

Chapter 30  
Spain

<p>CLIMATE AND GRAPE GROWING</p>	<p><i>3 climatic zones:</i></p> <ol style="list-style-type: none"> <li>1. N/NW coast of Spain = <b>moderate maritime</b> (Atlantic = high rainfall)</li> <li>2. E coast Catalunya → N of Levante = <b>warm mediterranean climate</b> (sea/altitude cooling influences)</li> <li>3. Mesata Central (central Spain) = <b>hot continental</b> (summer = very hot/low rainfall → winter = freezing nighttime temp)</li> </ol> <p><i>Challenges</i></p> <ul style="list-style-type: none"> <li>● Heat/lack of water = stress on wine. Vines bush-trained low density - maximising water/shading fruit. Some wire raining being introduced for mechanisation.</li> </ul>
<p>GRAPE VARIETIES AND WINE STYLES</p>	<p style="text-align: center;">Black</p> <p><b>Tempranillo</b></p> <ul style="list-style-type: none"> <li>● Thick skin, medium acid, strawberry</li> <li>● Needs diurnal swing to moderate acidity (or areas with moderating influences)</li> <li>● “Joven” = fermented as single varietal - semi-CB, early-drinking strawberry wines</li> <li>● Blends = age-worthy (Garnacha, Graciano, Cariñena, Mazuelo, Cab Sauv)</li> </ul> <p><b>Garnacha Tinta</b> (Garnacha)</p> <ul style="list-style-type: none"> <li>● High alcohol - usually matures early</li> <li>● Used in ‘Rosados’</li> <li>● Priorat = low yielding, old vines - complex reds</li> </ul> <p><b>Monastrell</b> (Mouvedre)</p> <ul style="list-style-type: none"> <li>● Thick-skinned</li> <li>● Hot conditions to ripen fully = <i>Jumilla/Yecla</i></li> <li>● Deep colour/full body/high tannin + alcohol/low-med acid/ripe blackberry</li> </ul> <p><b>Graciano</b></p> <ul style="list-style-type: none"> <li>● Difficult to grow</li> <li>● Used in <i>Rioja</i> blend - adds black fruit/acid/tannin</li> </ul> <p><b>Cariñena/Mazuelo</b> (Carignan/Mazuelo = Rioja name)</p> <ul style="list-style-type: none"> <li>● High in acid/tannin/colour</li> <li>● Blended with Tempranillo in <i>Rioja</i> (or) with Garnacha in <i>Priorat</i></li> </ul> <p><b>Mencia</b></p> <ul style="list-style-type: none"> <li>● Enjoys moderate climates</li> <li>● Fresh fruit/med-high acid/herbaceous</li> </ul> <p style="text-align: center;">Whites</p> <p><b>Verdejo</b></p>

	<ul style="list-style-type: none"> <li>• Very susceptible to oxidation (was used to make Sherry-like wines)</li> <li>• Light body/high acid/melon/peach (sim to/blended with SB)</li> <li>• Fuller/richer with skin contact + barrel fermentation</li> </ul> <p><b>Albariño</b></p> <ul style="list-style-type: none"> <li>• NW Spain (fashionable)</li> <li>• Thick-skinned = can resist fungal disease</li> <li>• High acid/citrus/stone fruit → can be fuller-bodied/richer</li> </ul> <p><b>Airen</b></p> <ul style="list-style-type: none"> <li>• Vast plantings - <i>La Mancha (Central Spain)</i>, can tolerate heat/drought</li> <li>• Brandy de Jerez main use</li> </ul> <p><b>Jerez/Parella/Xarel-lo/Macabeo</b></p> <ul style="list-style-type: none"> <li>• Catalunya - Cava production</li> </ul> <p><b>Viura (Macabeo)</b></p> <ul style="list-style-type: none"> <li>• Viura = <i>Rioja</i> name</li> <li>• Can be unoaked, subtle herb, spice</li> <li>• Used in white Rioja → heavily oaked</li> </ul> <p>International varieties; Cabernet Sauvignon/Merlot/Sauvignon Blanc/Chardonnay</p>
<p>REGIONS AND WINES</p>	<p>6 main regions: Upper Ebro/Catalunya/Duero Valley/North West/Levante/Castilla-La Mancha</p> <p>Vino de la Tierra production - extensive Castilla Y Leon region</p>
<p>THE UPPER EBRO</p>	<p><b>Rioja</b></p> <ul style="list-style-type: none"> <li>❖ 3 main subregions around Logroño:       <ol style="list-style-type: none"> <li><b>1. Rioja Alavesa</b> (W of Logroño/foothills of Cantabrian mountains) - lightest Rioja/most finesse</li> <li><b>2. Rioja Alto</b> (W of Logroño/S of Ebro River) - 500-800m altitude/moderating Atlantic</li> <li><b>3. Rioja Baja</b> (E of Logroño/S of Ebro River) - less maritime/hotter summers/drought</li> </ol> </li> <li>❖ <i>Tempranillo</i> - adds red fruit/medium tannins</li> <li>❖ <i>Garnacha</i> (grows best in Rioja Baja) - adds body + alcohol</li> <li>❖ Winemaking:       <ul style="list-style-type: none"> <li>➢ Early drinking reds = Semi CB maceration - vibrant fruit/low tannin</li> <li>➢ Long term = destemmed/crushed - traditional fermentation - vigorous cap management + extended maceration = deep colour/full of fruit</li> <li>➢ Oak maturation is common. Formerly American → move towards subtler French oak (spicy/subtle)</li> </ul> </li> <li>❖ White Rioja       <ul style="list-style-type: none"> <li>➢ <i>Viura</i>/8 varieties           <ul style="list-style-type: none"> <li>■ Formerly deliberately oxidised/aged in oak</li> </ul> </li> </ul> </li> </ul>

	<p>(golden/nutty) → now white Rioja jas min oak contact to preserve fruit falvours. Some barrel fermentation (less oxidative).</p> <p><b>Navarra</b></p> <ul style="list-style-type: none"> <li>❖ Climate: Similar to Rioja (cooler/wetter)</li> <li>❖ <i>Tempranillo</i> - blended with Rioja varieties or international varieties; Joven → Gran Reserva</li> <li>❖ <i>Garnacha</i> - picked early (high acid/low sugar) - fruity rosé (med levels of alcohol)</li> <li>❖ Little white wine production (<i>Viura/Chard/SB</i>)</li> </ul> <p><b>Cariñena and Calatuyud</b></p> <ul style="list-style-type: none"> <li>❖ Neighbouring DOs (S of Ebro)</li> <li>❖ Climate: <b>warm continental</b> (low rainfall)</li> <li>❖ <i>Garnacha</i> (main variety) <ul style="list-style-type: none"> <li>➢ Fruity, early-drinking (or) expensive wines with old vine</li> </ul> </li> </ul> <p>Garnacha and Cariñena - more flavour/structure</p>
<p>CATALUNYA</p>	<p>NE Spain - vineyards on the coastal plain  “Catalunya” = generic DO (still wines) entire region  Nearly all Cava produced here</p> <p><b>Penedés</b></p> <ul style="list-style-type: none"> <li>❖ 3 climatic zones <ul style="list-style-type: none"> <li>➢ Mediterranean - coastal plain</li> <li>➢ Cooler - inland</li> <li>➢ Moderate - hills (vineyards up to 800m)</li> </ul> </li> <li>❖ Cava white grapes = most planted</li> <li>❖ Reds; <i>Tempranillo (Ull de Llebre)/PN/Merlot/Cab Sauv</i></li> <li>❖ Whites; <i>Chard/SB/Gewurztraminer</i></li> </ul> <p><b>Priorat</b></p> <ul style="list-style-type: none"> <li>❖ Inland from Tarragona</li> <li>❖ Long, hot, dry summer = low rainfall</li> <li>❖ Old <i>Garnacha/Cariñena</i> vines = late ripening</li> <li>❖ <b>Llicorella (best soil)</b> = layers of red slate with small particulates of mica (sparkly) = reflect and retain heat, retain water (some cool temp night)</li> <li>❖ Bush vines/steep slopes = no mechanisation so expensive. Low yields too.</li> <li>❖ Red priorat = deep colour/high tannin/med-high alcohol/black fruit/toast (french oak)</li> <li>❖ Some international Cab Sauv</li> </ul>

<p>THE DUERO VALLEY</p>	<p><b>Ribera Del Duero</b></p> <ul style="list-style-type: none"> <li>❖ No maritime influence (hills). Short, hot, dry summers + cold winters. The highest part of Meseta Central (+850m) - cold nights/acidity + fruit retained.</li> <li>❖ DO for red (some rosé) <ul style="list-style-type: none"> <li>➢ <i>Tempranillo</i> dominant - dark colour</li> <li>➢ <i>Cab Sauv/Merlot/Malbec</i> - permitted - not used</li> <li>➢ <i>Garnacha</i> - dry rosé</li> </ul> </li> <li>❖ Winemaking <ul style="list-style-type: none"> <li>➢ Concentrating fruit/tannin = long maceration + short new oak aging (French)</li> </ul> </li> </ul> <p><b>Toro</b></p> <ul style="list-style-type: none"> <li>❖ Climate: sim to Ribera del Duero <ul style="list-style-type: none"> <li>➢ High day temp, sunny</li> </ul> </li> <li>❖ Low yielding bush vines = <i>Tempranillo</i> is full-body/high alcohol/concentrated fruit <ul style="list-style-type: none"> <li>➢ Joven = portion of Garnacha</li> <li>➢ Reserva/Gran Reserva = deep colour/tannic (young) - can age</li> </ul> </li> <li>❖ Rosé/white in small quantities</li> </ul> <p><b>Rueda</b></p> <ul style="list-style-type: none"> <li>❖ Climate: <b>continental</b> (cool summer nights)</li> <li>❖ White wine production <ul style="list-style-type: none"> <li>➢ <i>Verdejo</i> - cooled at night</li> <li>➢ <i>Sauvignon Blanc</i></li> <li>➢ Single or blended (if blended - 50% <i>Verdejo</i>)</li> <li>➢ Simply fruity → rich/barrel ferm</li> </ul> </li> </ul>
<p>THE NORTH WEST</p>	<p><b>Rias Baixas</b></p> <ul style="list-style-type: none"> <li>❖ Climate: <b>moderate</b>/damp (Atlantic coast)</li> <li>❖ Humidity can cause rot/mildew</li> <li>❖ <i>Albariño</i> = high acid/stone fruit <ul style="list-style-type: none"> <li>➢ Richer styles: lees/oak</li> </ul> </li> </ul> <p><b>Bierzo</b></p> <ul style="list-style-type: none"> <li>❖ Climate: <b>maritime</b> (cooling)</li> <li>❖ Between Galicia + Meseta Central = red wine DO</li> <li>❖ <i>Mencia</i> - elegant reds/high acid/red fruit <ul style="list-style-type: none"> <li>➢ Best = old vines, steep, stony slopes</li> <li>➢ Can be unoaked (fruity) or oaked (toasty)</li> </ul> </li> </ul>
<p>THE LEVANTE</p>	<p><b>Valencia</b></p> <ul style="list-style-type: none"> <li>❖ Large DO - high vol/inexpensive</li> <li>❖ Main red grape = <i>Monastrell</i></li> </ul>

	<ul style="list-style-type: none"> <li>❖ Main white grape - <i>Merseguera</i> <ul style="list-style-type: none"> <li>➤ Also <i>Muscat of Alexandra</i> (for local fortified sweet wine = <i>Moscatel de Valencia</i>)</li> </ul> </li> </ul> <p><b>Jumilla and Yecla</b></p> <ul style="list-style-type: none"> <li>❖ Climate: hot and dry</li> <li>❖ Main grape: <i>Monastrell</i> <ul style="list-style-type: none"> <li>➤ Youthful/fruity style</li> </ul> </li> </ul>
<p>CASTILLA-LA MANCHA</p>	<p>½ of Spain's total wine prod. Meseta Central - S of Madrid</p> <p><b>La Mancha</b></p> <ul style="list-style-type: none"> <li>❖ Largest DO in Spain</li> <li>❖ <i>Airen</i> = neutral/fruity wines. Declining - authorities encouraging other varieties <ul style="list-style-type: none"> <li>➤ <i>Tempranillo (Cencibal)/ Merlot/Cab Sauv/Syrah/Chard/SB</i></li> </ul> </li> <li>❖ Good tech investment = La Mancha makes good reds/whites for export</li> <li>❖ Pagos wine trend (high quality) = estates awarded 'Vinos de Pagos' status</li> </ul> <p><b>Valdepeñas</b></p> <ul style="list-style-type: none"> <li>❖ DO south of La Mancha (same climate)</li> <li>❖ <i>Airen</i> = most planted</li> <li>❖ <i>Tempranillo (Cencibel)</i> = main red - single or blended (international varieties)</li> <li>❖ Fruity → oaked/concentrated</li> </ul>

## Spanish Wine Laws

### PDO Wines (Denominacion de Origen Protegida - PDO)

- **DO - Denominacion de Origen** (min specs/grapes)
- **DOCa - Denominacion de Origen Calificada** (DOs of 10 years can apply - only *Rioja/Priorat*. *Priorat* uses **DOQ - Denominacion d'Origen Qualificada**.)

**Vinos de Pago (VP)** = Small no of single estates with high rep. Only own grapes.

### PGI wines - **Vino de la Tierra (VdIT)**

Aging:



Designation	Red wines		White/Rosé wines	
	Min total ageing	Min time spent in barrel	Min total ageing	Min time spent in barrel
Joven	0	0	0	0
Crianza	24	6	18	6
Reserva	36	12	24	6
Gran Reserva*	60	18	48	6

\*only made in exceptional vintages