





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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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 4th-5th century



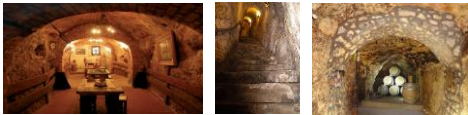
Scene of the God Bacchus and his victorious return from India on a carriage pulled by panthers

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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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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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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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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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Grapes

Red Varieties:


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





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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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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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Key Producers




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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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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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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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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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>

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)



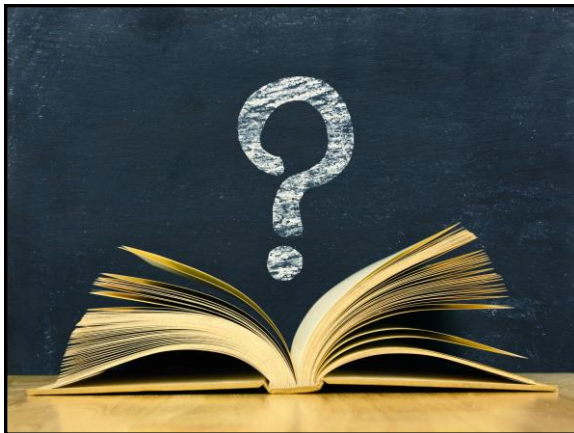
El Lagar de Isilla

The Ribera del Duero DO 



Wine Tour Ribera del Duero

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



Taste-along: Ribera del Duero DO



Arribes del Duero Natural Park



Arribes DO History

- Middle Ages, Arribes wines traded in Portugal
- 1888 phylloxera devastates local vineyards; many farmers emigrate
- Late in 20th 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

Arribes DO Vineyards



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

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

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

- 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



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

Lesser known Spanish Reds

Juan Garcia

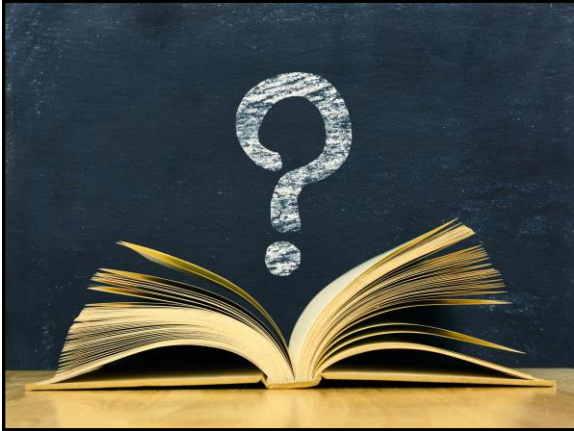


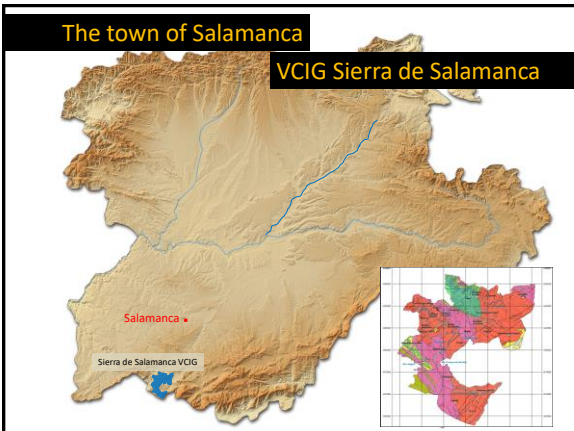
Rufete

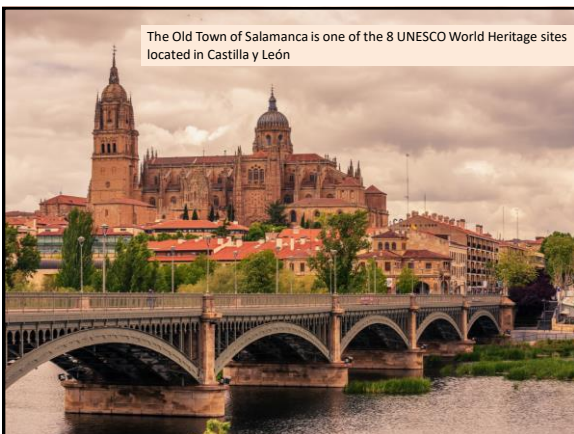


Arribes DO Rules

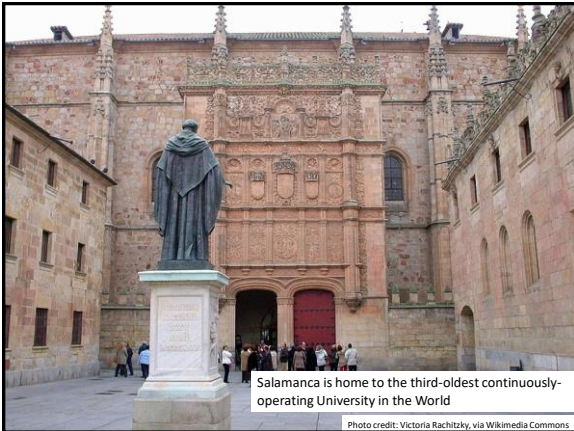
- *Blanco*: min. 60% Malvasia; also permitted Verdejo and Albilla [min. 11.5%]
- *Rosado*: min. 60% Tempranillo, Juan Garcia, Rufete, and/or Malvasia [min. 11.5%]
- *Tinto*: min. 60% Tempranillo, Juan Garcia and/or Rufete; permitted: Mencia, Garnacha [min. 11.5%]
 - Crianza: aged 2 years, at least 6 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





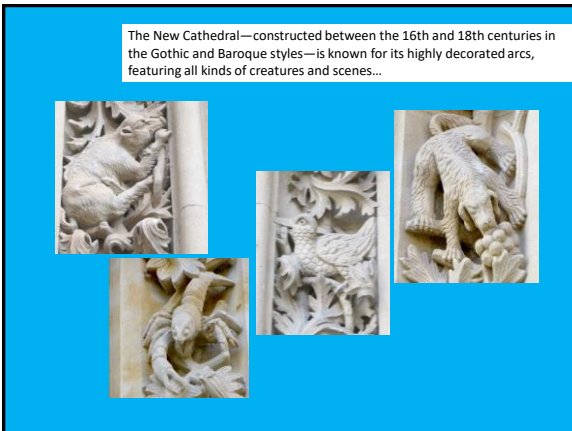


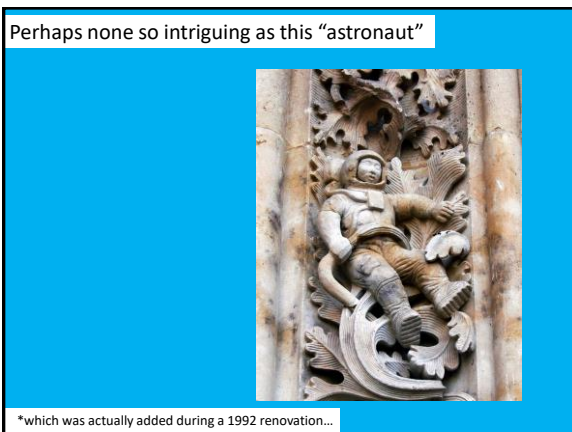


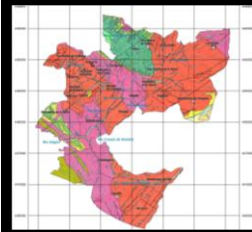












VCIG Sierra de Salamanca:

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 in C-y-L)

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>

Leading producers of Sierra de Salamanca VCIG include:



Viñedos de Cámbrico

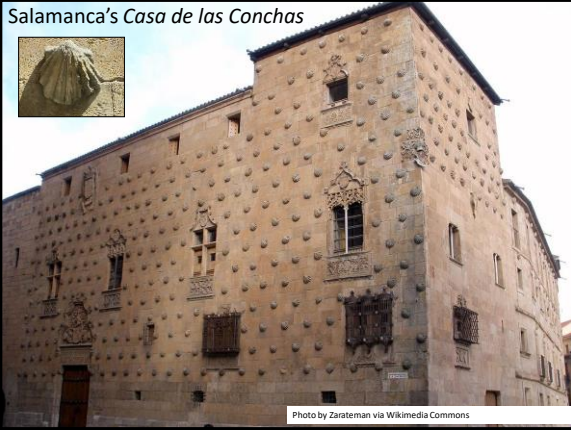


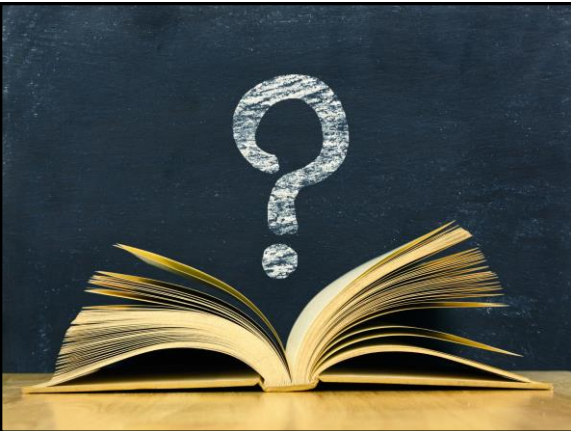
Mandrágora Vinos de Pueblo



Vinos la Zorra

Salamanca's Casa de las Conchas





The Tierra de León DO



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



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




The Tierra de León DO



Soils

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





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


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



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%)

The Tierra de León DO 

Key Producers









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





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






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





The Tierra de León DO 

LEYENDA DEL PÁRAMO

"Legend of the Paramo" Wine Education Tours

