

From Salamanca to Segovia: The Wines of Castilla y León

Saturday—April 21, 2018

Part Three



The Toro DO





Toro DO History

- Romans are said to have planted Tinta de Toro in 210 B.C. after their conquest of Spain
- King Alfonso IX drank Toro wine in 13th century
- Legend has it that Columbus took Toro wine with him to the New World
- Toro grape growers sold their harvests to Bordeaux after its devastation from phylloxera
- DO established May 29, 1987
- Previously, Ribera del Duero would use Toro grapes to bolster its harvest (and improve its structure) – think Lake County/Napa Valley

Recent history

- Acc. to Jancis Robinson, the Toro DO had only 8 bodegas in 1998; 40 in 2006; and 50 in 2012
- Serious investments from big bodegas in Ribera del Duero helped transform the Toro region: Vega Sicilia, Pesquera, Mauro; as well as Numantia from Rioja and Campo Eliseo (Francois Lurton and Michel Rolland) from France

Duero Valley @town of Toro



Toro DO Vineyards

- 6,000ha of vineyards planted; 20% are more than 60 years old; majority planted to Tinta de Toro
- vineyards at 2,000-2,500ft above sea level
- similar to Rueda, continental climate with Cantabria mountains keeping maritime influences at bay
- temperature variations from 14-97F [-10 to 36C]
- annual rainfall of 16 inches (400mm); Duero river provides additional water for irrigation

Bush vines on sandy soils



- local strain of Tempranillo
- “the blackest of black grapes”
- thick skins, small berries
- high in tannins
- In your glass: aromas of dark fruit; smoke, mushroom, black pepper
- called rustic/austere or inky/big by other Tempranillo producers
- portion of harvest vinified quickly by carbonic maceration and sold to consume young; majority is oaked and aged

Tinta de Toro



Toro DO Rules

- *Tinto* needs min. 75% Tinta de Toro, Garnacha allowed [12.5-15%]
 - *Crianza*: min. 2 years, 6 months in oak
 - *Reserva*: min. 3 years, at least 1 year in oak
 - *Gran Reserva*: min. 5 years, at least 18 months in oak
- *Blanco* from Verdejo and Malvasia [11-13%]
- *Rosado* from Garnacha [11-14%]

Toro Wines to try, if you can...

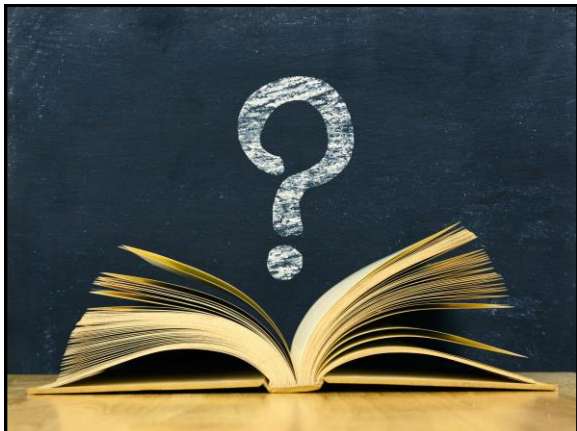


COLUMBUS WENT
MORE THAN A
MONTH
WITHOUT
SEEING
LAND...

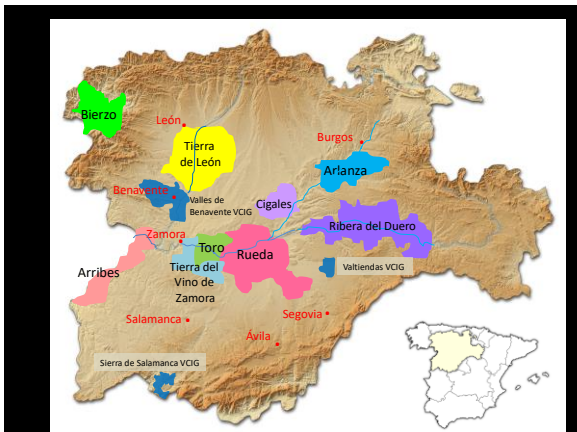


I HOPE HE
BROUGHT **WINE.**



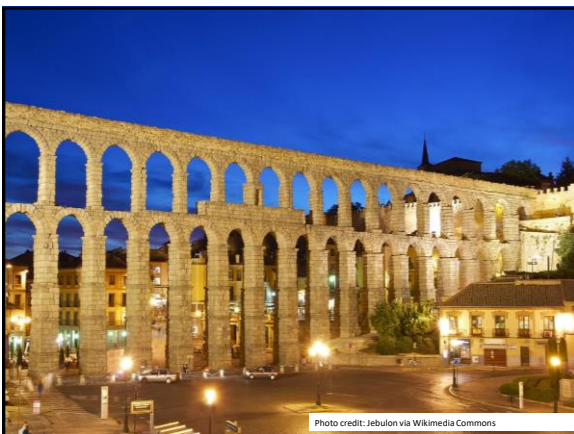




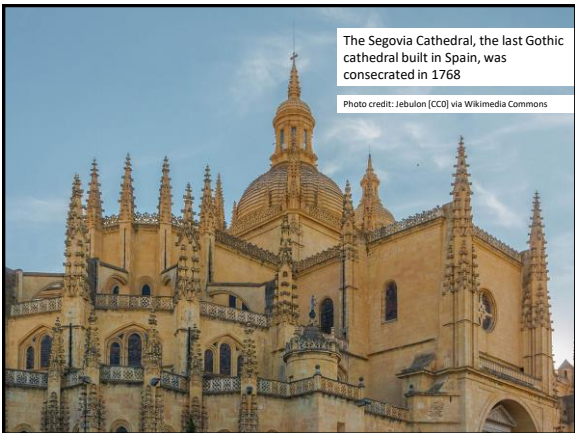


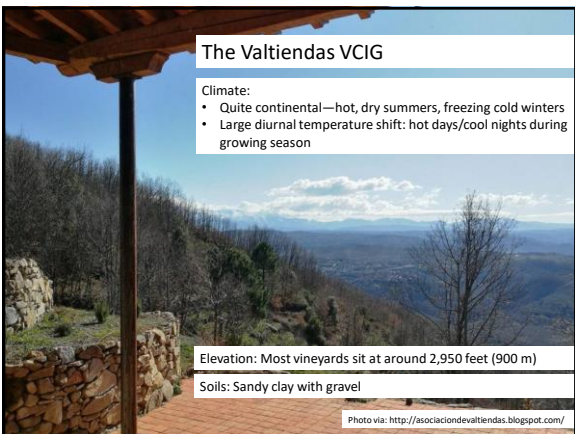












The Wines of the Valtiendas VCIG



Red:
Minimum 50% Tempranillo
• Also allowed: Garnacha Tinta, Cabernet Sauvignon, Merlot, Syrah

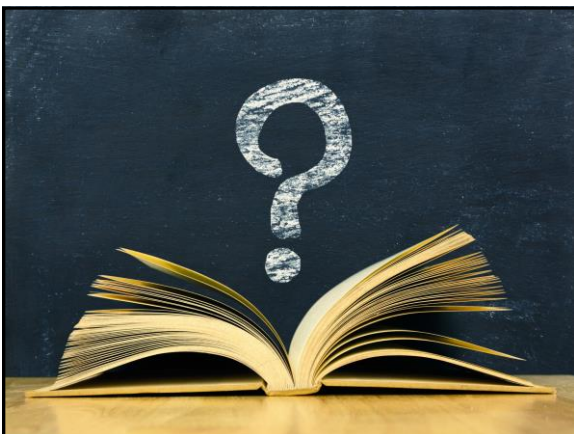
Rosé:
Minimum 50% Tempranillo
• Also allowed: Albillo Mayor, Garnacha Tinta, Cabernet Sauvignon, Merlot, Syrah

Leading producers of VCIG Valtiendas



Bodegas Vagal Ardalejos

Bodegas Navaltallar








The Tierra del Vino de Zamora DO

History

- Located around the historic city of Zamora in the provinces of Zamora, Castile and Leon
- The Duero river runs through the northern portion of the region west of Toro
- Medieval records reference great wines coming from the "Land of Wine" (*Tierra del Vino*)
- With little impact by phylloxera, the region has a large concentration of some of Spain's oldest vineyards
- Awarded DO status in 2007
- Dedicated transformation in cellar technology & construction to produce quality wines

The Tierra del Vino de Zamora DO

Historic Zamora

- The Puente de Piedra bridge crosses the Duero into Zamora known as the "City of Romanesque", a region decorated in art and history with a strong medieval footprint
- Cathedral de Zamora dating back to the 12th century took 23 years to build and represents the finest Spanish Romanesque architecture
- Castle of Zamora a fortress for shelter for the city was recognized by the Spanish Historical Heritage (*Patrimonio Historico Espanol*) in 1931
- Holy week and Easter are recognized for one of Zamora's biggest celebrations with international tourism





The Tierra del Vino de Zamora DO



Climate

- Continental climate with an abundance of more than 2800 hours of sunshine annually
- Low rainfall, on average reaches about 400 mm a year
- Dry hot summers and cold winters
- Regions average altitude is approximately 750 m above sea level



The Tierra del Vino de Zamora DO



Soils

- Deeper soils with pronounced alluvial character, poor in organic matter
- In depth you will find more clay
- On the surface in the plains you will find more sand and on the slopes more gravel



The Tierra del Vino de Zamora DO



Grapes

White varieties


- Malvasia
- Moscatel de Grano Menudo
- Verdejo
- Albillo
- Palomino
- Godello

Red Varieties

- Tempranillo
- Garnacha
- Cabernet Sauvignon



Moscatel de Grano Menudo

The Tierra del Vino de Zamora DO 

Winemaking

Blanco

- Min 60% (Malvasia, Moscatel de Grano Menudo, Verdejo) plus other white varieties
- Min alcohol - 11%

Clarete

- Min 30% Tempranillo plus other varieties
- Min Alcohol – 12%

Rosado

- Min 60% Tempranillo plus other red varieties
- Min Alcohol – 12%

Tinto

- Min 75% Tempranillo plus other red varieties
- Min Alcohol – 12.5%

Aging Requirements: Crianza / Reserva / Gran Reserva

The Tierra del Vino de Zamora DO 

Key Producers



BODEGAS
VIÑAS DEL CENT



bodegas
EL SOTO



TESO LA ENCINA
bodega y viñedos

BODEGAS Y VIÑEDOS
ARMANDO

The Tierra del Vino de Zamora DO 



BODEGAS
VIÑAS DEL CENT

- Established in 2006 with the goal of making unforgettable wines
- Creating wines with a unique balance between the power and character of the region, acidity that brings finesse & elegance and the ability to evolve in the bottle for years. Stating their wines have *“the power of Toro with the elegance of Ribera del Duero”*
- Known for utilization and preservation of some of the regions oldest vineyards





The Tierra del Vino de Zamora DO

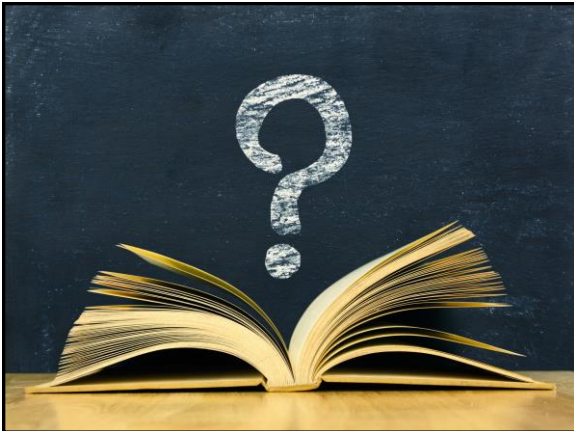


Press

Wines of *Vinos del Cent* take the highest scores of The Tierra del Vino de Zamora in the Penin 2018 Spanish Wine Guide



Penin Guide – Most complete Spanish wine guide in the world
<http://guiapenin.wine>



The Cigales DO



Where is the Cigales DO?

HOW TO GET THERE

The Cigales wine route is in the centre of Castilla-León, between the cities of Valladolid and Palencia. All the municipalities on the route are linked by the A-62 motorway. The route is also very near Valladolid, which has an AVE high speed train station with connections to Madrid in one hour. Villanubla airport is 8 km away and has flights to different points around the country.

http://www.spain.info/en_US/que-quieres/ciudades-pueblos/otros-destinos/cigales.html



Cigales DO History

- documented viticulture in the 10th century, but mostly for local consumption; area known mainly for cereal production
- First bodega documented in 1737: Remigio de Salas Jalon
- Phylloxera eradicated vineyards in late 19th century and replanting did not commence on a large scale until 1986
- DO established on March 12, 1991 for Tinta del Pais; whites were added with a second DO decision in 2011
- acc. to Jancis Robinson, Cigales produces affordable, age-worthy, promising wines!

https://www.jancisrobinson.com/articles/cigales-between-a-rock-and-a-hard-place

Remigio de Salas Jalon



The bodega was established in 1738 and has extensive underground cellars.
Source: <http://rutadelvinocigales.com/portfolio/bodega-herederas-de-remigio-salas/>

Investments from Outside



Finca Museum Vinedos and Bodega on the Cigales Wine Trail; project by Rioja producer Barón de Ley, opened 2000. Produces three tiers of wine: Museum, Vinea, and Numerus Clausus. See <http://www.bodegasmuseum.com/winery/history/en>.

Investments from Outside



Finca Museum Vinedos and Bodega on the Cigales Wine Trail.
See <http://www.bodegasmuseum.com/winery/history/en>.

Cigales DO Vineyards

- 2,256ha under vine along both sides of river Pisuerga, northeast of Valladolid
- average vineyard altitude: 2,460ft. [750m] which is higher and cooler than Toro DO
- Sandy, gravely soil on sub-soils of marl and clay
- continental climate with some maritime influence
- 400mm rainfall/year
- temperatures vary between 20-102F [-6 and 40C]

Cigales DO Vineyards

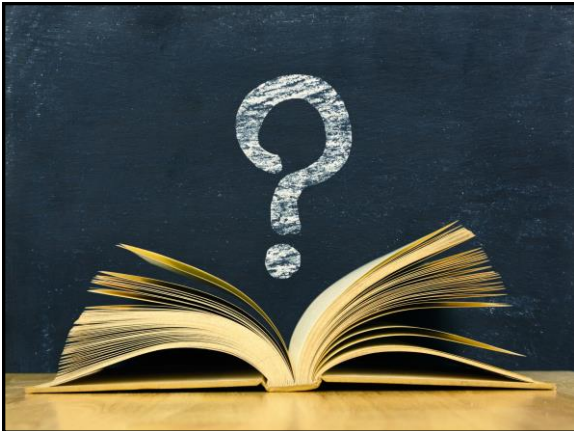


Cigales DO Grapes

- main red grapes: Tinta del Pais (Tempranillo) and Garnacha, permitted as well as Cabernet Sauvignon, Merlot, and Syrah
- main white grape: Verdejo, permitted as well as Albillo, Viura, Sauvignon Blanc
- Cigales plants about 70% to Tinta del Pais

Cigales DO Rules

- **Blanco:** min. 50% Verdejo [min. 11%]
- **Tinto:** min. 50% Tinta del Pais or Garnacha, max. 4gr/l RS [min. 12%]
 - 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
- **Rosado:** min. 50% of the above, both white and red [min. 11%]
- **Vino Dulce** (blanco, rosado or tinto): min. 50% of the above, 45-90g/l RS [min. 11%]
- **Vino Espumoso:** min. 50% of the above [min. 9%]



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Thank you for joining us!