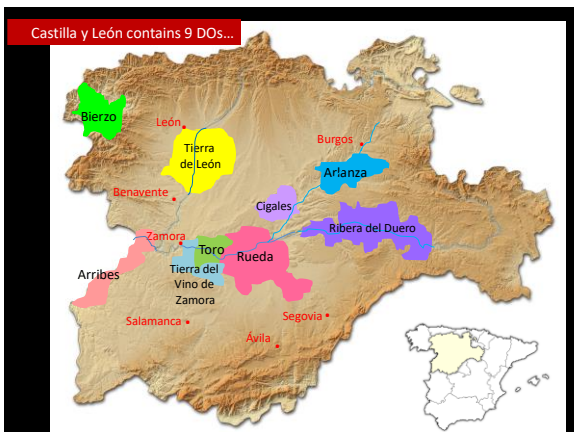
The Castilian Plateau is almost completely surrounded by mountains, except for the area along the border with Portugal

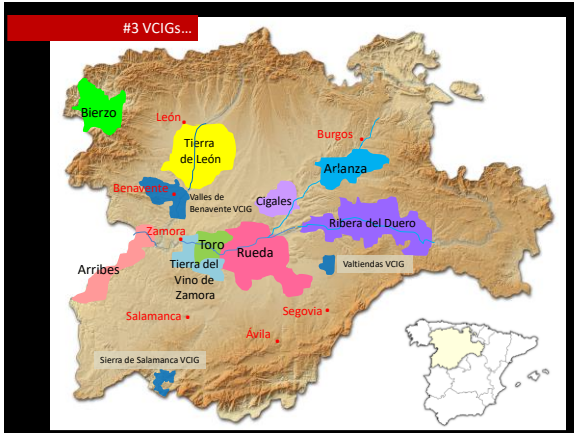
Landlocked, continental climate, somewhat modified by oceanic and river influences

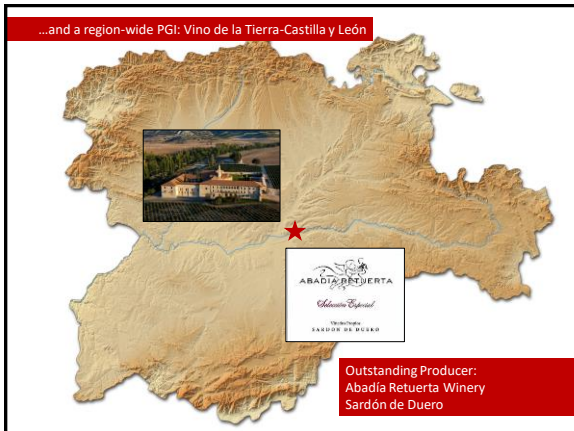
Typical = hot summers and long winters

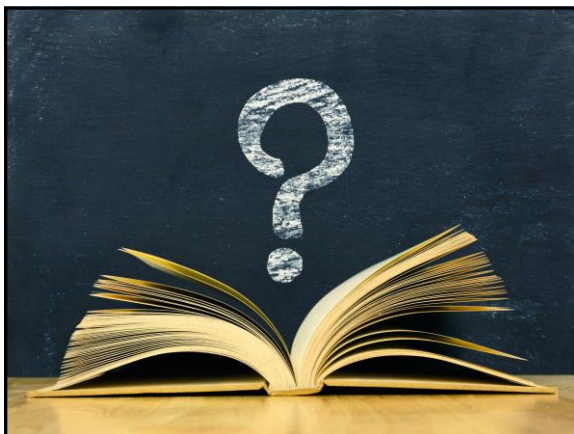
Low annual precipitation—ranging from 16 to 24 inches (400 to 600 mm)—concentrated in autumn and spring

Precipitation is higher in the mountains, where snow is common















The Arlanza DO




History

- Small region with vineyards extending from the southeast of the province of Palencia to the west of the province of Burgos with 67 Municipalities
- Named after the River Arlanza
- First known written evidence of wine production dating back to the 12th century - Monastery Santa Maria de Bujedo Juarros
- Upgraded to DO status in 2007






Santa Maria de Bujedo Juarros Arlanza River Bodegas Arlanza


The Arlanza DO



Climate


- Overall Continental climate
- Cold winters with chance of frost in late spring
- Summers are long, hot and dry
- Extreme fluctuation between daytime & night time temperatures
- Much variation due to many different vineyard heights




The Arlanza DO 

Soils

- Great diversity in soil types throughout the region producing wines with diversity
- Vineyards are planted on rolling hills, approximately 2100-2600 feet in altitude
- Sandy Soils from Granitic rock – producing subtle & elegant wines
- Clay soils from shale (center of DO) – producing wines with more structure & minerality




The Arlanza DO 

Grapes

White Varietals:


- Albillo
- Viura



Viura


Red Varietals:

- Tinta del Pais (Tempranillo)
- Garnacha
- Mencia
- Cabernet Sauvignon
- Merlot
- Petit Verdot




Tempranillo

Minimum Planting Density: 2,000 vines per hectare
Maximum Yields: White Grapes – 10,000 kg/ha, Red Grapes – 7,000 kg/ha


The Arlanza DO 


Albillo

- Also known as Albillo Real
- 5 different grape varieties use Albillo as part of their name but only Albillo Real is Albillo
- Numerous other names in Spain: Albillo de Madrid, Albillo de Toro, Blanco del Pais, Turrutes and more....
- Light bodied, medium acidity
- Can show light perfume aromas with lemon, green apple, peach, tropical notes and a hint of mint. When aged in oak the wine can take on more toasty notes and flavors
- Sometimes used in Spanish reds to add aromatics, complexity and to soften tannins
- Early budding and early ripening typically harvested around mid August



Albillo Clusters



The Arlanza DO 

Winemaking

Blanco

- 100% white varietals
- Min Alcohol – 10.5 %

Rosado





- 50-100% Tinta del Pais (Tempranillo), plus other red or white varietals
- Min Alcohol – 11%


Tinto

- 50-100% Tinta del Pais, plus other red varietals
- Vino Joven – 11.5%,
- Crianza / Reserva / Gran Reserva – 12%

The Arlanza DO 

Key Producers

 Ladrero - Señorío de Valdesneros <small>Temporales, Palencia</small>	 Arlanza S.C. Provincial <small>Viticultura, Burgos</small>	 La Colegiada <small>Lerma, Burgos</small>
 Olivier Riviere Vinos S.L.U. <small>Covarrubias, Burgos</small>	 Sabinares <small>Vinias de Covarrubias Lerma, Burgos</small>	 Vega Rubias <small>Covarrubias S.L. Covarrubias, Burgos</small>

The Arlanza DO 

OLIVIER RIVIÈRE "LA VALLADA"

VIÑAS DE SIERRA




LA VALLADA


COSECHA 2012

OLIVIER RIVIÈRE, VINOS.


COVARRUBIAS. CIPANA.

D.O. ARLANZA

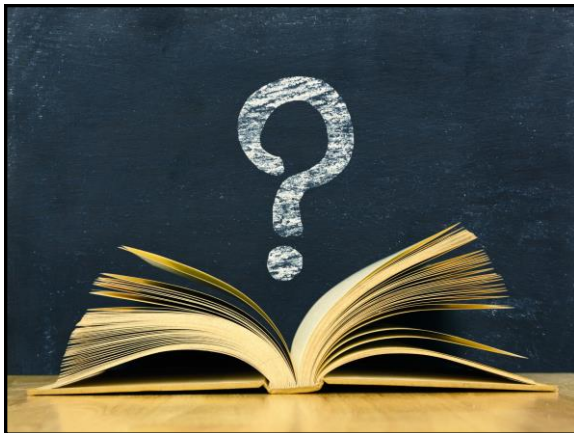




The Arlanza DO 

ARLANZA
WINE ROUTE
Essence of Castilla

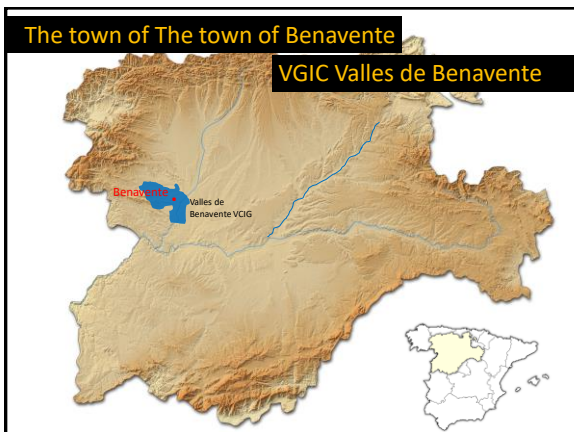


For more info visit The Arlanza Wine Route - <http://rutadelvinoarlanza.com>



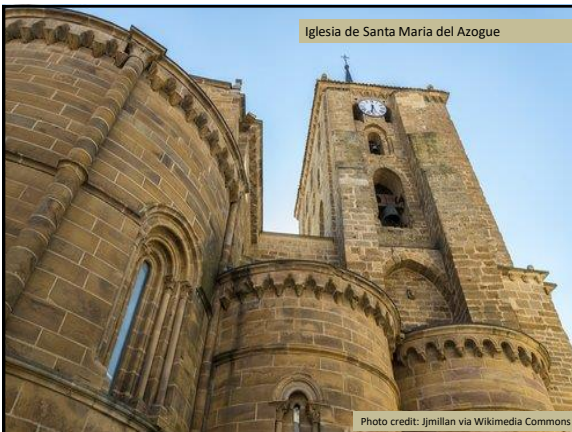
The town of The town of Benavente

VGIC Valles de Benavente








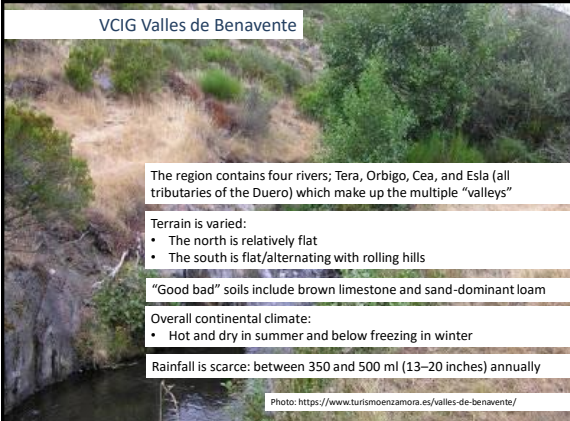


VCIG approved for red, white and rosé wines of many styles

Has a reputation for its slightly sparkling, rosé "vino de aguja"



VCIG Valles de Benavente



The region contains four rivers; Tera, Orbigo, Cea, and Esla (all tributaries of the Duero) which make up the multiple "valleys"

Terrain is varied:

- The north is relatively flat
- The south is flat/alternating with rolling hills

"Good bad" soils include brown limestone and sand-dominant loam

Overall continental climate:

- Hot and dry in summer and below freezing in winter

Rainfall is scarce: between 350 and 500 ml (13–20 inches) annually

Photo: <https://www.turismoenzamora.es/valles-de-benavente/>

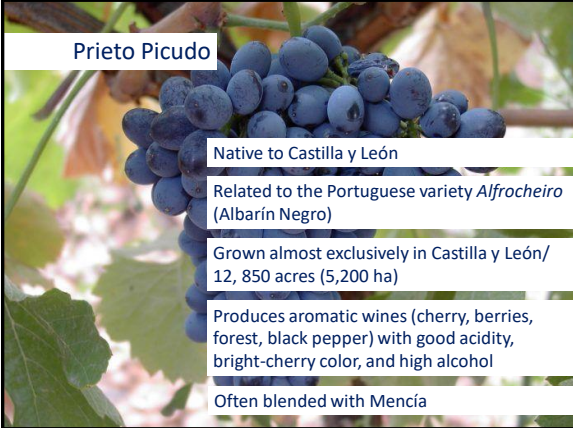
VCIG Valles de Benavente

White wines:
Verdejo, Malvasía Castellana (aka Doña Blanca/Doña Branca)

Rosé wines:
Minimum (combined) 35% Prieto Picudo, Tempranillo, Mencia
Maximum (combined) 30% white grapes
Allowed: Garnacha Tinta and/or Cabernet Sauvignon

Red wines:
Minimum (combined) 75% Prieto Picudo, Tempranillo, Mencia
Allowed: Garnacha Tinta and/or Cabernet Sauvignon

Photo: <https://www.turismoenzamora.es/valles-de-benavente/>



Prieto Picudo

Native to Castilla y León

Related to the Portuguese variety *Alfrocheiro* (Albarín Negro)

Grown almost exclusively in Castilla y León/
12, 850 acres (5,200 ha)

Produces aromatic wines (cherry, berries, forest, black pepper) with good acidity, bright-cherry color, and high alcohol

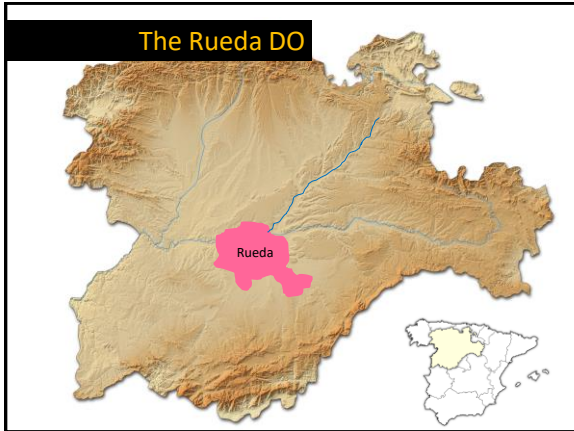
Often blended with Mencía

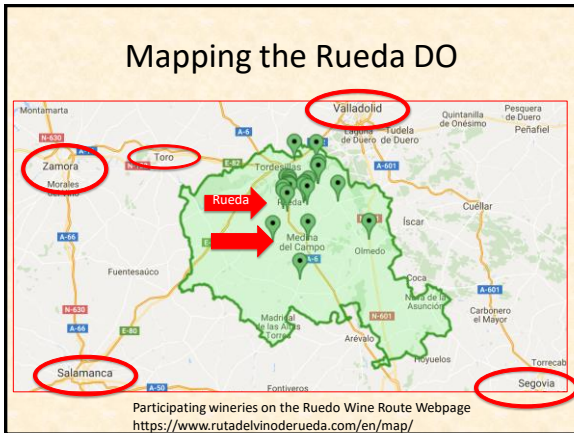
Leading producers of VCIG Valles de Benavente include:

- Bodega Castillo De Vidriales
- Finca Vallesosuro
- Bodegas Otrero
- Bodegas Verdes
- Bodega Andrea Gutiérrez Ferreras











Medina del Campo's La Mota Castle



Cesare Borgia (1474-1507), the main inspiration for Machiavelli's *The Prince*, was held captive here in 1504(?)

Rueda DO History

- first written mention of “vinos de Tierra de Medina” in 15th century
- Queen Isabella ordered it & wrote laws to protect Rueda vineyards in 1494
- 1564 anti-fraud laws
- 19th century Golden Age:
 - Rueda exports to England, Cuba and France in addition to Spain



Queen Isabella (1451-1504)

Rueda DO History, cont'd

- pre-phylloxera (pre-1884), Rueda was known mostly for red grapes and Palomino Fino, which yielded oxidized, fortified wines
- 1970 Marques de Riscal begins re-planting and promoting Verdejo as a crisp white wine
- Jan. 12, 1980: **first DO in the Castilla y León region**
- 2008: DO modification to include red and rose
- 2016: 98% of grapes harvested were white: Verdejo, Sauvignon Blanc, Viura, Palomino Fino; small amounts of Tempranillo

Rueda DO Vineyards

- about 13,150ha of vineyards planted; of which 11,600ha (~90%) are Verdejo
- Rueda has most Verdejo plantings globally
- approx. 70 wineries; over 1,500 growers
- vineyards are at 2,300ft [700m] above sea level on mostly flat terrain
- part of Duero basin, primarily sand and clay soils ["Martian soils"], some limestone in areas closest to Duero river
- some of the sandier vineyards repelled phylloxera-> up to 100-year-old Verdejo vines
- low fertility means lower yields



Piñon Trees grow in Rueda vineyards...



...and make for great Piñones treats!



- derives from Spanish *verde* = green
- possibly imported from North Africa, via Southern Spain or Mallorca at time of Arab conquest
- tough grape, can withstand dry/hot (37C) and freezing cold (-10C) and big diurnal swings
- medium sized grape cluster and medium sized berries, short stem, large seeds
- aromas in the glass: citrus, fresh herbs, grass, fennel, grapefruit pith, white peach
- high acidity makes for a great food wine

Verdejo grape



Rueda DO Rules

- *Rueda Verdejo* must be at least 85% Verdejo, although most are now 100% [11.5-14%]
- *Rueda Sauvignon* must be 85% SB [11-14%]
- *Rueda* must contain a min. of 50% Verdejo and can contain 50% Sauvignon Blanc, Viura, or other white grapes [11-14%]
- *Rueda Espumosos* must be at least 50% Verdejo for seco and semi-seco & 85% Verdejo for brut and brut nature; traditional method; at least 9 months on the lees [11.5-13%]

Rueda DO Rules, cont'd

- *Rueda Dorado*: similar to amontillado sherry, dry, min. 4 years aging, of which 2 years of oxidative aging in barrel [min. 15%]
- *Rueda Pálido*: similar to fino sherry, aged under flor – no data from current *Consejo Regulador*
- *Tintos de Rueda* (since 2008) min. 50% of Tempranillo, Cab S, Merlot, Garnacha [min. 12%]
- *Rosados de Rueda* (since 2008), min. 50% of Tempranillo, Cab S, Merlot, Garnacha [min. 11%]

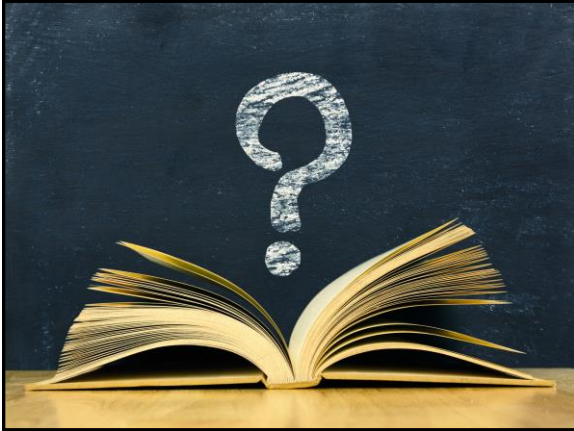
*recommended: Tempranillo; also authorized: Cab Sauvignon, Merlot, Garnacha

Rueda DO Aging Rules

- *Crianza*
 - *White*: 18 months, of which min. 6 in oak barrels
 - *Red*: 2 years, of which min. 6 months in oak barrels
- *Reserva*
 - *White*: 2 years, of which min. 6 months in oak barrels
 - *Red*: 3 years, of which min. 1 year in oak barrels
- *Gran Reserva*
 - *White*: 4 years, of which min. 6 months in oak barrels
 - *Red*: 5 years, of which min. of 2 years in oak, and 3 years in bottle

Verdejos to put on your list:







Here are my tasting notes for
Bodega Valdehermoso Verdejo Rueda
"Lagar del Rey" 2016:

- 100% Verdejo
- 12.5% abv
- 15 hours (room temperature) skin contact
- Temperature-controlled stainless steel ferment, save for 3% fermented in French oak
- 4 months sur lie aging
- Bright, straw-yellow color, good clarity
- Aromas: citrus—grapefruit, green plum, yellow pear, herbal—tarragon, green grass, floral
- Crisp acidity (green apple/lemon)
- Flavor: citrus, apple, hint of mineral
- Long, warm, pleasant finish