

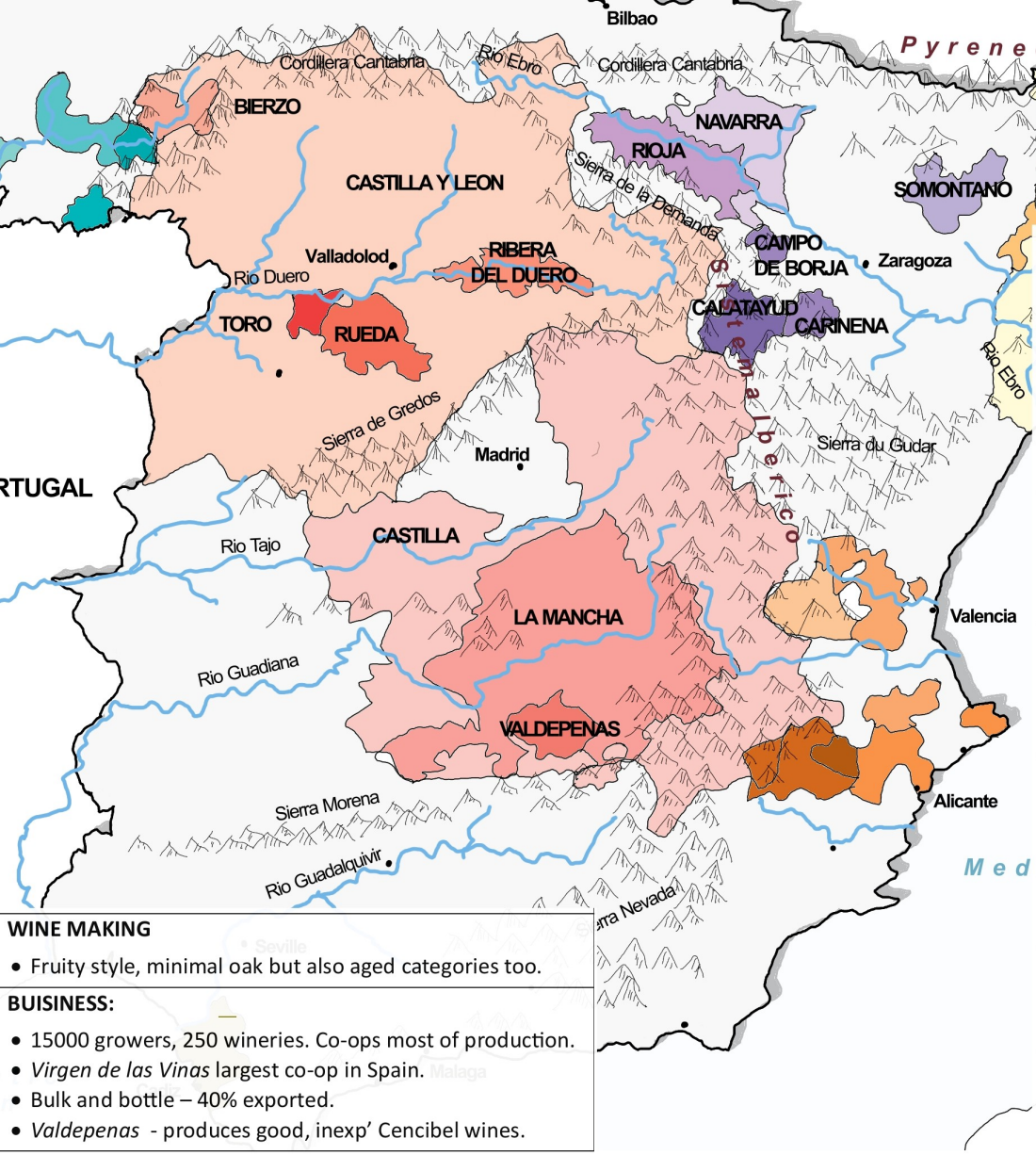
SPAIN MESETA & INLAND REGIONS

APPELATION: CASTILLA Y LEON – BIERZO Slate slopes, <i>Alvaro Palacios, Ricardo Perez</i> from Priorat leading drive for quality. Mencia key variety.
CLIMATE: CONTINENTAL, warm sum’, cool wint’ with Marit’ infl’. Adequate rain. Alt’ moderates + large diurnal range.
WEATHER HAZARDS: <ul style="list-style-type: none">• Variable: cool & wet or warm & dry – vintage variation.
TOPOGRAPHY & SOILS: <ul style="list-style-type: none">• Mountains on three sides open to Atlantic infl’ from west.• Lower slopes fertile silty loam.• Best sites 500-850m alt’ cooler, large diurnal, well drained, poor slate soils.
WINE LAW / TRADE ASSOC: <ul style="list-style-type: none">• Min 70% Mencia, balance Alicante Bouschet, many 100%.• 2017 new geog’ classic’s: village & vineyard. Lwer ylds.
GRAPE VARIETIES & WINE GROWING <p>Mencia: 75% (some Godello & Galician whites). Early - mid-ripe’. Loses acid’ & gains pot’ alc’ if picked late. Altitude + Old bush vines.</p>
WINE MAKING <ul style="list-style-type: none">• Lower slopes higher yields. Early drink, fruity mid tannin.• Higher, lower yields: More concentration, subtle oak.
BUISINESS: <ul style="list-style-type: none">• Many small plots, worked by hand. Vintage variability – high costs. Co-ops important, no of estates growing.

APPELATION: CASTILLA Y LEON – TORO DO On R Duero.
CLIMATE: WARM CONTINENTAL, hot summers, cold winters. Altitude 620-750 m – large diurnal range. Spring frosts.
TOPOGRAPHY & SOILS: <ul style="list-style-type: none">• Sandy soils – no phylloxera.
WINE LAW / TRADE ASSOC: <ul style="list-style-type: none">• Tinta de Toro min 75% of any blend. + Garnacha.• Max 15% alcohol.
GRAPE VARIETIES & WINE GROWING <ul style="list-style-type: none">• Irrigation only allowed up to June, so low density planting max 2700 v/ha. Proportion of old vines – un-grafted.• Site select’ import’ – alt’ & aspect - coolness to man ABV.• Tinta de Toro: 75%. Related to Temp’ thicker skins – increased colour & tannin.
WINE MAKING <ul style="list-style-type: none">• Early drinking: some carbonic, fruit but less extraction.• Premium: oak, American & French maturation.
BUISINESS: <ul style="list-style-type: none">• More investment favourable land prices. <i>Numanthia</i>.

APPELATION: LA MANCHA DO Largest DO in Spain. VALDEPENAS DO.
CLIMATE: WARM CONTINENTAL – Very hot summers, v cold winters. Low rainfall – drip irrigation.
TOPOGRAPHY & SOILS: <ul style="list-style-type: none">• On the Meseta plateau 500-700 m altitude.• Limestone & chalk retain water but drip irrig’ common.
GRAPE VARIETIES & WINE GROWING <ul style="list-style-type: none">• Low density: 1000 v/ha bush. Irrigated trellis’ 3000 v/ha.• Airen: low intensity neutral used for brandy.• Cencibel (Tempranillo):

APPELATION: CASTILLA Y LEON – RUEDA mostly white wines. Verdejo. Historically sherry like wines, 1970s Bodegas Marqués de Riscal spotted potential for fresh fruity white wine and added to its portfolio.
CLIMATE: WARM CONTINENTAL hot summers, cold winters. Low rainfall. Frost spring.
TOPOGRAPHY & SOILS: <ul style="list-style-type: none">• 700-800m, diurnal range.• Limestone, sandy clay base, poor & free draining.
WINE LAW / TRADE ASSOC: <ul style="list-style-type: none">• Varietally labelled 85%.• Rueda DO – inexpensive blends, Rueda-Verdjo DO.• Aging categories used, but majority unspecified.
GRAPE VARIETIES & WINE GROWING <ul style="list-style-type: none">• Some old bush vines, new trellised VSP. Pick at night.• Verdejo: Drought tolerant, suited to arid conditions.• Sauvignon blanc.
WINE MAKING <ul style="list-style-type: none">• Early drinking: Protective, cool ferm’, cultured yeasts, SS, min’ mat’, early sale. Mid-P: 3-12 mnths lees-body & txtr.• Prem: Barrel ferment & /or mat in oak. All avoid MLF.
BUISINESS: <ul style="list-style-type: none">• Large growth over 20 years. 13% exported. Large proportion made by Rioja and Ribera wineries.



APPELATION: ARAGON - CARIÑENA DO, CAMPO DE BORJA DO AND CALATAYUD DO Known for modern style Garnacha.
CLIMATE: WARM CONTINENTAL – low rain, hot dry summer. Alt’ 350 – 900m - mod’ heat, diurnal range. Cierzo – cold wind from north.
WEATHER HAZARDS: <ul style="list-style-type: none">• Dry conditions & wind mean little disease pressure.• Spring frosts.
TOPOGRAPHY & SOILS: <ul style="list-style-type: none">• Hills, rocky free draining soils.
WINE LAW / TRADE ASSOC: <ul style="list-style-type: none">• Roses must be made by maceration on skins.
GRAPE VARIETIES & WINE GROWING <p>Mainly blk grapes. Garnacha, old bush vines, low densities.</p>
WINE MAKING <ul style="list-style-type: none">• Majority high volume inexp’ for early drinking Co-op.• Small no qual’, low yld old vines, 500L /old oak - show frt.
BUISINESS: <ul style="list-style-type: none">• Small vineyards. Sell to Co-ops main producers.

APPELATION: CASTILLA Y LEON – RIBERA DEL DUERO <i>Vega Sicilia & Pesquera’s</i> success inspired growth in plantings since 90s. Reputation for high quality reds.
CLIMATE: WARM CONTINENTAL. Hot summers, cold winters. Low rainfall 400- 600mm. Alt’ - high diurnal range.
WEATHER HAZARDS: <ul style="list-style-type: none">• Frost spring & autumn – limiting season. Spray, heaters & helicopters to address. Variable yields.
TOPOGRAPHY & SOILS: <ul style="list-style-type: none">• The upper valley of the river Duero.• 700-1000 m – range of alt’ & aspects – allows blending, mitigates losses.
WINE LAW / TRADE ASSOC: <ul style="list-style-type: none">• Red (75% Tempranillo + CS, M, Malbec, Garnacha and Albillo allowed) rose and recently white (75% Albillo)• Aging categories used, but majority unspecified.
GRAPE VARIETIES & WINE GROWING <ul style="list-style-type: none">• Irrigation only allowed up to June.• Bush vines 25% and half over 50 yrs old. Newer trellised.• Tinto Fino: 75% related to Temp’ thicker skins – increased colour & tannin.• Albillo (recently allowed white).
WINE MAKING <ul style="list-style-type: none">• French & American oak, premium 50 – 100% but trend to less extraction, less post ferment maceration.
BUISINESS: <ul style="list-style-type: none">• Most plots under 1 hectare. 20% exported. Lgst: Switz, Mexico USA. <i>Pingus, Bodegas Aalto</i>.

APPELATION: RIOJA DOCa Most well-known & globally recognised. Wide range of price points. On the Ebro River.
CLIMATE: <ul style="list-style-type: none">• Rioja Alta – CONTINENTAL some Medit’. Valley floor: warm alluvial soils, NW cooler wetter 500mm, clay soils. South: altitudes 700m - cool, ferrous clay.• Rioja Alavesa – (Basque country) CONTINENTAL cooler wetter, calcareous clay soils, 700m.• Rioja Oriental – More mediterranean infl’. Valley floor, warm & dry. Southern zone 500-1000m altitude cool. Ferrous /calcareous clay soils. Low rain – Drought risk.• Risks - climate variable, either cool wet Atlantic or warm dry from Med – vintage variation.
TOPOGRAPHY & SOILS: <ul style="list-style-type: none">• Sierra Cantabria N protects from Atlantic weather & rain.• Sierra de la Demanda S protects from warmer plateau.• Ebro valley, NW higher altitude dropping to SE allows some Mediterranean influence from the east.• Tributary side valleys create variety of aspects and soils.
WINE LAW / TRADE ASSOC: <ul style="list-style-type: none">• Aging req’: time in 225L barriq’. Not a reliab’ indic’ qual’:• Generico – no aging requirement.• Crianza: R: 24mths (12 in oak) W: 24mths (6 in oak)• Reserva: R: 36 mths (12 in oak,6 btl) W: 24mths (6 in oak)• Gran Res’: R: 60mths (24 oak, 24 btl) W: 48mths (6 oak)• Regs had no geog’ indic’ other than Rioja DOCa. New in 2018 regs allow regional and single vineyard labelling:• Vino de Zona – grapes frm named sub zone, (R’ Alavesa).• Vino de Municipio - grapes from village or villages & vinification (winery) takes place in zone.• Vinedo Singular (Sing Vineyard). Owned fr 10 yrs, vinyrd 35 yrs, hand harv’, sustain’ grwn, traceable, panel tasted.
GRAPE VARIETIES & WINE GROWING <ul style="list-style-type: none">• 90% black grapes.• Majority now trellised VSP (mech) + some old bush vines.• Tempranillo – 88%, reliable large yields, ability to irrigate overtaken others. Suited to cool altitude and clay soils.• Garnacha – Adds body in blnd, suits arid heat in Oriental.• Graciano – Late bud & ripe’, drght resist’, low ylds, fungal. Adds acid’, tan’, age ability. <i>Fresh black fruit</i>. Plantings up.• Mazuelo (Carignan) – Adds tannin, acidity, age ability.• Maturana Tinta (Trousseau) – Adds acidity, purple colour fresh cranberry. Increasing plantings.• Cab Sauv – Only historic plantings permitted.• Viura (Macabeo) – 70% of whites. Late bud, late ripening, prone to botrytis, neutral. High yield -simple, low quality.• Tempranillo Blanco – high acid, <i>lemon pineapple</i>.• Malvasia & Garnacha Blanca – used in blends.

