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VINO AUTENTICO: RUEDA AND RIBERA DEL DUERO

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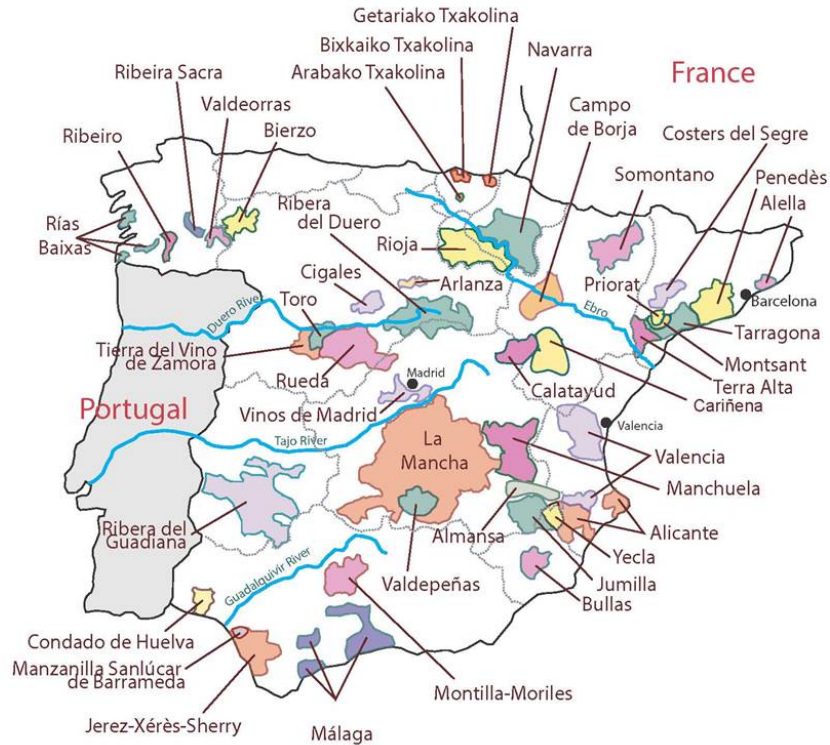


Wines

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2. Menade 100% Verdejo Rueda 2016
3. Finca Las Caraballas Castilla y León 2017
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10. Domaine del Atauta La Mala Ribera del Duero 2006



Major Wine Regions of Spain



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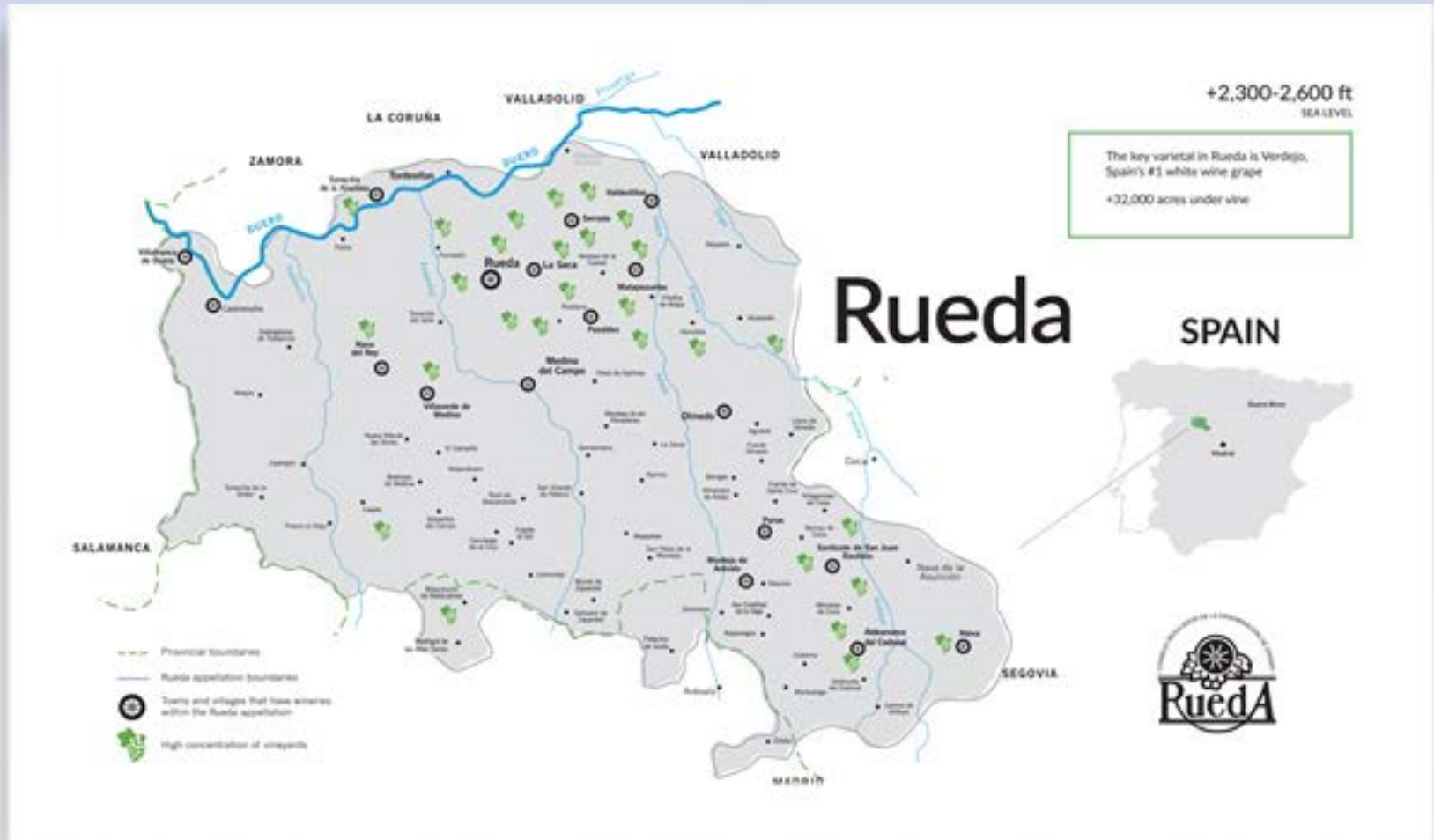


RUEDA AND RIBERA DEL DUERO

Spain- one of the most exciting and innovative wine countries- (See Sarah Jane Evans MW Wines of Northern Spain)

- Spain represents over 26% of organic and biodynamic wines
- Ribera Rueda located on the Meseta at 600 to 1100 meters (1900-3500)
- Duero used to be hundreds of miles wide depositing: alluvial soils, gravels, pebbles over limestone
- Extreme Viticulture -Continental climate with very significant diurnal ranges and Spring frost dangers

Rueda



Rueda at a glance

3 Provinces: 72 municipalities

- Valladolid 53
- Segovia 17
- Avila 2
- Pre Roman Vaccaei
- Celto-Iberian 500 BCE
- Named after a small town near Valladolid in the Comunidad de Castilla y León
- Rueda(s) = wheels from ancient circular burial stones



Rueda's History

- Total devastation by Moors when retreating and abandoned for decades
- King Alfonso VI and the 11th Century repopulation by Mezoarabes, Basques and Cantambrians
- Typical wines were oxidative Sherry-style wines – Dorado wines
- Verdejo's origin – North Africa?
- Verdejo's characteristics
- Verdejo oxidizes quickly- Impact of modern vinification
- Verdejo completely dominant in 1800's
- Palomino Fino planted post phylloxera
- Marques de Riscal role in 1972
- Rueda DO created in 1980 (reds in 2008)



Rueda

- 13,517 hectares (33,400 acres) 96.5% white
- 1479 growers: 69 wineries
- Acreage tripled between 1995 and 2006 and doubled between 2006-2012
- Palomino in 1996 was 20% now .05%
- Huge amounts of outsider investments- Rioja producers, Jerez and Penedes etc, foreign i.e. Belondrade y Lurton
- Boom or Bust?
- Inexpensive and unsustainable? – Buenos, bonitos y baratos?
- Use of the Castilla y León appellation
- 30,000 kilos minimum and 400,000 bottle minimum storage

Rueda

- The Meseta seemingly flat with occasional pine covered hills average 600- 780 meters in altitude (1970-2560 feet)
- Sunlight of 2700 hours – more intense
- Soils: Limestone and sandy; - pre-phylloxera vines in Segovia
- Pebbles, pudding stones everywhere: great draining soils
- Continental climate- frost, high winds and hail are dangers
- Average rainfall is 405mm (16’)- drought not usually a factor
- Limited irrigation allowed-
- Max yield = 10,000 kilos/ha- avg yield 5400kilos /ha
- 91% trellised and 95% mechanically harvested and mostly night time

Rueda at a glance

- White grapes: Verdejo, Viura, Sauvignon Blanc and Palomino Fino (96.5%)
- Red Grapes: Tempranillo, Cabernet Sauvignon, Merlot, Garnacha (3.5%)
- Labeling
 - Rueda: minimum 50% Verdejo
 - Rueda Verdejo: minimum 85% Verdejo
 - Rueda Sauvignon Blanc: minimum 85% SB- why SB?
 - Rueda Espumosa: Traditional method -9 months aging
 - Rueda Dorado: dry licoroso wine, min 15% abv; 4 years aging with oak aging min 2 years
 - Must produce 30,000 kilos and have storage capacity of 400,000 bottles for Rueda Appellation Labelling

Rueda at a Glance

- Clonal research
- Malcorta-very late ripening-
Javier Sanz
- Pre-phylloxera vineyards in
Segovia
- Young winemakers-
international exposure
- Organic and biodynamic
agriculture
- Riscal's top Verdejo wine
Baron de Chirel now a VdT



Javier Sanz



1. Jorge Ordoñez Nisia Old Vines Verdejo



1. Jorge Ordoñez Nisia Old Vines Verdejo



- Puras, Valladolid – SE corner of Rueda
- No phylloxera due to sandy soils
- Fincas La Santiaga and Anaderos
- Ungrafted organic gobelet -65-75 year old
- Manual harvest
- 60% fermented in Fr. Oak puncheons and demi muids, 40% stainless
- 8 months sur lie with battonage



2. Menade 100% Verdejo Rueda 2016



2. Menade 100% Verdejo Rueda 2016



2. Menade 100% Verdejo Rueda 2016



- 6th Generation
- Richard, Marco & Alejandra Sanz siblings -2005
- Located around La Seca
- Ecological and organic
- Innovative- organic and biodynamic i.e. Mobile tree farm and insect propagation



Underground cellar from 1820's



2. Menade 100% Verdejo Rueda 2016

- 800 meters elevation
- Clay limestone, sand gravel
- 20-100year old vines
- 180 ha property
- Hand and night harvested
- Indigenous yeast- CO2 blanket
- SO2 only added at bottling
- 700,000 bottles
- Other bottlings reflect VDT



3. Finca Las Caraballas Castilla y León 2017



Medina del Campo – castle of La Mota



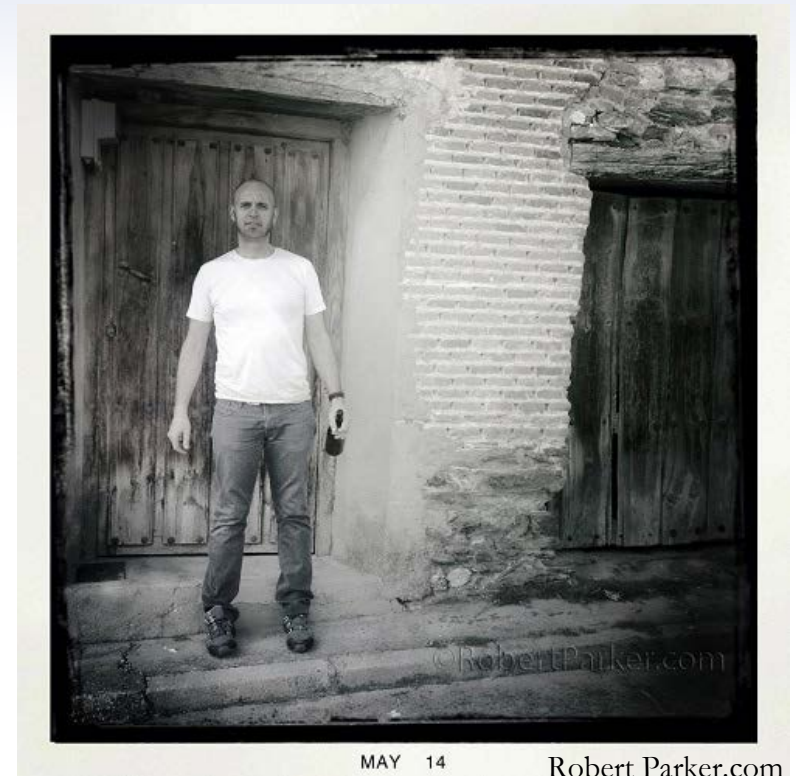
3. Finca Las Caraballas Ecologico Castilla y León

- Elias Redondo and Jesús Hermida and Esmeralda Garcia
- 345 acre farm in Medina del Campo (5 miles south of Rueda)
- 100% Verdejo
- No oak, lees aging 6 months
- Hand Picked Selections importer



4. Ossian Quintaluna, Castilla y León 2016

- Ismael Gozalo
- 60 % ungrafted pre-phylloxera Verdejo
- Segovia, Castilla y Leon
- Village of Nieva
- 100-200 year old bush vines
- Sandy soil
- Orange bleeding-harmless fungus at pruning site
- 1st certified organic in 2001



4. Ossian Quintaluna, Castilla y León 2016



- 100% Verdejo
- 60% pre-phylloxera
- Organic
- Low yields
- Hand harvested
- Indigenous yeast
- Fermentation at 66°F
- 9 months lees
- Light filtration
- pH 2.8-3.1



4. Ossian Quintaluna, Castilla y León 2016



4. Ossian Quintaluna, Castilla y León 2016



RIBERA DEL DUERO



Peñafiel



RIBERA DEL DUERO



Ribera del Duero

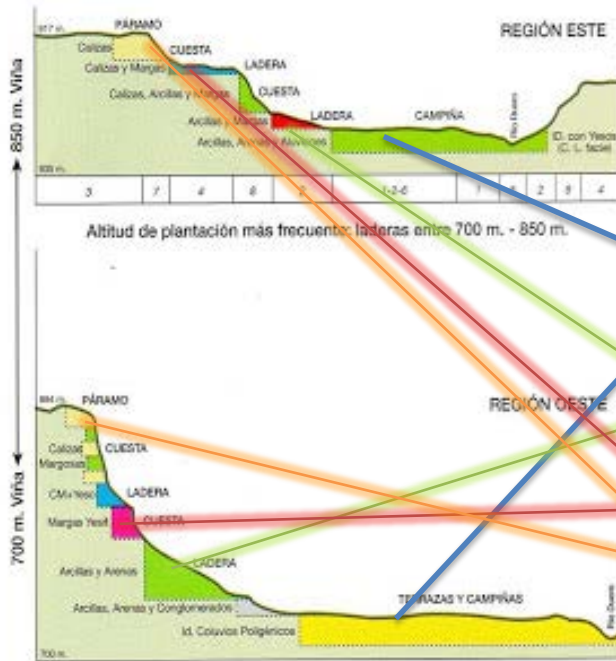
- Romans planted vines and traces pre-Roman *Vaccae*
- Not a major wine region because Philip II moved court from Valladolid to Madrid
- No train station as in Haro, Rioja
- Vega Sicilia : 1864 vines and techniques introduced from Bordeaux-
- No new wineries until 1922 (Protos est. 1927). Only 9 bodegas in 1982 when recognized as a DO
- Tinto Fino clone of Tempranillo- thicker skinned and more tannic
- 700 ha of ungrafted *en vaso* vineyards 2000-2500 vines /ha
- Single estate or assemblage? Single varietal or blended?
- Co-op represents 20% of total production with 40+ labels

Ribera del Duero at a glance

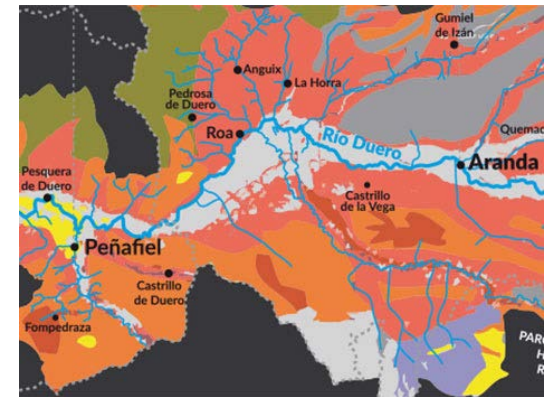
- Varieties –
 - Whites: Albillo Mayor- intermingled with Tinto Fino/ Tempranillo to fix color and add acidity, no more than 5%
 - Reds: Tempranillo/ Tinto Fino; Cabernet Sauvignon, Merlot, Garnacha, Malbec
 - Max yield=7000 kilos/ha; avg 4100k/ha for last 10 years
 - 22,552 ha
 - 4900 plots
 - Growers 8,220
 - 288 wineries

Ribera del Duero at a glance

- 150 km long and 35km wide
- 450 mm rainfall (5% of DO allowed to irrigate)



- Campañas soils – sandy, marl and alluvial
- Laderas- chalky limestone clay
- Cuestas- hard to work
- Páramos- usually too exposed





The Up- and Coming Triangle

Golden Diamond

Ribera del Duero

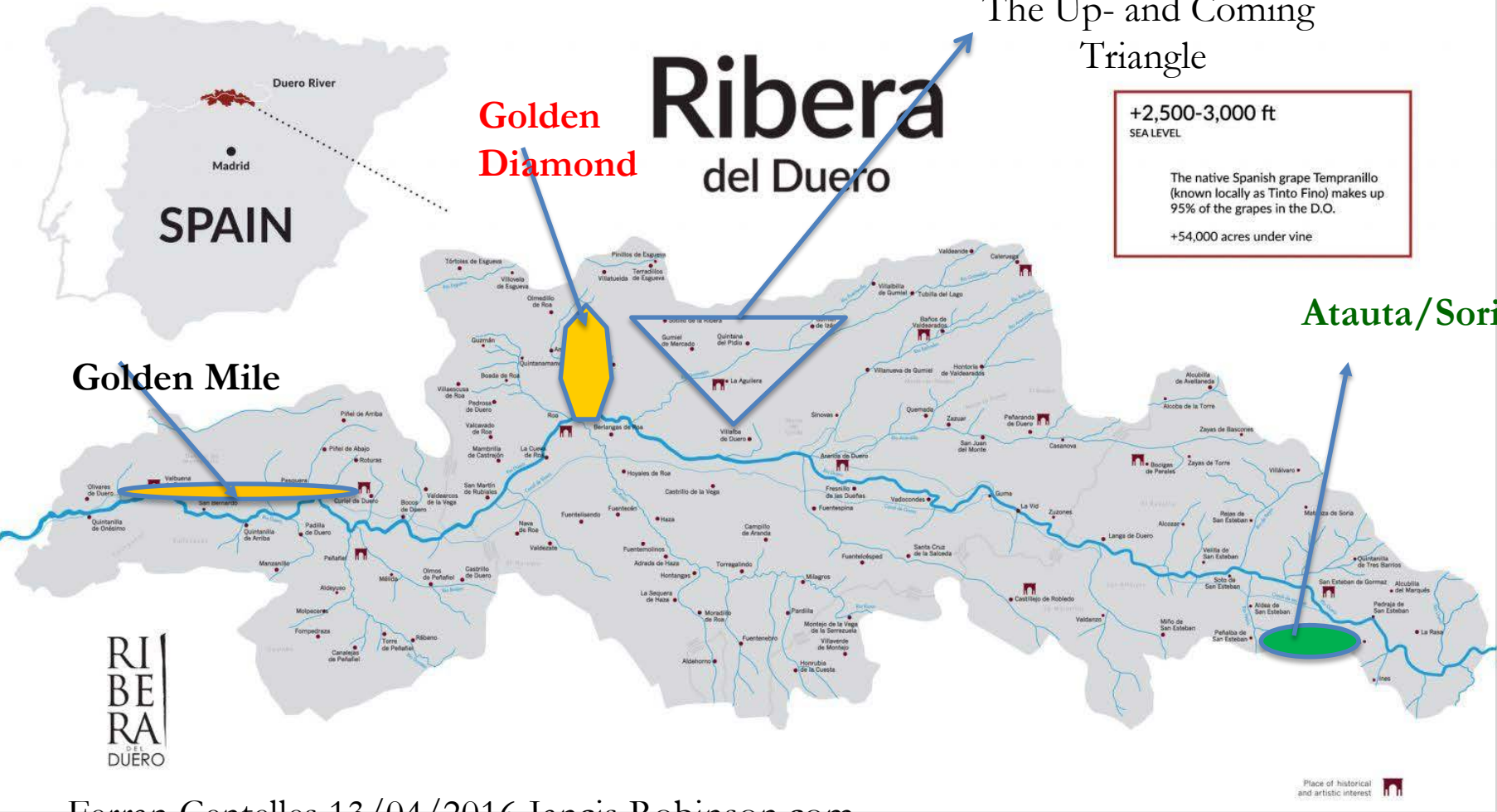
+2,500-3,000 ft
SEA LEVEL

The native Spanish grape Tempranillo (known locally as Tinto Fino) makes up 95% of the grapes in the D.O.

+54,000 acres under vine

Atauta/Soria

Golden Mile



RI
BE
RA
DUERO

Ferran Centelles 13/04/2016 Jancis Robinson.com

Ribera del Duero at a Glance

2016 statistics

- Burgos 73% - 158 wineries
- Valladolid 20% - 112 wineries
- Soria <6% - 8 wineries
- Segovia .7% - 4 wineries
- **The Golden Mile:** Quintanilla de Onesimo, Valbuena de Duero and Pesquera del Duero
- **The Golden Diamond:** Roa, La Horra, Fresnillo and Moradillo
- **The Up-and-Coming Triangle:** La Aguilera, Gumiel de Izan and Sotillo de la Ribera

Ribera del Duero- at a glance

- Roble as a popular style in Spain
- Fruit forward, oak and extracted style style developed in 1990s and 2000's to differentiate the region's wines from Rioja
- Too many vines planted in less than top sites – high yields on trellised systems
- Long hang time- harvest in mid October to November
- Drop in average acidity -20 years ago pH 3.2 today's avg 3.8
- Multi-village blends = 35% of wines and 65% of single villages of top rated wines

Ribera del Duero at a glance

- **Joven** – these wines spend less than 12 months in cask (could be zero, usually 3 or 4 months)
- **Roble** – a minimum of 4 months in oak
- **Crianza** – min. of 12 months in oak casks / 2 years total aging following the harvest.
- **Reserva** – minimum of 36 months with a min of 12 months in cask. Cannot be sold until 3 years following the harvest
- **Gran Reserva** -- a minimum of 60 months aging with a min. of 24months in cask and 36 months in bottle. Cannot be sold until 5 years after the harvest date



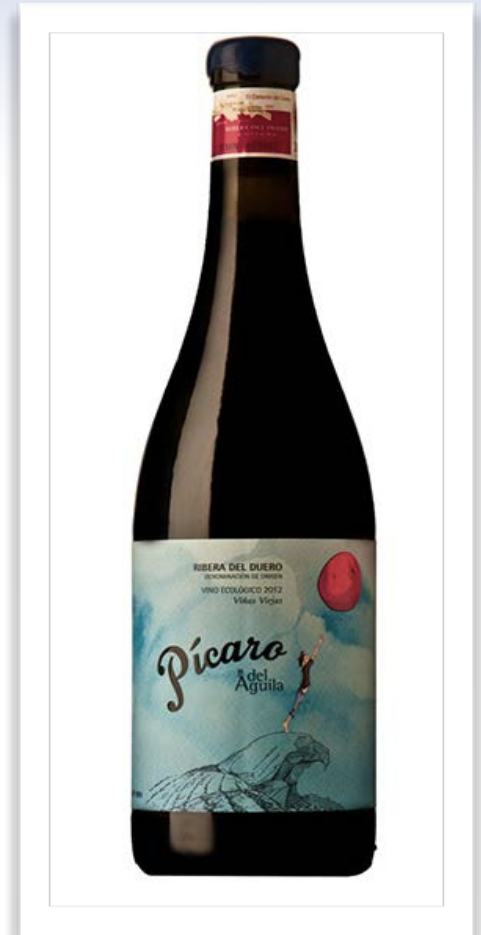
VINTAGES

- 2001 Very good
- 2002 Very good
- 2003 Very good
- 2004 Excellent
- 2005 Very good
- 2006 Good
- 2007 Very good
- 2008 Very good
- 2009 Excellent
- 2010 Excellent
- 2011 Excellent
- 2012 Very good
- 2013 Good
- 2014 Very good
- 2015 Excellent
- 2016 Very good



5. Dominio del Aguila Picaro Ribera del Duero 2015

- La Aguilera, small village in the “Up and Coming Triangle”
- Jorge Monzón and Isabel Rodero
- Jorge worked at DRC and Vega Sicilia
- Organic/ biodynamic 30 ha
60yr+ vines
- Sandy, clay limestone
- 800-900 meters
- Tempranillo, blanca del pais (albillo), garnacha, bobal



5. Dominio del Aguila Picaro Ribera del Duero 2015



- Whole cluster co-fermentation-indigenous yeast
- Pigéage by foot
- 19 months oak
- no destemming, MLF in oak, no clarifying or fining
- 14,300 bottles



Jorge Monzón Pascual



<https://www.youtube.com/watch?v=b4vXxicfo3U>



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6. Aalto Aalto Ribera del Duero 2015



- Created in 1999 by Mariano Garcia and Javier Zaccagnini (winemaker for Vega Sicilia for 30 years and Javier head of the DO)
- “The Golden Mile” location- Quintanilla de Arriba location
- 800-900 meters
- Vineyards of Stony red clay to limestone rich sands

6. Aalto Aalto Ribera del Duero 2015

- 110 hectares in 7 villages
- Old Tinto Fino clones
- 90 ha older 40-80 year old vines
- All manual work
- Green harvest
- Fermentation in SS, Cement or Oak
- Pump overs
- Rack by gravity to French (85%) and American barrels (15%)
- 50% New Oak 50% 2nd and 3rd
- Fill for 16 months
- 3.79 pH TA 4.7 g/l
- 250,000 bottle production



7. Pesquera Crianza Ribera del Duero 2014



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7. Pesquera Crianza

Ribera del Duero 2014

- Alejandro Fernandez- iconic pioneer
- Established in 1975
- Transformative style
- 200 ha- 40 year old vines
- Low espalier trained system
- Pesquera del Duero village (“The Golden Mile”)
- 100 % Tempranillo Tinto Fino
- Each Vineyard block vinified separately in SS



7. Pesquera Crianza Ribera del Duero 2014

- Fermentation at 20-25°C (68°-77°F)
- 18 mos aging in neutral Am. Oak (225-300L)
- Racking 6-7 times
- No fining, filtration
- at least 6 months bottle age
- 14.5% abv
- TA 4.6g/l



8. Monteabellón Finca La Blanquera Ribera del Duero 2014

- Garcia family – growers
- Winery founded in 2000
- Winemaker – Isaac Fernandez nephew of Mariano Garcia
- Located in Nava de Roa (The Golden Diamond)
- La Blanquera= 1.5 ha of 110 ha total
- 900 meters
- Southeast facing slope
- 30-40 year old vines
- Soils are stony with high limestone content



Isaac Fernandez



8. Montealbellón Finca La Blanquera Ribera del Duero 2014

- 3000 kilo/ha 1.33 tons/acre
- Harvest October 1st -10th
- Fermentation at 28° C
- Pump over
- Post Fermentation maceration 12 days
- 24 mos New French Oak
- 3.82pH
- 4.86 TA
- 1.4 g/l RS
- 2000-3000 bottles



9. Bodegas Hermanos Perez Pascuas Pedrosa Reserva Finca la Navilla Ribera del Duero 2012

- Benjamin, Manuel, and Adolfo Perez Pascuas 1980
- 135 ha in the “Golden Diamond”
- Single Vineyard Tempranillo “Finca la Navilla”
- 9 ha Finca 45 year old vines
- 844 m above sea level-diurnal range
- Clones of Tinto Fino from very old Perez Pascuas vineyards



9. Bodegas Hermanos Perez Pascuas Pedrosa Reserva Finca la Navilla Ribera del Duero 2012

- Yield 3600 kilo/ha 1.6 tons/acre
- 2012 cold winter (bud break 7 days later than normal)
- Very hot July 50% less rain
- 20 months French oak, 12 in bottle
- 14.4% abv
- pH3.51
- TA 5.7g/l



9. Bodegas Hermanos Perez Pascuas Pedrosa Reserva Finca la Navilla Ribera del Duero 2012



Bodega Dominio de Atauta



Dominio de Atauta – Soria Vineyards



10. Domaine del Atauta “La Mala” Ribera del Duero 2006

- Soria- eastern edge; desolate
- Least populated province of Spain
- 1050 meters altitude
- Atauta Valley is 4 km X 1 km
- En vaso gobelet stunted vines- 120 to 140 year old all ungrafted - Replanting by layering
- Season is compressed- ripeness 2 weeks later than Valladolid
- FROST danger in June and October
- August 100+ degree down to 50 degrees



10. Domaine del Atauta “La Mala” Ribera del Duero 2006



- Winemaker/ owner Almudena Alberca
- 2006 Bertrand Sourdais (Chinon)
- 2010 Winery premier
- Shallow calcareous rock-low yields less than 2 feet of sandy top soil
- 1.1 ton per acre yield
- “La Mala”-low yields (the bad one) Tinto Fino
- 15 ha but controls 30+ -500 parcels

10. Domaine del Atauta “La Mala” Ribera del Duero 2006

- Lot by lot vinification
- La Mala 950 bottles production
- 18 months French Oak

