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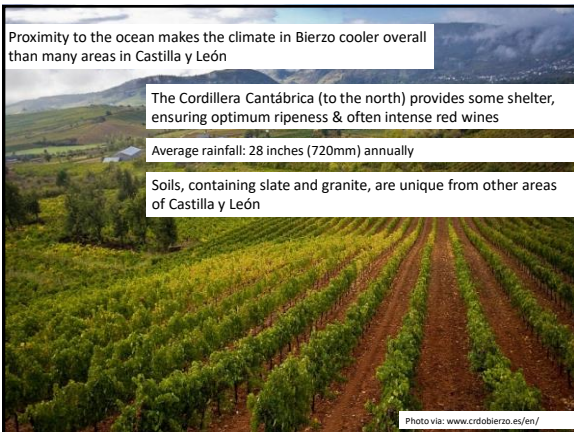
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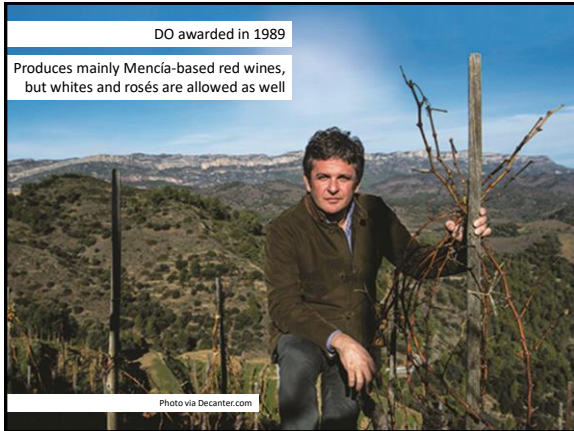
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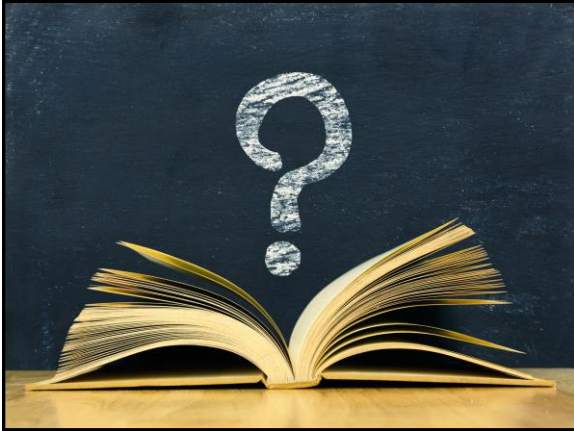
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### The Ribera del Duero DO

**History**

- Ribera del Duero translates to “banks of the Duero River” with vineyards located on each side
- DO established in July 1982
- One of Spain’s most prestigious wine regions known for their quality red wines on par with those of Rioja
- Home to Spain’s Iconic “*Vega Sicilia*”
- Evidence of Winemaking dates back over 2000 years ago with the discovery of a Roman Villa and the Mosaic of Bacchus



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## The Ribera del Duero DO



### Mosaic of Bacchus

- Elaborate Roman villa in Baño de Valdearados initially discovered by farm workers in 1972.
- Further excavation of the villa unveiled the 66 meter long Mosaic dedicated to the Roman God Bacchus
- Rare for its size and excellent condition it dates back to the 4<sup>th</sup>-5<sup>th</sup> century



Scene of the God Bacchus and his victorious return from India on a carriage pulled by panthers

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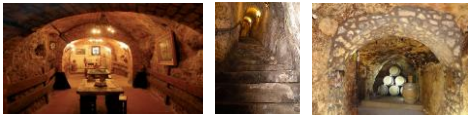
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## The Ribera del Duero DO



### Aranda de Duero's Historic Wine Cellars

- The capital city Aranda de Duero is home to approximately a 5 mile long network of underground caves reaching depths to almost 40 ft
- Used since the middle ages there are currently about 135 cellars which most are interconnected by wooden doors
- Many of the wineries offers tours and tastings in their cavernous cellars




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## The Ribera del Duero DO



### Location

- The region lies on the elevated northern plateau of the Iberian Peninsula at approximately 2800 ft above sea level and divided by the Duero River
- Spreads over 4 of Castilla y Leon's provinces: Valladolid, Burgos, Soria and a small portion of Segovia
- The nearby Sierra de la Demanda and Sierra de Guadarrama mountain ranges provide sheltering effects
- The regions vineyards are among the highest in elevation




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**The Ribera del Duero DO** 

**Climate**

- Continental with 2400 hours or more of annual sunshine and low-moderate rainfall
- Hot dry summers can reach temperatures of 40 C (104 F), with hard winters reaching freezing temperatures
- Extreme shifts in day and night temperatures
- Risk of spring frost




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**The Ribera del Duero DO** 

**Soils**

- Much variation in soils even within a single vineyard
- Sandy layers of silt and clay, alternate with layers of marl limestone, and chalky concretions
- North of the river you can find more limestone outcrops




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**The Ribera del Duero DO** 

**Grapes**

**Red Varieties:**

- Tinta del Pais / Tinto Fino (**Tempranillo**)
- Malbec
- Merlot
- Cabernet Sauvignon
- Garnacha





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**The Ribera del Duero DO** 

**Tempranillo**

- Spain's most popular grape variety
- Known here as Tinta del Pais / Tinto Fino
- Tempranillo means "little early one"
- Lower acidity, medium-high tannin, medium bodied
- Often aged in either French or American oak
- Pending winemaking the varietal can express aromas of strawberry, raspberry, fresh tobacco leaves, leather, spice, smokiness, earthiness, and toast
- Performs well in higher altitude vineyards and responds well to fluctuating day / night temperatures



*Tempranillo*

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**The Ribera del Duero DO** 

**Winemaking**

**Rosado**

- Min 50% (Garnacha, Malbec, Merlot, Cabernet Sauvignon) plus Albillo
- Min Alcohol – 11%
- Aging Requirements: Crianza - Min 18 months (at least 6 in oak)

**Tinto**

- Min 75% Tinta del Pais, plus other red varieties, (Max 5% Garnacha and Albillo)
- Min Alcohol – 11.5%
- Aging Requirements:
  - Crianza: Min 2 years (at least 12 months in oak)
  - Reserva – Min 3 years (at least 12 months in oak)
  - Gran Reserva – Min 5 years (at least 24 months in oak)

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**The Ribera del Duero DO** 

**Key Producers**




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**The Ribera del Duero DO** 

**Vega Sicilia**

- Spain's Iconic winery located in Quintanilla de Onésimo within the province of Valladolid
- Originally founded 1864 by Don Eloy Lecanda y Chaves who planted Bordeaux varietals.
- Purchased by the Herrero family in the early 1900s
- Wines began to build their fame when 1917 & 1918 vintages won prestigious awards at the Barcelona 1929 Worlds Fair




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**The Ribera del Duero DO** 

**Vega Sicilia Cont'd....**

- Owned by the Alvarez family since 1982 who expanded & modernized the winery
- 3 key wines in the portfolio:
  - Unico Reserva Especial
  - Unico Gran Reserva (*Flagship wine*)
  - Valbuena 5\*
- Known for their complex winemaking and extensive aging process




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**The Ribera del Duero DO** 

**Pesquera**

- Alejandro Fernandez, one of the regions finest winemakers produced his first vintage of Tinto Pesquera in 1975
- More modern style of wine with 100% Tempranillo
- Robert Parker awarded high ratings to the Tinto Pesquera 1982 vintage and described it as "The Spanish Petrus"
- Inspired other producers to vinify and produce their own wines, thrusting the region forward into expansion with new bodegas in the 80's & 90's




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**The Ribera del Duero DO** 

**Dominio de Pingus**

- Established in 1995 by Peter Sissick, Danish Oenologist
- Located in Quintanilla de Onésimo in the province of Valladolid with vineyards in La Horra
- Flagship wine "Pingus" – Cult wine status
  - Second Wine – Flor de Pingus
  - Special Cuvee – Ribera del Duero Amellia
- Use of older vines and biodynamic viticulture practices
- Project PSI




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**The Ribera del Duero DO** 

**Recent Press**

Decanter Feb 12, 2018 Issue - Pedro Ballesteros Torres MW writes "Ribera is Spain's answer to Burgundy and the cradle of some of the best wines in the world. Here terroir is everything....."



Pedro Ballesteros Torres MW

<http://www.decanter.com/spanish-fine-wine/ribera-del-duero>

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**The Ribera del Duero DO** 

**Local Cuisine**

- Lamb, pork, roast, blood sausage, hearty stews, soups, chickpeas, legumes and local cheeses are staples of the region
- Aranda de Duero – Capital of Ribera del Duero carries an IGP for Roast Suckling Lamb (*Lechazo Asado*)
- Restaurant "El Lagar de Isilla" one of the most famous in the capital city



Lechazo Asado (Roasted Suckling Lamb)      Hornos de Lena (Wooden Stoves)      El Lagar de Isilla

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**The Ribera del Duero DO** 



Wine Tour Ribera del Duero

<https://winetourismspain.com/wine-tours/ribera-del-duero/>

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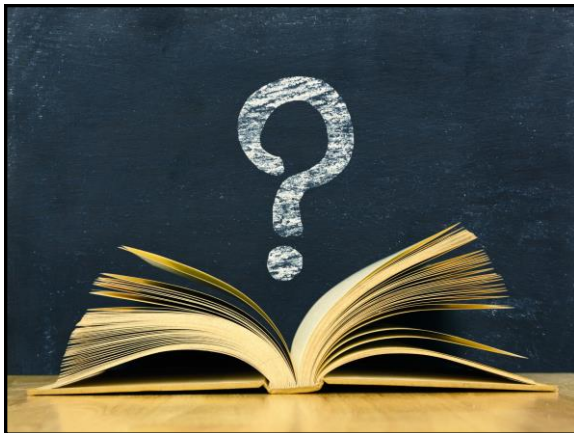
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**Taste-along: Ribera del Duero DO**



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### Arribes del Duero Natural Park



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### Arribes DO History

- Middle Ages, Arribes wines traded in Portugal
- 1888 phylloxera devastates local vineyards; many farmers emigrate
- Late in 20<sup>th</sup> century, replanting on American rootstock brings back Arribes viticulture; focus on unique grapes: Malvasia, Juan Garcia
- DO established on July 27, 2007
- DO includes 47 towns and villages in the Zamorra and Salamanca provinces

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### Arribes DO Vineyards



Source: <http://doarribes.es/>

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## Arribes DO Vineyards

- 450ha under vine
- altitude of vineyards is 500-2300ft.
- soils are mostly of granite and quartz; low in organic matter
- well draining
- high soil acidity
- 20-24 inches [500-600mm] annual rainfall
- average temperatures between 40-80F [5-26C], little frost, thanks to Mediterranean influences

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## Arribes DO Grapes

- main white grape: Malvasia
  - White blending grapes: Verdejo, Albillo, Puesta en Cruz
- main red grapes: Juan Garcia, Rufete and Tempranillo (aka Tinto Madrid)
  - Red blending grapes: Garnacha, Mencia, Bruñal, Cab S, Merlot, Malbec, Syrah, Bastardillo Chico

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- ancient grape variety
- most famous in Madeira (aka Malmsey)
- in Italy, at least 15 known clonal variants, and most Malvasia planted
- in Arribes, clone is Malvasia Castellana (aka Doña Blanca)
- low to medium acidity
- versatile: dry, sweet, sparkly, fortified
- tends to be high in alcohol
- sensitive to mildew
- needs careful processing as it oxidizes easily
- In glass, it shows aromas of molasses, nutmeg, beeswax

## Malvasia




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### Lesser known Spanish Reds

#### Juan Garcia

- native Arribes grape
- usually grown on bush vines
- usually blended with Tempranillo
- produces light to medium bodied wines
- when fully ripe, berries are bright purple

#### Rufete

- also called Tinta Pinheira, blended with Juan Garcia
- a dark-skinned, late-ripening grape, prone to mildew
- high in tannins, and medium to medium+ acidity
- plummy and earthy flavors
- hard to find single-varietal Rufete

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### Lesser known Spanish Reds

#### Juan Garcia



#### Rufete




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### Arribes DO Rules

- *Blanco*: min. 60% Malvasia; also permitted Verdejo and Albilla [min. 11.5%]
- *Rosado*: min. 60% Tempranillo, Juan Garcia, Rufete, and/or Malvasia [min. 11.5%]
- *Tinto*: min. 60% Tempranillo, Juan Garcia and/or Rufete; permitted: Mencia, Garnacha [min. 11.5%]
  - Crianza: aged 2 years, at least 6 months in oak
  - Reserva: aged 3 years, at least 1 year in oak, 2 in bottle
  - Gran Reserva: aged 5 years, 2 in oak, and 3 in bottle

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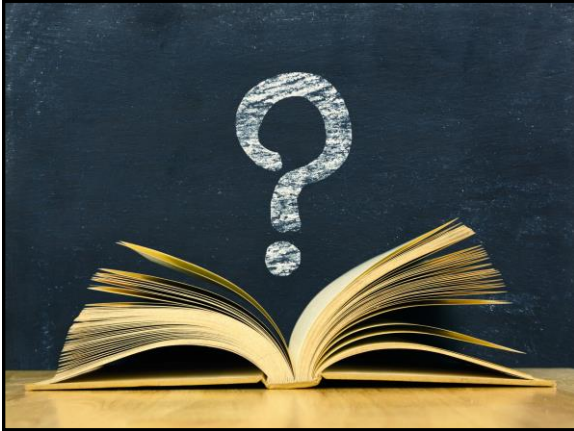
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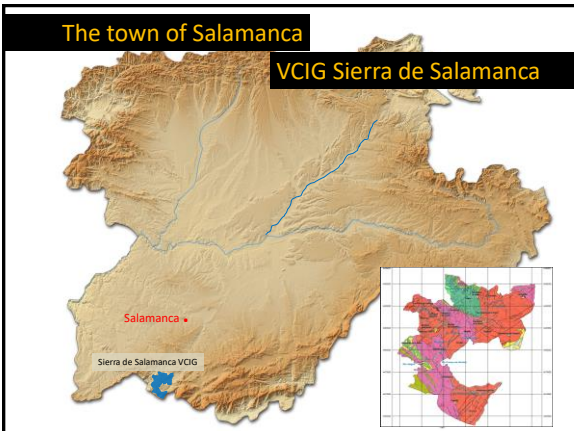
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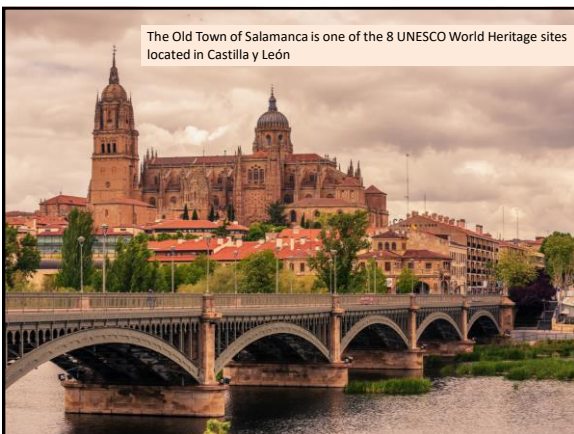
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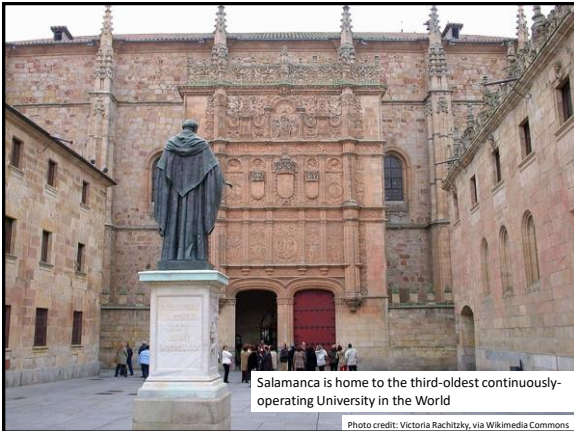
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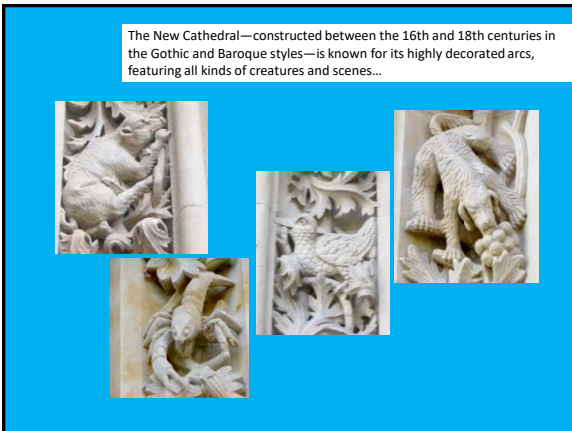
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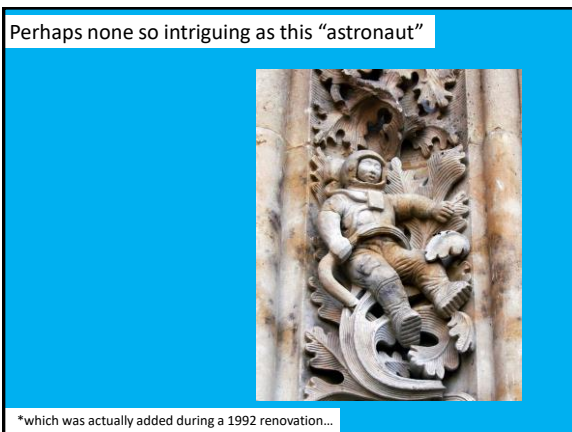
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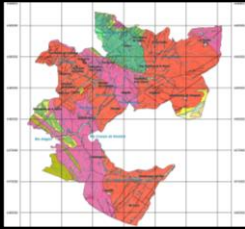
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**VCIG Sierra de Salamanca:**

Located at the edges of *La Sistema Central* mountains

Vineyards (including some terraced vineyards dating back to Roman times) are planted at elevations between 400 and 1000 meters (1,300 – 3,300 ft)

Climate:

- Mainly Mediterranean with long, hot, dry summers and short, mild winters.

Soils:

- Mainly sandy/granite (fast draining) in addition to clay/shale.
- Tend to be acidic (unique to C-Y-L)

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**VCIG Sierra de Salamanca approved grapes:**

Vinos Tintos:  
Rufete, Tempranillo, or Garnacha Tinta

Vinos Rosados:  
Minimum 70% Refute, Tempranillo, or Garnacha Tinta

Vinos Blancos:  
Viura, Palomino, or Moscatel de Grano Menudo (Muscat Blanc à Petits Grains)



Photo via: <http://seleccionesdelavinatumblr.com>

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Leading producers of Sierra de Salamanca VCIG include:




Viñedos de Cámbrico



Mandrágora  
Vinos de Pueblo



Vinos la Zorra

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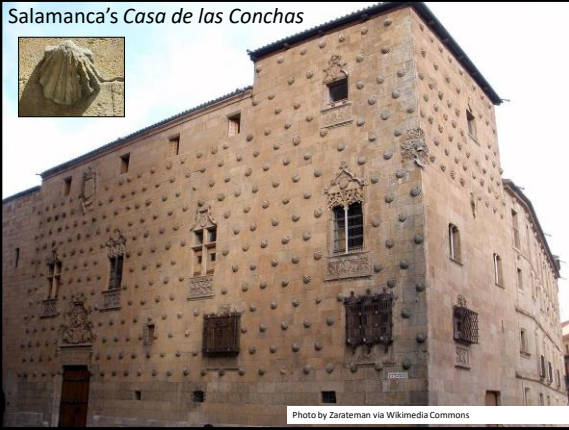
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Salamanca's Casa de las Conchas



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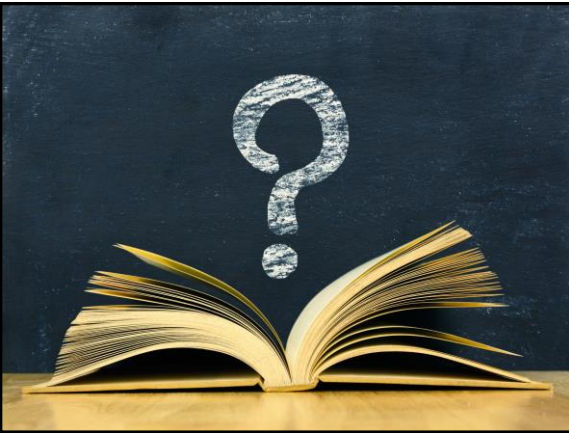
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The Tierra de León DO



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## The Tierra de León DO



### History

- Located in the province of Leon
- Located on a fertile plateau south of the Cordillera Cantabrica mountain Range
- Since the Roman era the region was crossroads for 2 important transportation routes: *The Way of Saint James*, and *Ruta del la Plata*
- Known for numerous rock cave wineries
- Awarded DO status in July 2007



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## The Tierra de León DO



### Climate

- Continental Climate
- Average of 2700 hours of sunshine annually
- Risk of frequent frosts and fog
- Extreme temperature variation between day and night
- Annual rainfall averages 500 mm mainly during summer and fall



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## The Tierra de León DO



### Soils

- Mostly alluvial soils with stony deposits seated on limestone
- Very good drainage
- Poor in organic matter



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**The Tierra de León DO** 


**Grapes**

**White Varieties**

- Verdejo
- Albarin blanco (Albarino)
- **Godello**
- Malvasia
- Palomino (not for new plantings)



*Albarin Blanco*



*Prieto Picudo*

**Red Varieties**

- Prieto Picudo
- Mencia
- Tempranillo
- Garnacha

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**The Tierra de León DO** 

**Godello**

- Almost extinct by the 1970's, it has undergone a revival in the northwest of Spain
- Tendency to bud early with early ripening. Susceptible to powdery mildew
- Aromas of citrus, apple, pear, lime, and grapefruit, as well as floral blossom and honeysuckle. Can also display notes of brioche, vanilla, and hazelnuts. Good minerality and acidity.
- Sometimes compared to Chardonnay due to a wide range of styles based upon winemaking:
  - Stainless steel tank fermentation – fresher, fruit forward, lively acidity with more minerality
  - Oak aged – produces a richer, fuller wine with a creamier quality



*Godello Clusters*



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**The Tierra de León DO** 

**Winemaking**

**Blanco**

- Min 50% (Verdejo, Albarin Blanco, Godello) plus other white varieties
- Min alcohol - 10.5%

**Rosado**

- Min 60% (Prieto Picudo, Mencia) plus other red & white varieties
- Min Alcohol – 11%

**Tinto**

- Min 60% (Prieto Picudo, Mencia) plus other red varieties
- Min Alcohol – 11.5% (Crianza, Reserva, Gran Reserva 12%)

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**The Tierra de León DO** 

**Key Producers**










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**The Tierra de León DO** 



- Focus on the production of the Prieto Picudo varietal from century old vineyards
- Creeping vines without trellises
- Grapes are harvested & selected by hand
- Large wooden vat fermentation
- Winemaker Raul Perez Pereira






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**The Tierra de León DO** 



- Family company created in 2011 partnering with Leonese business group
- Unique union of combining older winemaking traditions in the area with new state of the art technology
- Utilizes traditional underground winery dating back to the 1940's with cement tanks
- Wines produced under the label Pegalalhebra







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**The Tierra de León DO** 

**Press**

**Gurdos de Gordonzello**

The first wine from the Tierra de Leon DO to be chosen by "Gentleman's Magazine" as one of the 50 best wines in Spain





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**The Tierra de León DO** 

**LEYENDA DEL PÁRAMO**

**"Legend of the Paramo" Wine Education Tours**



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