

# GARNACHAIGRENACHE



THE EUROPEAN UNION SUPPORTS CAMPAIGNS THAT PROMOTE HIGH QUALITY AGRICULTURAL PRODUCTS



Garnacha grew 34,05% in value in the U.S. (Nielsen 2012 – 2017)

GARNACHA

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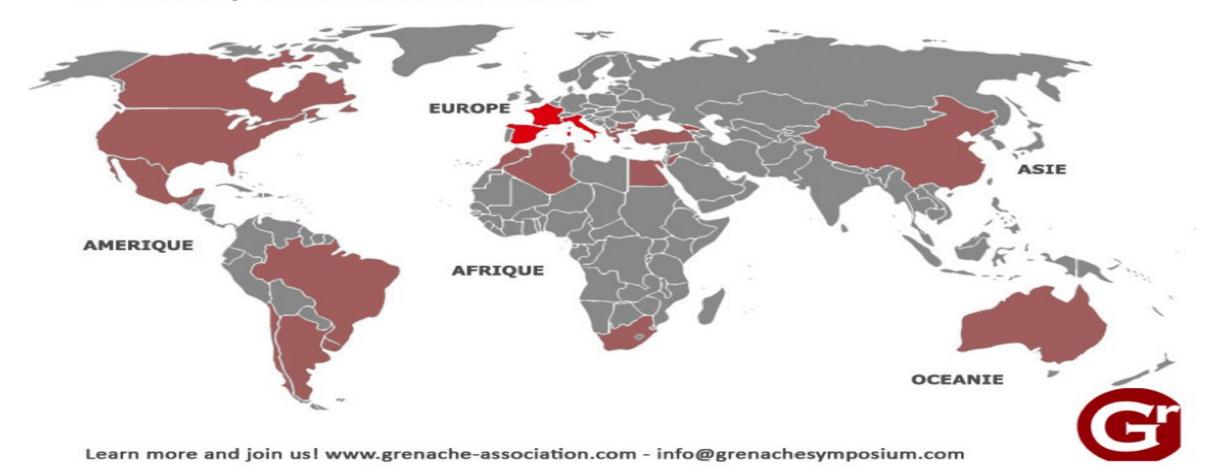
THE EUROPEAN UNION SUPPORTS CAMPAIGNS THAT PROMOTE HIGH QUALITY AGRICULTURAL PRODUCTS





#### The Big, Wide Wonderful World of Garnacha/Grenache

Grenache, all around the world



#### The Big, Wide Wonderful World of Grenache/Garnacha

#### Or you can call it:

Abundante, Aleante, Aleantedi Rivalto, Aleante Poggiarelli,

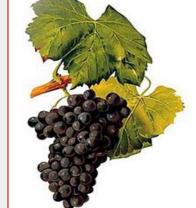
Alicant Blau, Alicante, Alicante Grenache, Aragones,

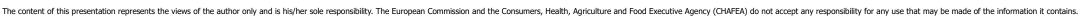
Bois Jaune, Cannonaddu, Cannonadu Nieddu,

Cannonau, Cannonau Selvaggio,

Canonazo, Carignane rosso, Elegante, Francese,

Gamay del Trasimeno, Gamay Perugino... [Take a deep breath]











#### The Big, Wide Wonderful World of Grenache/Garnacha

#### [Exhale]

...Garnaccho negro, Garnacha Comun, Garnacha negra, Garnacha Roja, Garnacha tinta, Garnatxa negra, Garnatxa Pais, Gironet, Granaccia, Granaxa, Grenache noir, Grenache rouge, Kek Grenache,

Lladoner, Mencida, Navaro, Navarra, Navarre de la Dordogne, Navarro, Negru Calvese, Ranconnat...

[Another deep breath

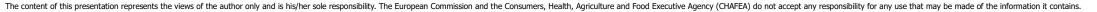




#### The Big, Wide Wonderful World of Grenache/Garnacha

... Red Grenache, Redondal, Retagliadu Nieddu, Rivesaltes, Roussillon Tinto, Roussillon, Rouvaillard, Sans Pareil, Santa Maria de Alcantara, Tentillo, Tintella, Tintilla, Tinto Menudo, Tinto Navalcarnero, Tai rosso, Toledana, Uva di Spagna, and Vernatxa.

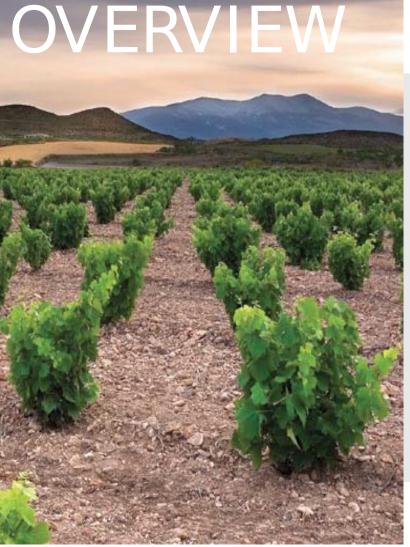












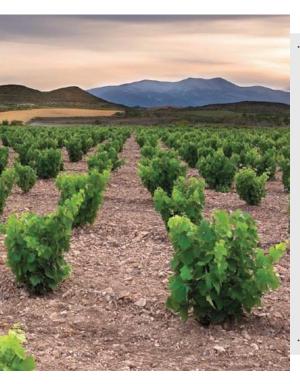
Garnacha/Grenache
is one of the world's oldest and most
widely planted wine grapes.







### OVERVIEW



# Garnacha/Grenache offers tremendous value for the U.S. Market.







#### **OVERVIEW**



Garnacha/Grenache wines are ideally adapted to American tastes and for a variety of occasions. It is the only major grape variety with red, grey and white variants, which allow it to produce highly diverse wines: Still or Sparkling, red, white, rosé and sweet (Natural Sweet or Fortified Sweet Wines)



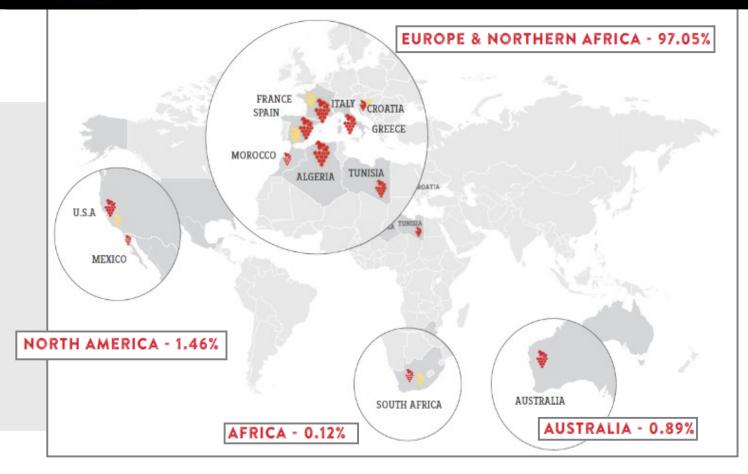


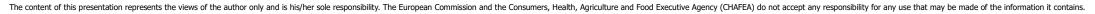


# history

Garnacha/Grenache most likely originated in Spain in the region now known as Aragon according to ampelographical evidence.\*





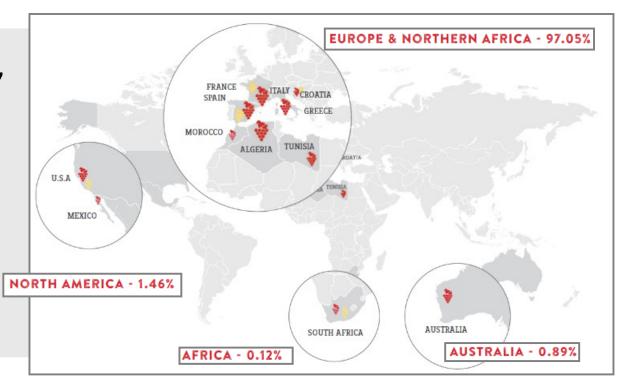








Because Garnacha/Grenache needs hot, dry conditions, it was the ideal grape for the Mediterranean climate and it spread to the south and east, to Catalonia and then to places outside Spain that were under Aragonian rule



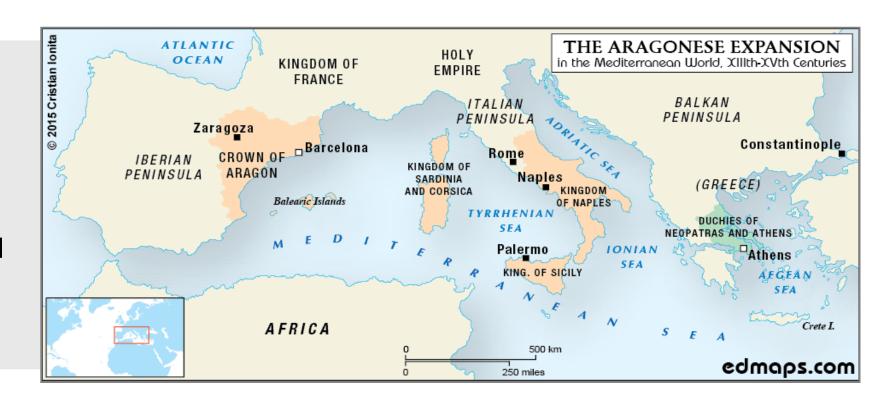


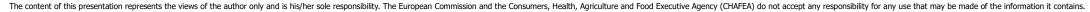




# history

As a result, Garnacha/Grenache has a long history in southern France, Corsica, Sardinia, southern Italy, Sicily, Croatia and even Greece, in addition to its European native land.





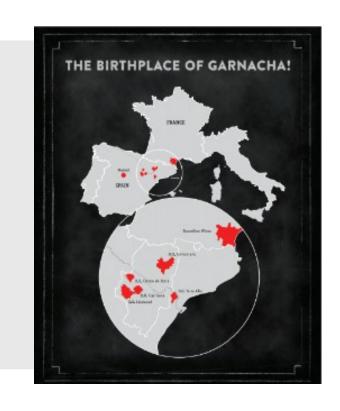






# origin

Winemakers in the varietal's birthplace (P.D.O.s of Calatayud, Campo de Borja, Cariñena, Somontano, Terra Alta and Roussillon – France) have taken a new approach to producing Garnacha/Grenache playing a starring role.









## Spanish appellations (PDO)

These products carry a guarantee of their provenance and quality guaranteed by the EU: the **Protected Designation of Origin (PDO)** and **Protected Geographical Indication (PGI)**.

If you see these labels on any food or drinks, you can rest assured that you will be rewarded with excellent quality and European standards (sustainability, animal welfare, food safety, traceability; among others.













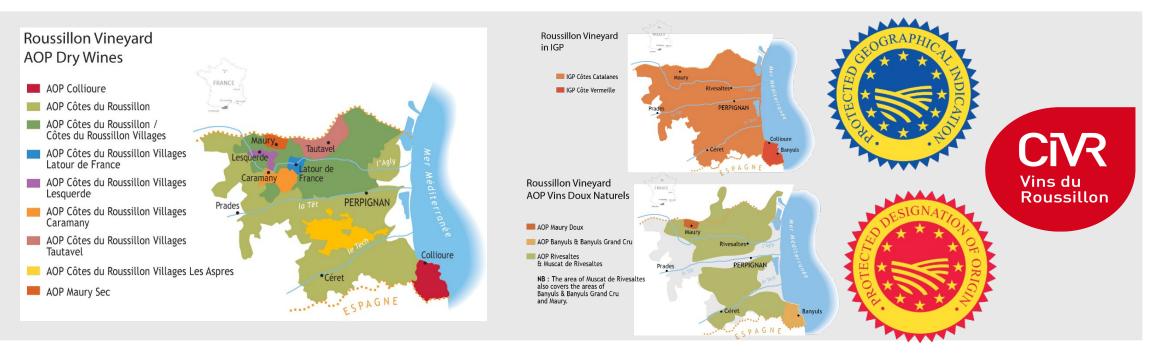








#### France's Roussillon AOP & IGP









#### elements

**Soils:** Garnacha/Grenache can produce excellent wines on a variety of soils. There are excellent wines made from Garnacha/Grenache on slates, clay and pebbles, granite and limestone. Poorer soils give the best results. But no matter the mineral composition, it is critical that the soils be warm and with excellent drainage so that the roots dig deep.









### elements

**Water:** Garnacha is highly drought-resistant and produces more concentrated wines when water is limited.









#### elements

• Vines: Garnacha/Grenache's sturdy wood makes it able to withstand the strong winds of the Mediterranean valleys (the Cierzo and Garbinada in Spain; Tramuntana in France) which help keep the clusters dry and healthy. Garnacha/Grenache's tight grape clusters make it prone to bunch rot and downy mildew in humid or rainy locations.





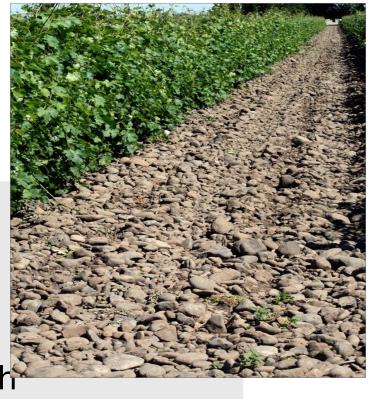


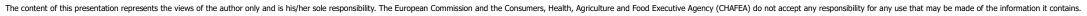


#### VITICULTURE

Garnacha/Grenache is highly sensitive to variations in terroir and requires specific conditions and care to produce its best wines

As with all hot climate viticulture, canopy, soil and water stress management are essential if the grapes are to retain acidity and reach ideal phenolic ripeness











#### VITICULTURE

**Growing Season:** Garnacha/Grenache buds early and ripens late, requiring a long growing season of more than 150 days. Indeed, Garnacha/Grenache harvests are often among the latest in Europe.













### potential

High altitude, old vines, low yields and concentration provide freshness, minerality and acidity and depth.

Garnacha/Grenache is sufficient by itself or can be blended with other grapes.

It is suitable to many different vinification methods.







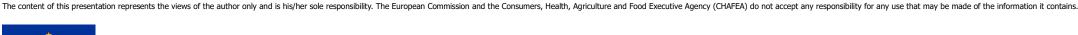


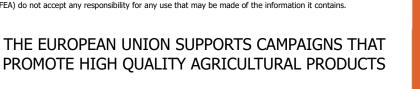
#### potentia

Garnacha/Grenache is a distinctive, highly expressive grape, and it produces expressive wines with a wide range of aromas depending on the terroir;

- ~from sweet, fresh and fruity to intensely mineral in some cases.
- ---from strawberries to roasted plums, fennel and licorice
- ~from fresh, unoaked wines to brooding, long-aged reservas
- ~from light and dry to intensely sweet to velvety-textured fortified wines











#### potenia



Red Garnacha/Grenache wines are fruit forward, lush, soft on the palate, with good balance sweetness, acidity and tannins. Key aromas and flavors include red fruits and spices.

Red Garnacha/Grenache produces ripe, aromatic and fruity wines but its thin skin provides moderated tannin or color.

Garnacha/Grenache Rosato takes careful work but there's ample color for enticing, deep pink rosé. With aromas of strawberries, rose petals and a suggestion of sweetness, these wines are perfect for hot weather.







### potentia

High altitude, old vines, low yields and concentration, provide freshness, minerality and acidity. Garnacha/Grenache is sufficient by itself or can be blended with other grapes. It is suitable to many different vinification methods

All of the styles that Garnacha/Grenache produces are very expressive wines, with a wide range of aromas depending on the terroir they come from; from sweet, fresh and fruity to intensely mineral in some cases.

Red Garnacha/Grenache wines are fruit forward, lush and soft on the palate, with a good balance between sweetness, acidity and tannins. Key aromas and flavors include red fruit and spices. While extracting sufficient color for red Garnacha/Grenache takes careful work, there is ample color for enticing, deep pink Garnacha/Grenache rosé after maceration. With aromas of strawberries, rose flowers and a suggestion of sweetness, these wines are perfect for hot weather. Red Garnacha/Grenache produces ripe, aromatic and fruity wines but its thin skin provides moderated tannin or color.

White Gamacha/Grenache produces white wines that can range in style from fresh and mineral to rich and lush.

Garnacha/Grenache is unexpected variety for pleasant, fresh or full body sparkling. Garnacha/Grenache is the ideal varietal for Sweet wines, from fresh to oxidized wines (from trendy and seamless aromas)







# diversity







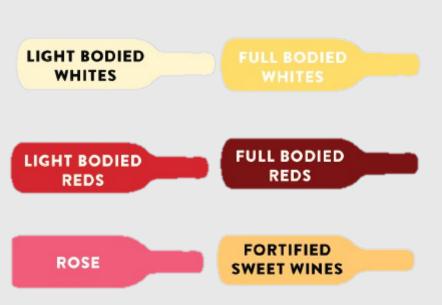








# diversity



Garnacha/Grenache is highly sensitive to growing conditions. Depending on soil, climate and elevation, it can produce wines in a wide range of styles.

Contemporary producers show that older vines, limited yields and the right terroir produces Garnacha that stands on its own.

Older, less productive vines, especially at higher elevations with cooler climates, produce concentrated, elegant and complex wines that benefit from bottle aging.





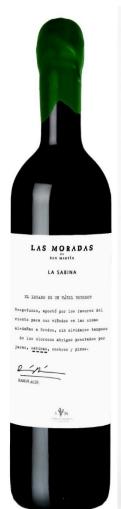


#### rasung me wines.....



























# La Miranda de Secastilla Garnacha Blanca 2016 Viñas del Vero

**Region / Appellation:** Somontano, Spain

**Grapes:** 100% Garnacha Blanca; Pago La Miranda,

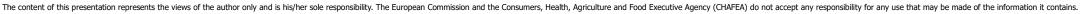
Secastilla Valley

**Alcohol:** 13%

**Ageing:** 4 mo















# Corona De Aragón Old Vine Garnacha 2016 Grandes Vinos

**Region / Appellation :** Cariñena D.O.P, Spain

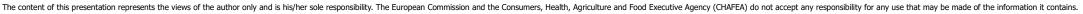
**Grapes:** 100% Garnacha; Villanueva de Huerva;

45 year old vines; stony soil

**Alcohol:** 14%

**Ageing:** 4 months in French Oak Barrel.













#### Garnacha Centenaria, Coto de Hayas Bodegas Aragonesas, 2016

Region / Appellation: Campo de Borja, Spain

**Grapes:** 100% Garnacha; Monte Alto & La Sarda V nyds.

**Alcohol:** 14.5%

Ageing: Ageing for 4 months in new French oak barrels. The malolactic fermentation takes place at this period.











#### Particular Garnacha Old Vine 2015

**Region / Appellation :** Cariñena Spain

**Grapes:** 100% Garnacha ~ +30 year old vines

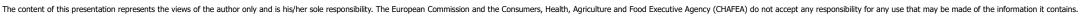
**Alcohol:** 14%

Fermentation: maceration 3 days 15C, 8 days 28C, 20 days

23C; 8 days fermentation

Ageing: 6 months minimum in French oak barrels.













#### La Sabina, Las Moradas de San Martín 2011

**Region / Appellation:** Vinos de Madrid, Spain

**Grapes:** Pure Garnacha; Montazo Vineyard, 870 m.

**Alcohol:** 14.5%

**Fermentation:** Natural yeast, no enhanced maceration, no sulfur **Ageing:** Aged for 14 months in 500- and 225-litre lightly toasted French oak barrels, both new and with other uses.











#### Tablas Creek Grenache 2016

Region / Appellation: Paso Robles, California

**Grapes:** 100% Garnacha

**Alcohol:** 14,3%

Ageing: Neutral Oak barrels.







#### Garnacha In The New World



#### Renegade Grenache 2016 (Sleight of Hand Winery)

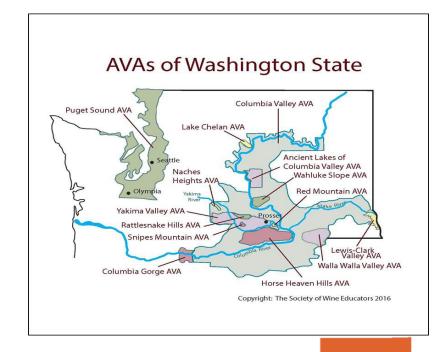
#### Region / Appellation :

Walla Walla Valley AVA "The Rocks", Milton-Freewater

**Grapes:** 100% Garnacha

**Alcohol:** 14,3%

**Ageing:** 16 months Neutral French Oak barrels.







#### **Grenache In The New World: Australia**



#### <u>D'Arenberg G renache</u> <u>The Derelict Vineyard 2014</u>

**Region / Appellation:** McLaren Vale, South Australia

**Grapes:** 100% old vine Garnacha

**Alcohol:** 14,5%

Fermentation: Parcels harvested/vinfied separately in open fermenters, then blended **Ageing:** 12 months in older French and

A merican oak barriques.











#### AOP Banyuls >>Al Tragou << Domaine Vial-Magneres, 1990

**Region / Appellation:** AOP Banyuls, France

**Grapes:** 95% Garnacha (Noir, Blanc, Gris) – 5% Carignan

**Alcohol:** 18%

Ageing: in old oak barrels. Long oxidation.













# Rivesaltes Ambré 1974 Le Vignobles de Constance et Terrasous

**Region / Appellation :** Rivesaltes, France

**Grapes:** 50% Grenache Blanc – 50% Granache Gris

**Alcohol:** 16%

Ageing: in large open oak casks to allow contact with the air. The oxidization that results during the ageing process creates the unique taste known as « rancio ».











# THANK YOU!



European Garnacha/Grenache Quality Wines

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