



# About the Country of SPAIN

Denominacion de Origin 1926 . . . . . revised for EU 1990's

**Tapas:**  
 Bodega = wine cellar = winery  
 3rd largest wine producing country  
 Most acres planted to vineyard in world  
 Dry climate >> low yields  
 Steeped in tradition  
 1960's movement to cool fermentation,  
 less aging, American to French oak  
 Sherry from Andalusia, south coast  
 Multiple names for same grapes  
 French influence from 1860 phylloxera

**Table Wine:**

**Vino de Mesa**

*without specific geography*

**Vino de la Tierra**

*must come from 1 of several large designated areas used by innovative winemakers for specialty wines*

**Quality Wine Produced in a Specific Region (QWPSR):**

*regulates varietals by area, max yields, min alcohol, some viticulture, irrigation, viniculture, aging*

**Denominacion de Origin (DO)**

*Less than 50 designated*

*Largest category*

*Modeled from Italy's DOC and France's AOC*

**Denominacion de Origin Calificada (DOCa)**

*Highest category*

*Rioja & Priorat only*

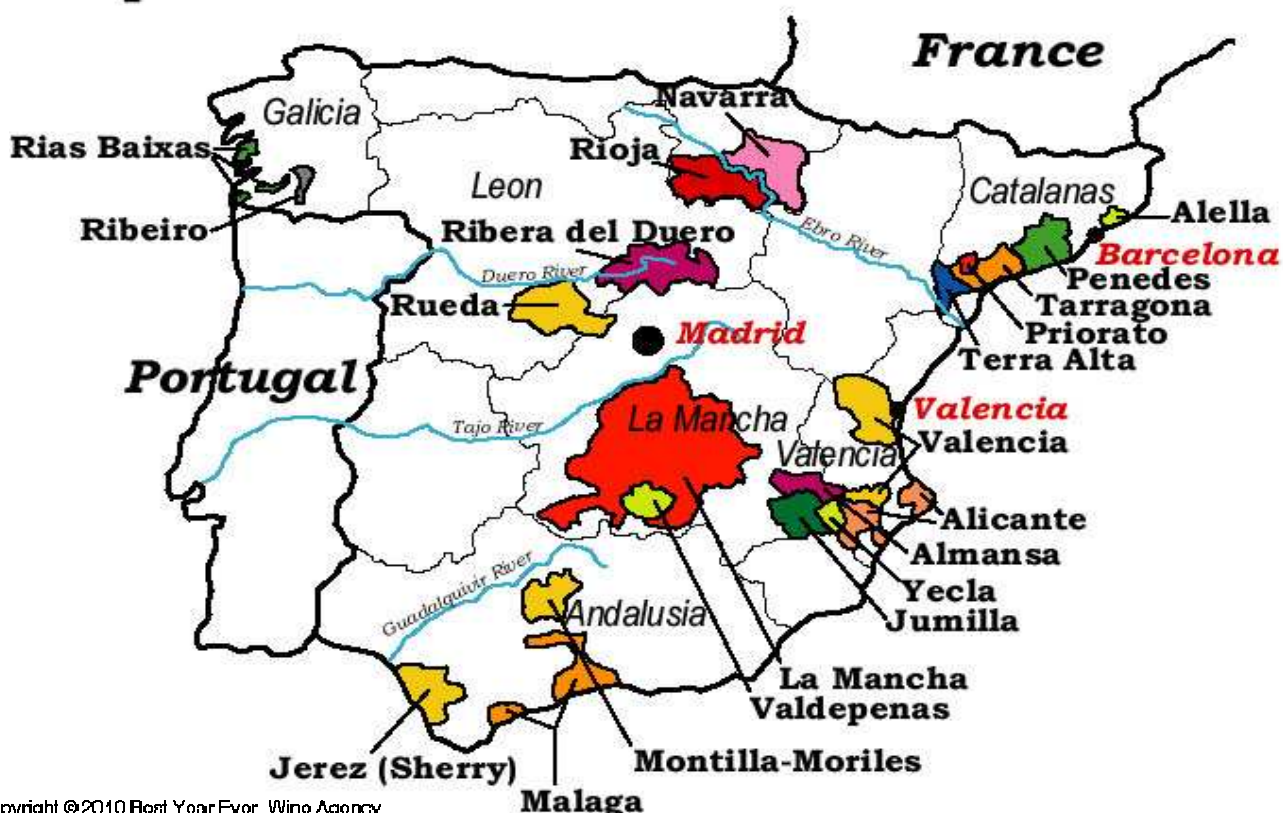
*Rioja longer specified aging requirements*

QWPSR regulations

Category	Red min age/oak	White min age/oak
Vino Joven	< 1 yr / no oak	< 1 yr / no oak
Crianza	2 yrs / 1 oak	1 yr / 6 mos oak
Reserva	3 yrs / 1 oak	2 yrs / 6 mos oak
Gran Reserva	5 yrs / 2 oak	4 yrs / 6 mos oak

MAP BY SOCIETY OF WINE EDUCATORS

## Spain





# About the Country of SPAIN

BEST YEAR EVER  
WINE AGENCY

	<u>Region</u>	<u>Grapes</u>	<u>Climate &amp; Soil</u>	<u>of Note</u>	<u>Cuisine</u>
<b>Andalucia</b>	Southern Coast	Moscatel, Pedro Ximenez	Chalky limestone.	Sherry. Table wines emerging.	Grilled sardines, gazpacho.
<b>Bierzo DO</b>	Castilla y Leon	Godello, <b>Mencia</b>	Fertile valley.	New home to Spain's top winemakers.	Trout, botillo (local sausage), empanada.
<b>Carinena DO</b>	Ebro River Valley	<b>Garnacha, Tempranillo</b>	Hot summers, dry, hail, ciezero north wind. Limestone, slate, alluvial.	Red, white & rose.	Roast lamb, kid & sucking pig.
<b>Chacoli de Bizcaia DO</b>	Basque	Hondarrabi Zuri	Steep. Sand, limestone.	Light, dry whites.	Shellfish, olives.
<b>La Mancha DO</b>	Castilla-LaMancha	<b>Cencibel (Tempranillo), CS, Syrah</b>	Hot and dry.	World's largest region. Vines low and wide for shade and ground moisture.	Pisto manchego (pepper, tomato, squash soup), heavy stews, ham, cod.
<b>Madrid DO</b>	Comunidad Autonoma	Malvar, <b>Garnacha, Tempranillo</b>	Hot summers, varied rains, frost threats.	Old tradition, very good wines. South of city.	Cocido madrilenio (chickpea stew), cod, snails, garlic soup.
<b>Montsant DO</b>	Catalunya	Macabeo, Garnacha Blanca, <b>Carinena, Garnacha, CS</b>	Dry summers, occasional hail and frost. Mtns, rocky outcrops. Limestone, granite, slate.	Surrounds Priorat, powerful reds, white & rose, rancio from solera.	Fish, rabbit, duck, fresh vegetables. Drizzled with liquid gold olive oil.
<b>Navarra DO</b>	Ebro River Valley	Viura, <b>Garnacha, Tempranillo</b> , International Varietals	North: cool Atlantic winds. South: hot & dry.	Most French oak usage of Spain. Summer fiesta, Pamplona. Garnacha rosado.	Trout, beef, game, paella, cheese.
<b>Penedes DO</b>	Catalunya	Chard, Macabeo, Parellado, Xarel-lo, <b>Ull de Llebre, Carinena, Garnacha, Monastrell, CS</b>	Monserrat Massif, Mediterranean, rugged steps, warm coast to cool high plateaus. Calcaire, alluvial, clay, limestone.	Innovative, dynamic & varied. Introduced Cava. Near Barcelona and French border. Modern style.	Seacoast, farm, mtns. Garlic, tomatoes, nuts. Aioli, sofrito, picada, romesco sauces.
<b>Priorat DOca</b>	Catalunya	<b>Carinena, Garnacha, international</b>	Brown slate / quartzite soil (Illorcella), dry. Terraced, steep slopes.	Low yields. Intense, inky, powerful reds. Mules work vineyards. Not categorized.	Seafood, nuts, rice, goat & sheep cheese.
<b>Rias Baixas DO</b>	Galicia	Albarino	Cool Atlantic winds, rainy.	Horizontal trellises (pergola) ventilate. Small scale winemaking.	Shellfish.
<b>Ribera del Duero DO</b>	Castilla y Leon, Duero River	<b>Tinto Fino/Fina/Pais (Tempranillo)</b>	2500-3000', spring frost, autumn rain, hot days, cool nights.	Rotate from oak barrels to casks to concrete vats. Top wines in world.	Lechazo (roast baby lamb), blood sausage, sheep milk.
<b>Ribera del Guadiana DO</b>	Extremadura.	Pardina, <b>Tempranillo</b> . Most variety.	Dry, warm-hot summers. Sandy, clay, limestone, alluvium.	DO approved 1997, 6 diverse regions.	Iberian ham, beef, lamb, goat & sheep cheese.
<b>Ribera del Jucar DO</b>	Castilla-LaMancha	Moscatel, SB, <b>Cencibel, Bobal</b>	Dry. 750' plateau pebbly, clay subsoil. Riverbank.	Independent panel decides if region allowed on label.	Rich stews, cod, fresh vegetables.
<b>Rioja DOca</b>	Ebro River Valley	Viura, <b>Garnacha, Tempranillo, Mazuelo (Carignane), CS</b>	Maritime. Plateau @ 1500'. Clay, limestone, sandstone, iron rich, loamy alluvial silt.	Spain's finest region. Long oak aging tradition (used American). Modernists using less oak, French on the rise.	Roast lamb, tomatoes, red peppers, goat cheese.
<b>Rueda DO</b>	Castilla y Leon, Duero River	Verdelho #1, Viura & SB	Ample rain in spring & fall. Chalk.	Spain's finest whites.	Lamb, partridge, asparagus, leeks.
<b>Valencia DO</b>	Levante	Macabeo. <b>Cencibel (Tempranillo)</b>	Extreme temps, varied rain, hail, winds. Limestone, chalk, clay.	Clean, simple, affordable wines.	Paella.
<b>Valdeorras DO</b>	Galicia	Godello, <b>Mencia</b>	Rolling hills, valley floor. Hail, frost, violent storms. Alluvial, fertile.	9 boroughs gaining international interest.	Cocido valdeorras - chicken, chorizo, chickpea stew.
<b>Terra Alta</b>	Catalunya	Traditional, Chard, <b>Garnacha Tinta, Samsó (Carinena)</b>	Hot summers, ciezero & garbi winds keep grapes dry and healthy. Limestone & clay.	Summer home for Picasso.	Chicken, lamb, prunes, pine nuts.
<b>Toro DO</b>	Castilla y Leon, Duero River	<b>Tinto de Toro (Tempranillo)</b>	Extremely hot summers.	Reserva & Gran Reserva more tannic than Rioja.	Sheep cheese.
<b>Yecla DO</b>	Southeast	Airen, Merseguera, Macabeo, <b>Monastrell</b>	Hills 1800', mountain surrounds, continental. Low draining soils.	15% rosados. Known for reds.	Seafood, jamon iberico (cured ham), fruits, vegetables, olive oil.