

### Spanish Quality System

- Formed in 1926
  - 1926: Rioja
  - 1927: Jerez
  - 1933: Malaga
- Modified in 1970s and regulated by the Consejo Regulador
- DO = Denominación de Origen
- DOCa = Denominación de Origen Calificada
- DO and DOCa equivalent to EU's DOP
- DO and DOCa have aging requirements (Joven, Crianza, Reserva, Gran Reserva)
- Strong tradition of releasing wines after extended aging
- VCIG = Vinos de Calidad con Indicación Geográfica
- VdIT = Vino de la Tierra
- VCIG and VdIT fall within EU's IGP

### Portuguese Quality System

- *Região Demarcada* = original system prior to joining the EU in 1986
- Denominação de Origem Controlada (DOC) → Denominação de Origem Protegida
- Indicação Geográfica Protegida (IGP)
  - If traditionally labeled within Portugal, Vinhos Regional (VR)
- Vinhos de Mesa (table wine)
- Garrafeira indicates minimum aging requirements for table wines:
  - Tinto (red): 30 months, including 12 in bottle
  - Branco (white): 12 months, including 6 in bottle
- Reserva = has ABV at least .5% higher than appellation minimum

### Penedès

- Northern Spain, part of Catalunya
- On the coast; Mediterranean climate
- Three subzones based on altitude: Baix-Penedès, Medio-Penedès, Alt-Penedès
- San Sadurní d'Anoia is the most famous area and the birthplace of Cava (which has its own DO—for the style, not a specific area)
- Champagne method sparkling wine



- Gyropalette invented here
- White grapes: Macabéo, Parellada, Xarel-lo, Chardonnay, Alarije (locally known as Malvasia or Subirat)
- Red grapes: Ull de Llebre (Tempranillo), Garnacha, Monastrell, Trepat, Pinot Noir

Cava aging requirements:

- 9 months on lees for basic bottlings
- Reserva = 15 months
- Gran Reserva = 30 months

## Priorat

- Also in Catalunya, in Northeast Spain
- Warmer, influenced by Mediterranean
- Llicorella soil = schistous, black slate and quartzite
- René Barbier and his 5 “Clos”; a new quality standard for region
- Rich red wines from Garnacha, Cariñena, often blended with French varietals and aged in barriques
- Priorat surrounded by more general Montsant DO, within the larger Tarragona DO

## Rías Baixas

- Northwest Spain, within Galicia
- Cooler, wetter from influence of Atlantic Ocean → wines are lighter, crisper whites
- Albariño grape (white), aka Alvarinho in Portugal’s Vinho Verde, just south across border
- Five subzones: Val do Salnés, Ribeira do Ulla, Soutomaior, O Rosal, and Condado do Tea
- If labeled Rías Baixas Albariño, then 100% varietal
- If labeled with a subzone, then minimum 70% Albariño with Loureiro and Treixadura

## Rioja

- Middle North of Spain, sheltered by Pyrenees and Cantabrian Mountains
- Ebro River flows through region, but it is named for smaller tributary Oja
- First DOCa in 1991
- Three sub-regions: Alta, Baja, Alavesa
- Soils: chalky clay, ferrous clay, alluvial



- Reds = mostly Tempranillo, also Garnacha, Mazuelo, Graciano
- Whites = Viura, Malvasia, Garnacha Blanca, also up to 50% international
- “Traditional” v. “Modern” styles and historic use of American oak

### Red Rioja aging requirements

- Joven = no minimum aging met
- Crianza = aged minimum 2 years, including 1 in cask
- Reserva = 3 years, including 1 in cask
- Gran Reserva = 5 years, including 2 in cask

### Ribera del Duero

- Middle North of Spain, southwest of Rioja, within Castilla y León
- Continental climate; warmer than Rioja
- Named for Duero River, which flows through it
- Thicker-skinned Tempranillo, locally called Tinta del País and aka Tinto Fino; also Garnacha, Malbec, Merlot, Cab, Albillo
- Red and rosé wine only; no whites
- Relatively “new” wine region: DO status in 1982
- Vega Sicilia was flagship in early 1900s, followed by Pesquera in 1970s → led to major acclaim and investment, big increase in quality since 1980s

### Ribera del Duero aging requirements

- Joven = no minimum aging met
- Crianza = aged minimum 2 years, including 1 in cask
- Reserva = 3 years, including 1 in cask
- Gran Reserva = 5 years, including 2 in cask

### Spanish aging requirements

SPAIN, generally:

- Joven = sold year after harvest; little or no oak
- Crianza Red = at least 2 years including at least 6 months in oak
- Crianza White/Rosé = at least 1.5 years including at least 6 months in oak
- Reserva Red = at least 3 years including at least 1 year in oak
- Reserva White/Rosé = at least 2 years including at least 6 months in oak
- Gran Reserva Red = at least 5 years including at least 1.5 years in oak
- Gran Reserva White/Rosé = at least 4 years including at least 6 months in oak



## Jerez

- Southern tip of Spain, within Andalucía
- Hot climate with sea breeze closer to Atlantic
- Sherry country: fortified wines in three main styles:
  - Fino
  - Amontillado
  - Oloroso
  - Also: Palo Cortado
- 8 towns of production, including Sanlúcar de Barrameda, home to Manzanilla
- Best soils are chalky *albariza*; others are more clay-rich *barros* and sandy *arenas*

## Sherry

- Fino is lightest, most delicate; 15-18% ABV; most protected by *flor*
- *Flor* = film of yeast that forms on top of the wine
- Amontillado is a Fino allowed to eventually age oxidatively; slightly more robust, caramel colored, nutty
- Oloroso has aged oxidatively; has richer texture/flavor, higher alcohol, more spicy and nutty
- Palo Cortado has delicacy yet richness and color – a rare and coveted in-between
- All above naturally dry, from Palomino Fino grape, but can be sweetened before bottling
- Pedro Ximénez and Moscatel = sweet

## Minho and Vinho Verde

- Minho is the region; Vinho Verde is an appellation within it, though they share same boundaries (Minho IGP wines also possible); bordering Spain's Rías Baixas
- Cool, rainy climate influenced by Atlantic
- Mostly granite soil; some terraced vineyards
- Vines traditionally trained in *enforcado* system (growing up posts into an overhead canopy); today trellising is common
- Vinho Verde references fresh style of wine (red, white, rosé or espumante) and lush, green landscape
- Vinho Verde subzones of Lima, Monção e Melgaço, Cavado, Baião, Basto, Amarante, Ave, Sousa and Paiva (most located along rivers of same name)
- White grapes: Alvarinho, Avesso, Azal, Loureiro, Arinto and Trajadura
- Red grapes: Amaral, Vinhão, Borraçal and Alvarelhão



## Dão

- North central Portugal, within the province of Beiras
- Surrounded by three mountain ranges, which keeps it hot and dry
- Best vineyards planted around 400-500 meters, which helps grapes maintain acidity
- Granite soil
- Becoming well respected for dry red wines
- Touriga Nacional is main grape, typically more floral and elegant than that made in Douro
- Seven subregions: Serra da Estrela, Alva, Besteiros, Castendo, Silgueiros, Terras de Azurara, and Terras de Senhorim
- Labels often include aging regimen, including terms *nobre*, *garrafeira*, *reserva*... or a combination
- White grapes include Encruzado, Bical, Cercial
- Red grapes: Touriga Nacional, Jaen, Touriga Franca, Alfrocheiro, Aragonez, Bastardo, Rufete, Trincadeira, Tinta Cão

## Douro

- Douro DOP is within the Duriense IGP
- Portugal's first officially recognized appellation (1756)
- Named for Douro River that runs through it, carving valleys through the Marão and Montemuro Mountains
- Continental climate with HOT summers and cold winters; mountains block it from Atlantic
- Granite and schist soil
- Subzones Baixo Corgo, Cima Corgo, Douro Superior
- Table wines (red, white, rosé) released as Douro DOP
- Fortified Port released as Porto DOP
- Port wine and Porto DOP named for the seaside port city of Porto
- Fortified wines would be transferred down the river from Douro to Porto, where they were required to be aged, then shipped
- Therefore, major Port houses are located in Porto (specifically Vila Nova de Gaia suburb), not in the Douro

## Port

- Made through *mutage* (locally called *beneficio*): fermentation is stopped by adding spirit, leaving a fortified, sweet wine
  - Production overseen by Instituto dos Vinhos do Douro e Porto (IVDP)
- Regulations, based on vineyard, to how much wine a grower can fortify each year
- Two overarching styles: ruby (bottle-aged) or tawny (barrel-aged)



## RUBY Port styles:

- Ruby – no vintage; aged in bulk for 2-3 years before bottling, sold and drunk young
- Vintage – great vintage; aged in cask for 3 years prior to bottling; continues to develop in bottle for decades
- Single Quinta Vintage – good vintage; a bottling of only one estate's fruit
- Late-Bottled Vintage – good vintage; aged in cask 4-6 years prior to bottling

## TAWNY Port styles:

- Tawny – could be a lesser vintage, paler wine, less aging (not typical of true Tawny style)
- Reserve Tawny – blend of vintages; minimum 7 years aging in cask
- Colheita Tawny – vintage-dated; minimum 7 years aging in cask
- 10, 20, 30, 40-Year-Old Tawny – blend of vintages; oxidative from longer cask-aging; “tastes like this age”

## Madeira

- Madeira archipelago just over 600 miles southwest from mainland Portugal
- Two wine-producing islands: Madeira and Porto Santo and two DOPs: Madeira (fortified) and Madeirense (unfortified)
- Terraced vineyards; most trained in pergola system
- High elevation at center of island, where rainfall is regular; canals bring rainwater down to irrigate vineyards
- Production companies make (and typically export) wine; shipping companies trade wine; *partidistas* store/age wine, then sell to traders later
- Grapes: Sercial, Verdelho, Boal, Malmsey, Tinta Negra
- Tinta Negra makes up 85% of production but *not* allowed to be listed on label
- If a bottle does not have a grape listed on label, it's likely Tinta Negra (can be range of sweetness levels)
- Sercial and Verdelho harvested last; no skin contact; usually fermented to nearly dry
- Boal and Malmsey harvested first; some skin contact; usually fortification
- *Estufagem* process: coils inside *estufa* tanks circulate hot water, which heat wine to ~120 degrees, caramelizing sugars; minimum time is 3 months
- Minimum 90 days' rest post-estufa process to rest, then aging in cask
- Estufa wines cannot be released until minimum 2 years post harvest
- *Canteiro* wines are aged in an attic, warmed by the sun, for at least 2 years
- *Canteiro* wines cannot be released until minimum 3 years post harvest
- Colheita: Single (minimum 85%) vintage; aged at least 5 years in cask
- Frasqueira: Single vintage (minimum 85%); aged at least 20 years in cask



## Classic White Grape Markers

**Albariño:** stone fruit and citrus, medium-bodied, salty, floral

**Chardonnay:** orchard fruit, neutral on its own, usually full-bodied, usually oaked

**Chenin Blanc:** bruised apples, wool, honey, dry or sweet, full-bodied, high acidity

**Gewürztraminer:** strong floral/spice perfume, dry to off-dry, moderate acidity

**Grüner Veltliner:** citrus and stone fruit, white pepper, vegetal, celery

**Melon de Bourgogne:** briny minerality, low aromatics, high acidity

**Muscat:** very floral, green grape, melon and tropical fruit, musky

**Pinot Grigio/Pinot Gris:** melon, light-bodied, almond or slightly bitter, very simple, sometimes slightly pink or grey in color

**Riesling:** stone fruit, petrol, can be dry or sweet, high acidity

**Sauvignon Blanc:** citrus, herbaceous, usually medium-bodied, straw, hay, jalapeño

**Torrontès:** ripe citrus, jasmine, orange blossom, soapy, high alcohol

**Viognier:** fruit cocktail notes, oily, full-bodied, low acidity

## Classic Red Grape Markers

**Barbera:** tangy red fruit, purple color with blue tones, high acid, light tannins

**Cabernet Franc:** red fruit, herbal, bell pepper, medium-bodied and medium tannins, earthy-funky

**Cabernet Sauvignon:** black fruit, usually full-bodied, high tannins

**Gamay:** tart red fruit, pink and purple flower notes, medium-bodied, light tannins

**Grenache:** cooked and dried fruit, dried herbs, leather, baked earth, medium tannins and acidity, high alcohol

**Pinot Noir:** red fruit, high acid, light-bodied, light tannins



**Malbec:** vibrant purple rim, black fruit, violets, medium tannins and full-bodied

**Merlot:** red/blue/black fruit, bay leaf or fern, medium plus tannins

**Nebbiolo:** neon orange rim, deceptively light in concentration but high in acid and tannins, rose petals, tar, red fruit, potpourri

**Sangiovese:** medium garnet, red fruit, savory herbs, tarragon, tomato water, high acid and medium plus tannins

**Syrah:** black fruit, medium-plus tannins, pepper, gamey, dark opaque color

**Tempranillo** (from Rioja): red and black fruit, usually aged in American oak so flavors of coconut and dill, medium tannins and acidity

**Zinfandel:** red fruit, jammy, raisins, figs, soft tannins and higher alcohol

