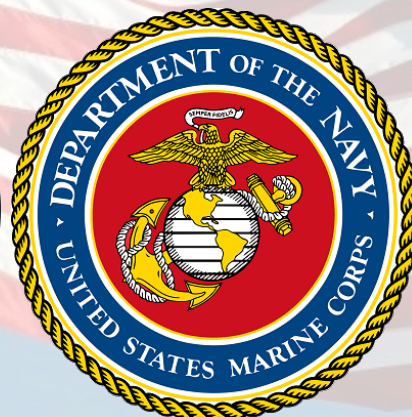


Exploring the backroads of Spain



a Toast to those who have Served! Thank You!



WINERY: ISAAC FERNÁNDEZ SELECCIÓN

APPELLATION: D.O. Cava (Requena)

GRAPE(S): 80% Macabeo from 40 year old vines and 20% Chardonnay from 15 year old vines

ALTITUDE/SOIL: 650-750 meters / calcareous clay

FARMING METHODS: Traditional methods

HARVEST: Hand and machine harvested fruit

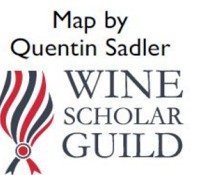
PRODUCTION: Individual varieties are fermented separately in temperature controlled, stainless steel tanks

AGING: Aged for a minimum of 12 months and up to 18 months on the lees prior to disgorging

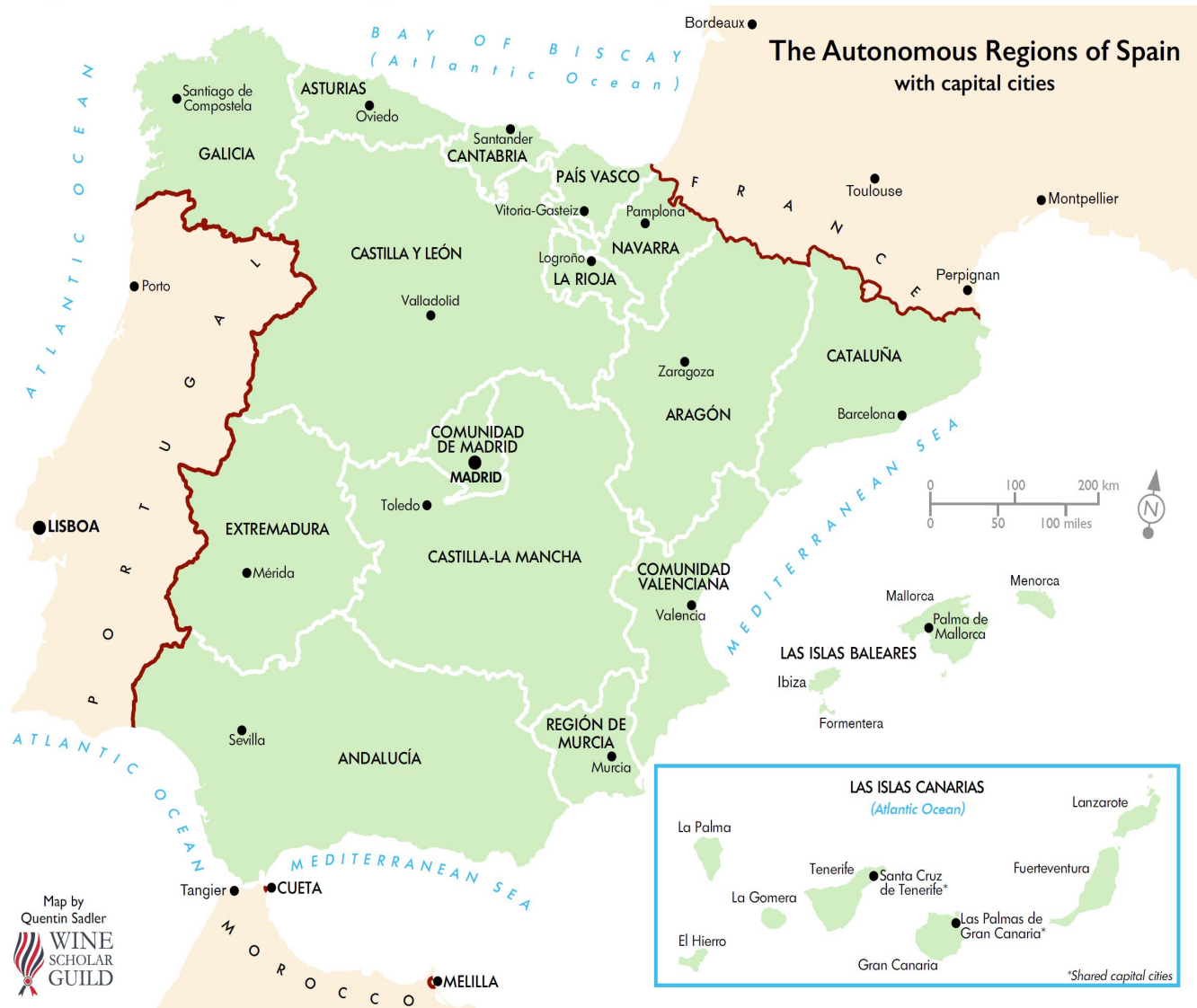
Thanks to Rita at City Vino for going the extra mile in locating the wine we will experience tonight

Maps were captured from Spanish Wine Scholar Course - *Quentin Sadler* cartographer

A special thanks to the owners, winemakers, and importers that provided information, pictures, and answered a bunch of questions



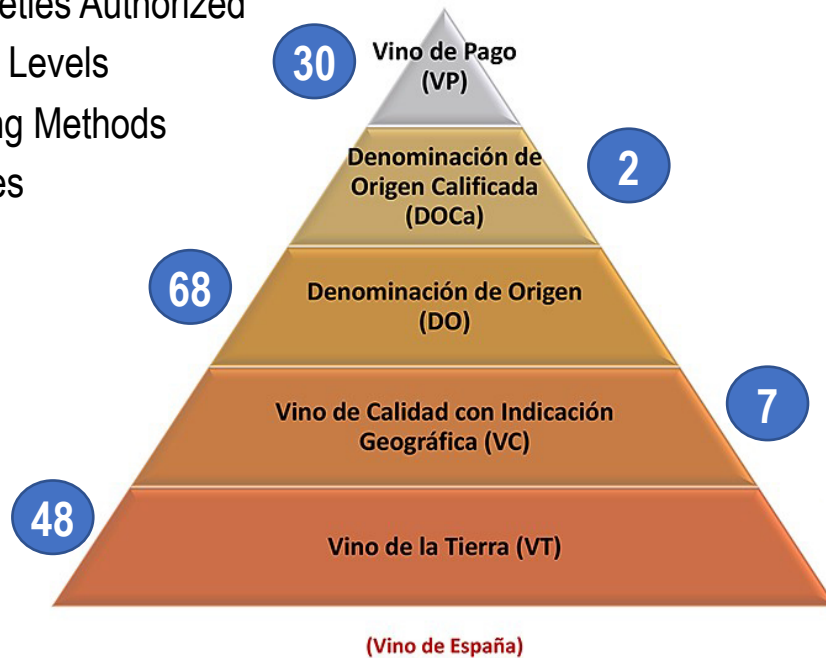
Spain Overview



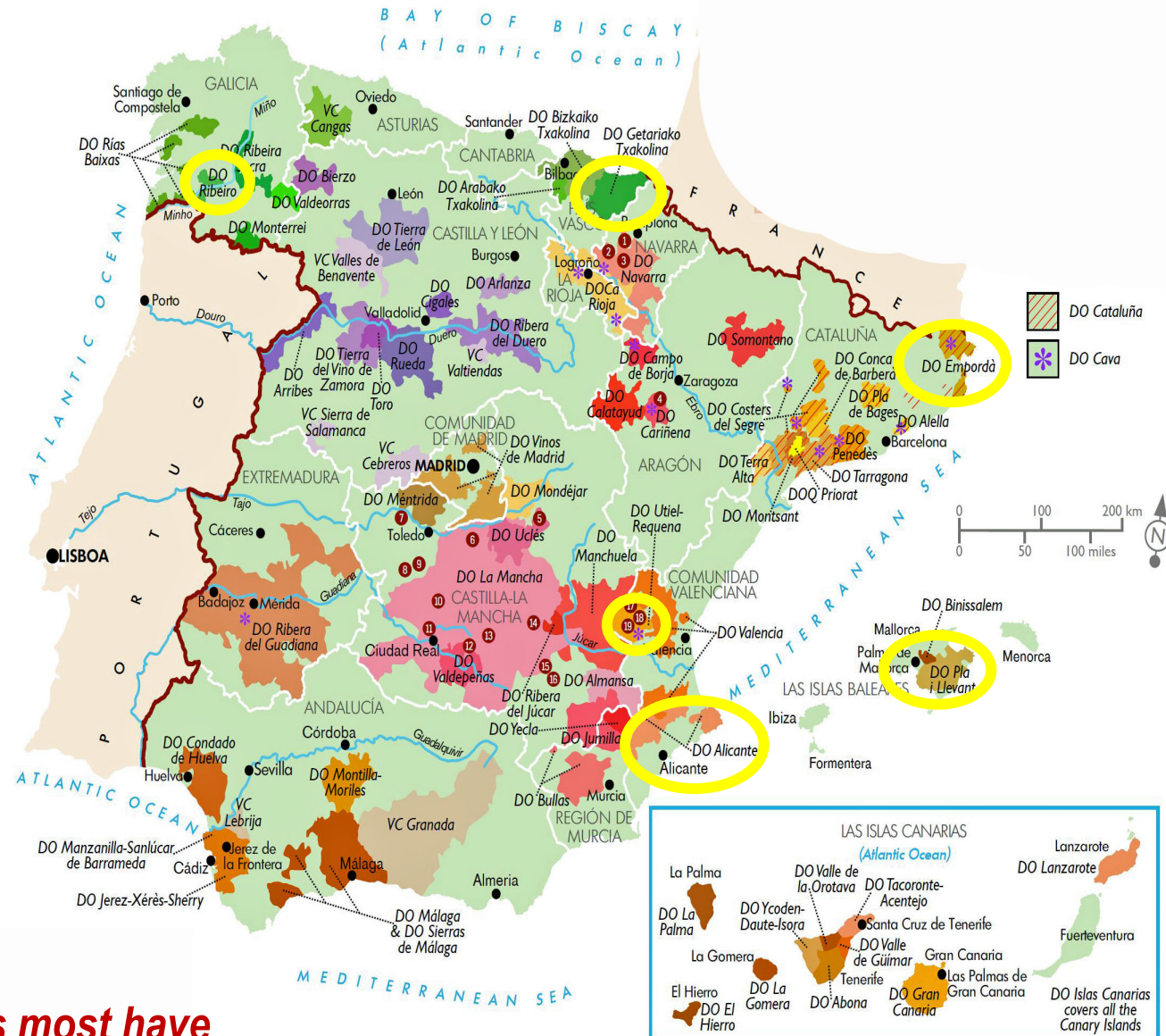
- Spain is made up of 17 Autonomous Regions
 - Each Region has its own executive, legislative, judicial powers
 - Two autonomous cities in North Africa
 - Madrid is the National Capital
 - Madrid's elevation makes it the second highest capital in Europe!
- Castilian Spanish is the official national language
 - The Spanish Constitution allows each region to declare their own language.
 - There are 4 unique languages spoken in modern Spain
 - Basque
 - Catalan
 - Valencian
 - Galician
- Spain is the third largest country in Europe
 - Makes up approximately 85% of Iberian Peninsula
 - Most area under vine in the world
 - Slightly under 2.4 million acres
 - Number 3 in wine production behind Italy & France
 - 3,248,000 liters/year

Wine Laws

- 1932 Spain established a national Denominación de Origen/Denomination of Origin (DO) which oversees the quality and standards associated with wine
- Each DO established a Consejo Regulador which oversees and set the regulations for the DO regarding:
 - Grape Varieties Authorized
 - Production Levels
 - Winemaking Methods
 - Aging Times



Wine Regions



The regions and wines we will explore tonight are ones most have not experienced... hence "the backroads"



Treixadura

DO Ribeiro

- Climate is primarily Maritime, but can be influenced by Continental
- One of the original 19 wine regions recognized in 1932
- It is geographically split by three rivers
 - Mino, Avia and Arnoia
- Tostado do Ribeiro
 - Middle Ages to 18th Century
 - Fortified Sweet Wine
 - Exported to England and favorite of Pilgrims on the Camino de Santiago



Treixadura is a white grape

- Known for having:
 - a fine bouquet
 - elegant with a shade of fruit
 - delicate flower highlights
 - with a balsamic touch.





**The flower and the bee
are the beginning of
everything in the vine's
fertilization**

Food Pairing: Seafood or White Meats
Cheese Pairing: Arzúa or Tetilla (Creamy
Cow's Milk Cheese)



**Recommended Serving
Temp: 49° F**



PRODUCER: Coto de Gomariz

APPELLATION: Ribeiro

VINTAGE: 2018

AGE OF VINES: 35 to 45 years

ALC: 13.5%

SOIL: Granitic sand mainly

OROGRAPHY: Terraces (Socalcos) and smooth slopes

ALTITUDE: 150 - 350 meters (500 – 1100 Feet)

FERMENTATION: Temperature controlled, in stainless steel

DESCRIPTION: Made of 100% Treixadura from organically and bio dynamically farmed vineyards. Deep yellow/gold color, this is a lovely full-flavored white wine. Powerful flavors of herbs, pears and white peach, with some apricot and spice notes. Real presence, but not at all heavy. Just lovely fruit intensity, and amazing freshness.



Cataluña

Empordà

- Climate is Mediterranean
 - DO impacted by the Tramontana wind
 - 75 mph winds Autumn, Spring, Summer
- DO Empordà split in two geographical regions
 - Alt Empordà (north)
 - Baix Empordà (south)
- Phylloxera first appeared in Spain in Empordà (1879)



Garnatxa Blanca / Garnacha Blanca

- Indigenous to Spain
- Related to Garnacha Tinta
 - Color Mutation
- Prone to Oxidation
 - Often Blended
- Known for Green Fruit and floral aromas



Food Pairing:

- Seafood – Hearty Fish Cod Swordfish or Oily Fish Tuna or Mackerel
- Meat – Chicken or Pork
- Ethnic – Asian or Moroccan Foods (Not too spicy)
- Cheese – Soft Creamy (Brie, Camembert) and Medium Nutty (Emmentaler, Comté, Jarlsberg)

Appellation: Empordà

Vintage: 2016

Varietal: Garnatxa Blanca (100%).

ALC: 13%

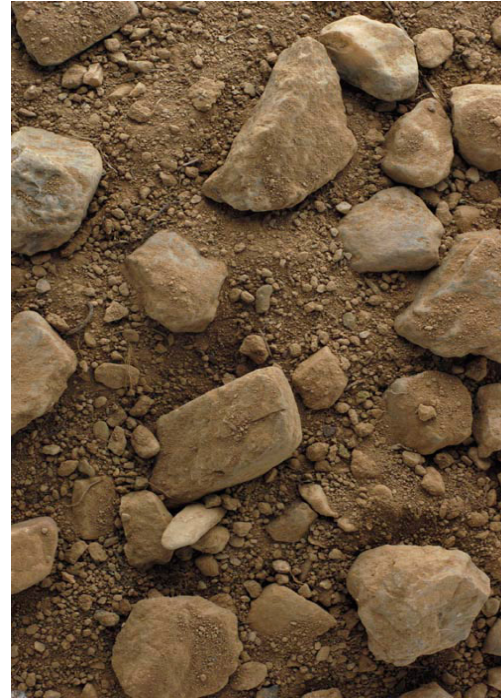
Age of Vines: 50 to 65 years

Soil Type: Rocky Terroir with pebbles

Winemaking: Stainless Steel; Temperature Controlled Fermentation at 15°C (59°F)

Description:

Pale yellow with some green reflections. Aromatically very intense. Remember fresh fruits, aromatic herbs and touches of anise. In the mouth it is well-balanced, fresh, enveloping. This is a complex, long-lasting wine, nice, with a marked varietal personality



Wines have been made at Castillo Perelada since the Middle Ages



Txakolina (pronounced Chok-o-lina)



Harvesting Grapes with “**Parral**” (Pergola) training

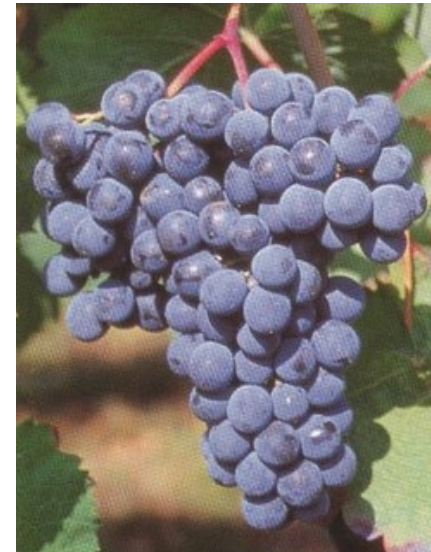
País Vasco

- Basque country!
- Three sub-regions
 - Álava (Basque: Araba)
 - Vizcaya (Basque: Bizkaia)
 - **Guipúzcoa (Basque: Gipuzkoa)**
- Three DO's (See Map)
- Climate: Maritime
 - DO Arabako some Continental Influences

(Getar-e-ahko)

DO Getariako Txakolina

- Spain's Wettest Region
- The entire region has approx. 1000 acres of vineyards
 - All of which are within 1 mile of the coast
- The Grapes of Getariako Txakolina
 - 95% are Hondarribi Zuri (White)
 - 5% are Hondarribi Beltza (Red)
- Hondarribi is a village – The grapes are not related.



(Ohn-dah-rah-bee)

Hondarribi Beltza is early budding and late maturing, is affected by spring frosts, also sensitive to powdery mildew.





Ameztoi Stimatum

Stimatum = Esteemed

Vintage: 2019

Vineyards:

Getaria at 50m to 200m

Grapes:

100% Hondarribi Beltza

ALC: 12.0%

Vine Age:

Vines planted from 1918 to 2008

Soil: Limestone (chalky with rich organic material)

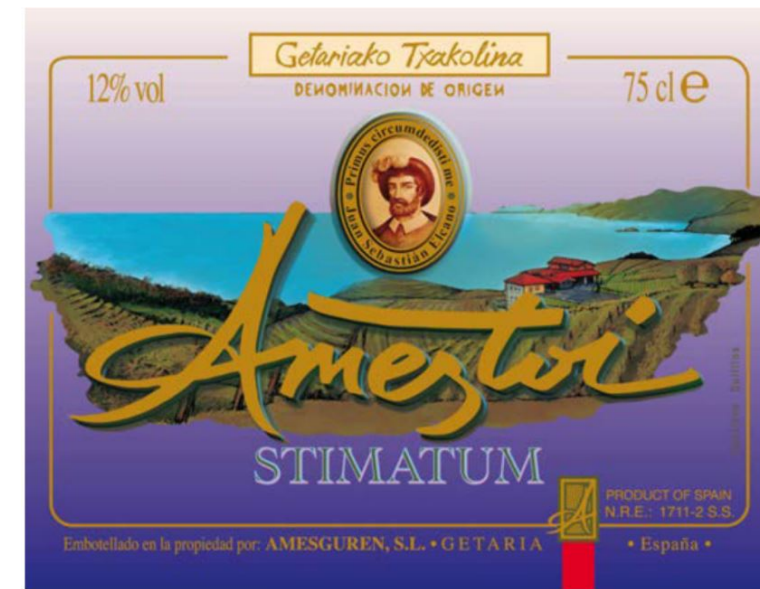
Farming: Ecologic

Vinification:

Fermentation with indigenous yeast occurs in stainless steel with skin contact for 20 days. Bottled with residual carbonation.

Descriptions:

Notes of spices and cloves add intrigue to fresh **carbonic** notes of cranberry, red currant and raspberry while bright acidity gives lightness to the wine's firm, young tannins.



Recommended Serving
Temp: 53-55° F



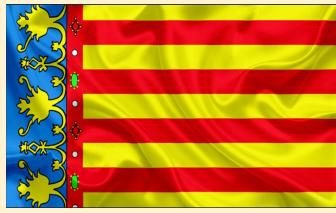
Pairings:

Cured meats and Hard cheeses
- Basque sheep's milk cheese **Idiazabal**

Pintxos (peen-chos) in Basque Country

Think Summer – Think BBQ





➤ Autonomous Community of Valencia

has 3 Provinces

- Castellón – North
- Valencia – Center
- Alicante – South

➤ Capital City is Valencia

- 3rd largest city in Spain

➤ There are 3 D.O.'s in Valencia

- D.O. Alicante
- D.O. Utiel-Requena
- D.O. Valencia

➤ Valencia Climate is Mediterranean

- D.O. Utiel-Requena more Continental



➤ D.O. Utiel-Requena

- The Bobal grape is king in U-R
- 71% of Vineyards / 80% of production is Bobal



➤ Bobal is indigenous to U-R

➤ Bobal Spain's 3rd most planted grape

- *What is one and two you ask?*

➤ Bobal contains some of the highest levels of resveratrol - a cardio-

healthy agent.





Vintage: 2015

Grapes: 90% Bobal, 7% Cabernet Sauvignon and 3% Syrah

ALC: 14%

Soil: Poor, sandy loam soil

Vineyards: Altitude of 850 m above sea level. Yield of 2 kg per vine. Practice sustainable farming

Vine Age: 15-25-year-old vines (the youngest in vineyard)

Soil: Poor, sandy loam soil

Vinification: Every plot is separately fermented in stainless steel tanks of (100 y 200 HL). Total fermentation and maceration of 21 to 30 days. 4 months of oak aging.

Descriptions: Dense crimson berry, cassis, wild black cherry, leather, with raspy peppercorns. Tannins are sticky and dense (as per bobal) but acidity is bright, reflective of altitude.

Food Pairings: Hard Cheeses, Red Meats, and... Fatty Fish

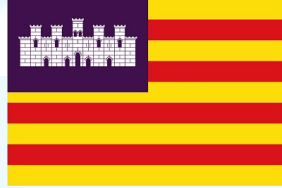
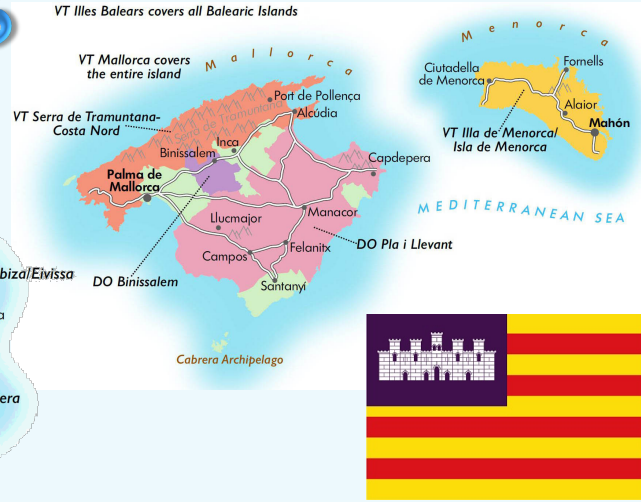
Recommended Serving
Temp: 59-61° F



*Sofia Laurijssens and her Youngest Daughter
"Justina"*



The Balearic Islands



Las Islas Baleares

- Spain's smallest Autonomous Community
- Climate is Mediterranean
 - Mallorca and Menorca are impacted by Tramontana wind
- Located 50 to 185 miles of East Coast of Spain
 - For the most part islands very flat
- Capital of the islands is Palma de Mallorca
 - Located on Mallorca
 - Population of 400,000 which is ~40% of the population
- Phylloxera devastated the islands in 1890s
 - Grape vines ripped out – Almond Trees replanted
- A unique soil type is found in East and Southeast Mallorca – Call Vermell
 - Reddish Clay mixed with limestone gravel and stones. This soil allows for free-draining

a few factoids...

9th Century the Swedes controlled the Balearics and used them for a base for piracy

Formentera's entire population died during the black plaque in 14th century – remained unpopulated for 400 years

1936 -Italian Fascist established AF base on Mallorca



Callet grows on the island of Mallorca. The word "callet" in local dialect means "black." Wines are low to moderate in alcohol, with moderate acidity, delicate tannin, red fruit, and violet perfume.



Fogoneu is native to Mallorca. Its exact parentage has not yet been confirmed by DNA analysis. The grape's aroma, flavor and structure are similar to Gamay Noir



Manto Negro is believed to be native to Mallorca. The vines are productive and the grapes are relatively mildew-resistant. Wines are light in pigment, high in alcohol and prone to oxidation. It is frequently blended with Callet.



Tasting Notes:

Deep ruby-red in color, ÀN/2 has complex aromas of savory spices, wild raspberries, dark cherry fruit and a hint of violets and smokiness. On the palate the wine is silky and elegant with intense flavors of mature fruit. Well-balanced with a long finish.

Food Pairing:

This wine pairs excellently with pork chops, rabbit ravioli, or roasted leg of duck

The Wine

Vintage: 2017

Varietal composition: 65% Callet, 20% Manto Negro & Fogoneu, 15% Syrah

ALC: 13%

Fermentation container: Cement and stainless steel tanks

Age of Aging Container: New-Three years

Length of alcoholic fermentation: 4-7 days

Fermentation temperature: 84-86 °F

Maceration technique: Racking and Pump Over

Maceration length: 10-15

Type of aging container: Barriques (59 G / 225 L)

Type of oak: French and American

Length of aging before bottling: 13 months

Length of bottle aging: 6 months

The Vineyards

Soil composition: Vines are planted on clayish stony soils, with a high iron content, which gives them a red color.

Training method: Goblet (En Vaso)

Elevation: 330 feet

Yield/acre: 1.8 tons

Year vineyard planted: 1927-1962

Harvest time: September-October



Àn
Ànima negra





Old Vine Monastrell

The Choice of Kings & Queens

1494 - Hieronymus Muenzer, MD, geographer and astronomer, during his stay in Alicante saw in the port "twenty anchored ships waiting to stow the so celebrated wine of Alicante."

1561 - British Parliament decreed that wine from Alicante could not be sold without permission of Queen Elizabeth I and that the sale was to be offered to her first.

1715- the "Sun King" Louis XIV of France on his death bed took cupcakes wet in FONDILLÓN in order to satisfy one of his most exquisite habits.

1890 – A case of FONDILLÓN sold for \$18,000 in London – consider the most expensive wine in the world at that time.



****The wine should be stored standing up**

What is Fondillón?

- **A unfortified, semi-sweet, Monastrell based "vino rancio"**
 - Rancio wine – A style that the wine undergoes intentional oxidation
 - Normally achieved by prolonged periods of aging in wood or exposure to heat

How do they make Fondillón?

- **Fondillón can only be made from 100% Monastrell from DO Alicante**
 - Grapes (> 50 years old) are left on the vine until late October early November
 - Fondillón can only be made when the climatic conditions are perfect
- **The Grapes during "elaboration" must reach a minimum of 16% ALC on their own**
 - Grapes are left in large tanks until the yeast is finished – usually several weeks
 - Residual Sugar will be between 18-20 grs (slightly sweet)
- **The wine is placed in oak barriques (59 Gallons) for 10 years of aging minimum**
 - After 10 years it can be added to an active Solera or sold as Fondillón
- **Fondillón is drawn from the Solera and bottled and then replaced with new wine**
 - Primitivo Quiles Fondillón Gran Reserva Solera 1948 has 14 casks in the 1948 solera

Solera System



Añada (or vintage) system



The Añada System can be used for wines after 2014. It allows for the blending of wines from the same vintage.

➤ There are noticeable differences between a 10 and a 20 year old Fondillón

- 10 year-old Fondillón is normally a ruby red color
- Russet rim, medium depth, tones of very ripe fruit
- Raisins plus a sweeter touch than older wines
- Fondillón more than 20 years old amber and mahogany color
 - Color Diminishes with Age
- Aroma of dried fruit, nuts, walnuts, vintage leather, and tobacco
- The wine will have:
 - excellent structure, lingering aftertaste and persistence

The wine we are drinking tonight, Primitivo Quiles Fondillón Gran Reserva 1948, is one of the 3000 bottles pulled from the Solera in 2012.

Gastronomy: Excellent for appetizers and desserts. Pairs well with dried fruits, nuts, blue cheese, nougat, or pastries

Backroads of Spain - November 10, 2020

#	Name of wine	Vintage	Suggested Retail
Warm up	Issac Fernandez Biutiful Cava Brut Nature DO Cava	80% Macabeo - 20 % Chardonnay	NV \$12.99
1	Coto de Gomariz, The Flower and the Bee DO Ribeiro	100% Treixadura	2018 \$22.99
2	Perelada, Nomes DO Empordà	100% Garnatxa Blanca	2016 N/A
3	Ameztoi, Stimatum DO Getaria Txakoli	100% Honarabi Beltza	2019 \$23.99
4	De Moya Justina DO Valencia (Utiel-Requena)	90% Bobal - 3% Syrah - 7% Cabernet Sauvignon	2015 \$11.99
5	Ànima negra, ÀN/2 VT Mallorca	65% Callet, 20% Manto Negro-Fogoneu and 15% Syrah	2017 \$30.99
6	Fondillón Primitivo Quiles, Gran Reserva Solera 1948 Fondillon DO Alicante	100% Monastrell	NV \$66.99