

ROAD TRIP THROUGH
CARIÑENA | Vicki Humphreys,
CSW



DENOMINACIONES
DE ORIGEN
PROTEGIDA
(D.O.P.) CARIÑENA




14
MUNICIPALITIES OF
D.O.P. CARIÑENA

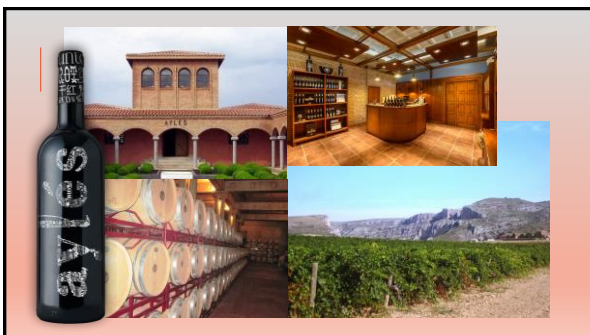
- Aguarón
- Aladrén
- Alfamén
- Almonacid de la Sierra
- Alpartir
- Cariñena
- Cosuenda
- Encinacorba
- Longares
- Mezalocha
- Muel
- Paniza
- Tosos
- Villanueva de Huerva



VINO PAGO (VP) AYLÉS

- Located in Mezalocha, owned by the Ramon-Reula family
- Earliest existing documentation dates back to the 12th century, when King Alfonso II granted the land to Cistercian monks who harvested the very first grapes here
- VP Recognition in October 2010
- Approx 200 acres under vine
- Altitude 600m (1968 ft)
- Landscape encompasses el Rio Huerva, clay, limestone and chalky soils
- Principal grapes:
 - Chardonnay (50% of crop)
 - Garnacha, Tempranillo, Cabernet Sauvignon, Merlot, Syrah
- Produce ~5000 cases of wine annually





HISTORY OF CARIÑENA 300 B.C. – 1400s



Named Caracae by Pliny the Elder, it is known that the area's Celtiberian inhabitants drank mead (wine mixed with honey) in the 3rd century B.C.



Around 25 AD, Zaragoza was known as Caesaraugusta.

Cariñena supplied wine to the expanding Roman city and began exporting. Caesaraugusta was the third biggest shipping port in Hispania via the Ebro River to the Mediterranean.



In 1415, King Fernando I of Aragon included wines from Cariñena and Longares on his list of favorite foods to take on a trip to Nice.

HISTORY OF CARIÑENA - 1500s



Phillip II of Spain, a devout Catholic, visited Cariñena in 1585 on his way to the Courts of Monzon in Catalonia.

In the King's honor, two fountains full of wine, one white, one red, were offered. This gave rise to the tradition of filling the Fountain of the Mora in the town center during the Fiesta de la Vendimia, a harvest festival in early September.



FIESTA DE LA VENDIMIA

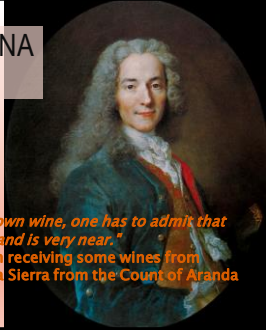


- 18 bodegas
- Tapas
- Live music
- Treading of the Grapes
- Eruption of la Fuente de la Mora
- Even More Wine Tastings...

HISTORY OF CARIÑENA 1600-1700s

In 1696, the region's win growers began enacting quality control measures by approving the *Statute of the Vine*. This statute limited vine planting and designated specific areas for vineyard cultivation. The early adoption of these practices helped put the Cariñena region on the fast track to DO status by the 1900s.

"If this is your own wine, one has to admit that the Promised Land is very near."
– Voltaire, upon receiving some wines from Almonacid de la Sierra from the Count of Aranda in 1773



HISTORY OF CARIÑENA 1800s - PRESENT

The Cariñena region emerged largely unscathed by the phylloxera that devastated French vineyards at the end of the 19th century. How?

- Grafting of phylloxera resistant vines to weaker vines
- Phylloxera found it difficult to survive in the unique stony soil of the region
 - "Vino de las Piedras"

The first National Winegrowing Congress was held in Zaragoza in 1891, where Cariñena took center stage.



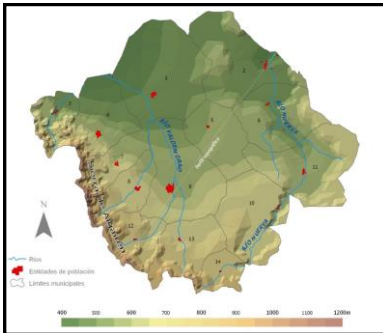
For their efforts to implement quality standards and its success in fighting phylloxera, King Alfonso XIII bestowed the title of town to Cariñena on June 3, 1909.

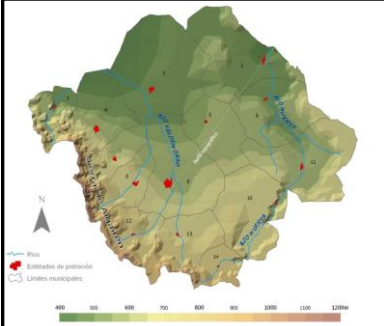
In 1932, when the DOs were created, the Oenologic Station of Cariñena was formed. The Spanish Civil War also started. The war delayed quality innovations until the 1960s.

The 1980s sees bigger leaps toward quality.

TOPOGRAPHY

- Bounded by Huerva River to east
- Bounded on the west by tributaries of the Jalon River and the Iberian Range
- Wide piedmont extends across these boundaries
- DOP Calatayud near western border
- Vineyards are located from 1300 –2600 feet in elevation





CLIMATE

- Continental Climate
 - Cold Winters
 - Long Hot Summers
- Big difference between day/night temperatures
- Frequent winds and flowing rivers lead to little rainfall and a semi-arid landscape
- Proximity of mountains has positive effect on rainfall providing higher elevations with more rain than the plains
- Major problems:
 - Hailstone risk
 - Strong Winds
 - Excessive Summer Heat (drought)



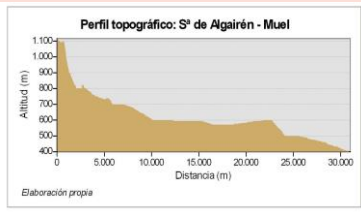
CIERZO en ZARAGOZA

Todos haciendo el moonwalker.

CIERZO

- Wind is called "cierzo" and keeps humidity low
- Strong, cold northerly wind
- Blows in when there is an anticyclone in the Bay of Biscay and a low pressure zone in the Mediterranean
- Cool and protect vines against disease
- Cato the Elder described it in 2nd century BC as "a wind that fills your mouth and tumbles wagons and armed men."
- Similar to the mistral of the Rhone Valley of France

SOILS



Perfil topográfico: S^o de Algairén - Muel

Altitud (m)

Distancia (m)

Elaboración propia

SOILS

LIMESTONE (Cascajo)

- Most widespread soil in DOP Cariñena
- Reddish brown chippings over a subsoil of loose rock with a high calcium carbonate content
- Drain well and also hold water for vines to absorb when needed
- Perfect for growing Garnacha!

ROYALE

- Reddish-brown, iron rich, quartzite and slate based soil
- Slate absorbs and reflects heat; helps to ripen grapes
- Second most common soil in DOP

STRONG CLAY SOIL (Tierra Fuerte Arcillosa)

- Mixture of stone, clay and limestone
- Retains water and minerals, helpful during dry times

CALAR

- Combination of marl and sandstone, sometimes mixed with brown, calcareous soil



SOILS



VARIETIES: GARNACHA TINTA



- Most widely planted varietal in DOP @ 32% of total, and DOP has most plantings of Garnacha in Spain
- Highest concentrations of old-vine plantings, averaging 50 years old
 - Older vines produce less fruit, but grapes yield more complexity and more concentrated flavors
 - Needs a hot climate to ripen and Cariñena is ideal
- Produces typically large berries with thin skins
- Moderate color, low acidity and high sugar resulting in full-bodied, with soft tannins
- Produces full reds to rosés
- Typically consumed young
- Red fruit notes, such as strawberry and raspberry jam, but as develops leathery notes as it ages

VARIETIES: CARIÑENA



- Cariñena is the acknowledged source of the Cariñena, or Carignan, grape.
 - AKA Mazuelo in Spain
- 5% of all crop
- Tight clusters with thick skins and thick stalks
- Wine has high acidity, medium tannins and alcohol, medium plus body and a deep red/ purple color.
- Aromas of raspberry, cranberry sauce and spice (cinnamon and star anise). As this wine ages, it can develop notes of cured and smoked meats.

VARIETIES: TEMPRANILLO



- 23% of all crop
- Its name comes from the Spanish word for "early," *temprano*, as it ripens earlier than other grapes
- Tight clusters with thick skins
- Wine has medium-high acidity, medium-high tannins and high alcohol, medium plus body and a deep ruby or garnet color
- Aging has a dramatic effect on flavor
 - Crianza - 2 years aging, 6 mos in oak
 - Reserva - 3 years aging, 1 year in oak
 - Gran Reserva - 5 years aging, 18 mos in oak
- Notes of cherry, dried fig, cedar, tobacco and dill.
- AKA Tinto Fino, Cencibel, Tinto Roriz and Aragones

VARIETIES: MACABEO



- 11% of all crop
- AKA Viura
- Tightly clustered white grapes, susceptible to downy mildew and grey rot
- Wine has medium-high acidity, low-to-medium alcohol
- Used extensively in Cava, along with Parellada and Xarel-lo
- Also used to make Rioja Blanca, a blend with Malvasia and Garnacha Blanca
- Notes of wildflowers, bitter almond, melon, lemon

VARIETIES

OTHER REDS

- Cabernet Sauvignon (13%)
- Syrah (8%)
- Merlot (5%)
- Juan Ibañez (<1%) - aka Moristel
- Vidadillo (<1%)

OTHER WHITES

- Chardonnay (2%)
- Garnacha Blanca (<1%)
- Muscat of Alexandria (<1%)
 - Liqueur wines (Moscatel)
- Parelada (<1%)
 - Mostly used in cava

CARIÑENA'S WINE INDUSTRY

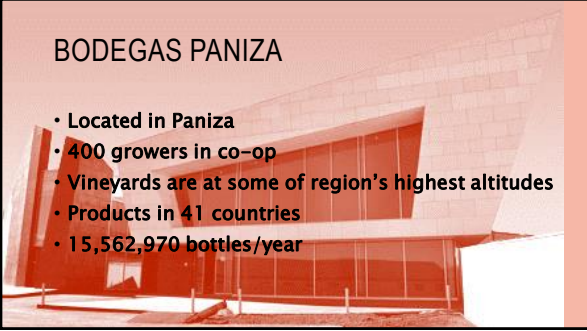


CARIÑENA'S WINE INDUSTRY

- **1,520 growers in DOP Cariñena**
 - Members in various co-operatives of all sizes, selling to central wineries
- **33 Wineries**
- **67% of wine produced is exported**
 - Key Markets: Germany, UK, USA
- **Top Three Producers**
 - Bodegas Paniza
 - Bodegas San Valero
 - Grandes Vinos y Viñedos

BODEGAS PANIZA

- Located in Paniza
- 400 growers in co-op
- Vineyards are at some of region's highest altitudes
- Products in 41 countries
- 15,562,970 bottles/year



BODEGAS SAN VALERO

- Located in Cariñena
- 700 growers in co-op (nearly half of growers)
- Vineyards directly surround village of Cariñena
- Focused on the traditional varieties
- Produces 30% of the DOP's wines



GRANDES VINOS Y VIÑEDOS

- Located in Cariñena
- 700 growers in co-op
- Work with growers in all 14 municipalities
- Focused on Garnacha



RAISING THE INTERNATIONAL PROFILE

Promotional Campaigns

- El Vino de las Piedras
- The Next Great Grape
 - Garnacha Day September 16
- Wine Region to Watch website
- 2018 Global Garnacha Summit in Napa

Boosting Enotourism

- Ruta del Vino de las Piedras
- Museum of Wine





BODEGA CULTURE:
MICRO-BODEGAS



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**BODEGA CULTURE:
SMALL CO-OP**



**BODEGA CULTURE:
EXPANDING WINERY**



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