

# Discover SPAIN

winecentral

# CLIMATE AND GEOGRAPHY



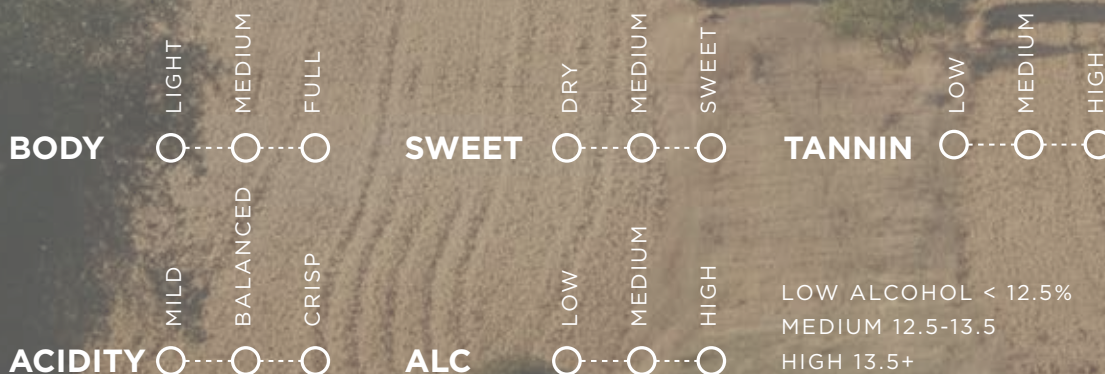
There's a reason Spain is a popular summer holiday destination. However, its warm temperatures and endless sunshine are tempered by cool ocean breezes on the coasts and mountains and high plateaus in its interior. This makes it a country that can make sparkling wine, crisp whites, and complex reds while maintaining bright complex flavours.

## HISTORY

Spain is a country with a long and complex history. The only constant has been the coastal breezes, mountains and plateaus, and the vines in the ground. When the Phoenicians arrived in 1900 BCE, they found grape vines already dotting the hillsides. It's thought the vines were brought up from Northern Africa by Spain's first settlers. The Romans greatly expanded wine production and introduced cutting edge technology (for the time) to the region. Wine production continued under the Moors – even though they were more inclined to distil it than drink it – and during the Catholic Monarchies. It was only under the dictator Francisco Franco that the wine industry went into a serious decline. When he died in 1975, Spain returned to a constitutional monarchy, and the wine industry went back to making high-quality wines with a sense of place. Historically known for traditional winemaking practices and extended oak aging of red AND white wines, Spanish wine producers embraced modern winemaking techniques and technology during the 1980s and 1990s. Their wine industry is currently booming and has a reputation for high quality affordable wines.

### KEY TO INTENSITY SCALES

Guide to each wine variety's intensity notes.





### WHERE TO FIND THEM

On the Coasts –  
Penedés (pen – eh – des)

### GRAPE VARIETIES

Xarel-lo (cha-rell-o)  
Paralleda (para-je-y-dah)  
Macabeo (also known as Viura)  
Chardonnay  
Pinot Noir

### BODY



### SWEET



### TANNIN



### ACIDITY



### ALC



## SPARKLING

Cava is made using what is known as the traditional method or Champagne method, where the bubbles are generated inside the bottle versus inside a tank. Just like in Champagne, multiple grape varieties are blended together to make Cava. It comes in a range of sweetness levels and in both non-vintage and vintage styles.

**FUN FACT** Sparkling wine is called Cava in Spain because of the caves used for aging wines. It has no affiliation with the plant Kava in Tonga.

### LOOK FOR



Green Apple



Flowers



Citrus



Biscuit



### WHERE TO FIND THEM

Spanish Interior –  
Castilla-La Mancha and Rioja

### GRAPE VARIETIES

Macabeo  
Verdejo

### BODY



### SWEET



### TANNIN



### ACIDITY



### ALC



## EARTHY WHITES

When not made into sparkling wine, Macabeo is often blended together with Verdejo, another Spanish grape variety, or with French grapes such as Chardonnay and Sauvignon Blanc. The resulting wines tend to be fun approachable and excellent value for money.

### LOOK FOR



Green Apple



Peach



Lemon/Lime



White Flowers



### WHERE TO FIND THEM

On the Northern Coasts – head straight to Rías Bías (ree-us | buy-shush) and the Basque Region

# FRESH UNOAKED WHITES

With sun-soaked cliffs, cooling ocean breezes and lush green forests, Rías Bías and the Basque Region are affectionately known as green Spain. If it weren't for all the grapevines, you may mistake them for the Irish countryside. Crip whites are the specialty of these regions and they pair perfectly with fresh seafood pulled from the Atlantic Ocean nearby.

### GRAPE VARIETIES

Albariño (all-ba-reen-yo)  
Txakoli (sha-koh-lee)

**FUN FACT** A porrón is a Spanish wine pitcher that allows drinkers to share the same vessel without touching their lips to it. It's a fun way to enjoy Spain's fresh whites and soft reds.  
<https://www.youtube.com/watch?v=7ibaBnp77-oin>

Albariño



### LOOK FOR



Txakoli (sha-koh-lee)



### LOOK FOR





### WHERE TO FIND THEM

Spanish Interior -  
Rioja (ree-oh-ha),  
Priorat (pree-or-aht),  
Ribera del Duero

# POWERFUL REDS

Rioja is one of Spain's most famous regions and known for making serious red wines. Tempranillo is king here and they make a variety of styles out of this one grape. Winemakers accomplish this by using French and American oak and aging their wines for a long period of time before releasing them - often 5 years or longer! Garnacha is another major red variety grown throughout Spain. In Priorat it is known for making dense intensely flavoured wines with grippy textures.

### GRAPE VARIETIES

Tempranillo  
Garnacha

**TIP** Winemakers in Rioja tell you how long the wine has been in oak on the label.

**Crianza** - 1+years in oak, 1+ years in bottle

**Reserva** -1+ years in oak, 2+ in bottle

**Gran Reserva** - 2+ years in oak, 3+ in bottle.

If you're looking for serious power, stick with Reserva or Gran Reserva Riojas.

Tempranillo








### LOOK FOR

-  ----- Strawberry
-  ----- Plum
-  ----- Leather
-  ----- Cigar
-  ----- Baking Spices

Garnacha



### LOOK FOR

-  ----- Strawberry
-  ----- Raspberry
-  ----- Black Cherry
-  ----- Leather
-  ----- Violets



# MILD/SMOOTH REDS

## WHERE TO FIND THEM

Spanish Interior -  
Jumilla (who-me-ah),  
Crianza and Non-designated Riojas

A region most have never heard of, Jumilla winemakers are experts at crafting easy drinking fun red wines from Monastrell. Despite being well known as Mouvèdre outside of Spain, Monastrell is actually native to Spain and thrives in its home country.

## GRAPE VARIETIES

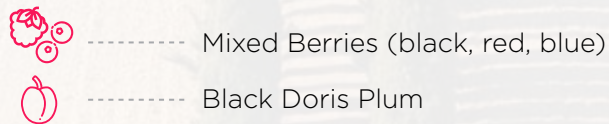
Monastrell  
Tempranillo

**FUN FACT** Tempranillo is grown throughout Spain and has several different synonyms such as Tinta de Toro, which means blood of the bull.

Monastrell



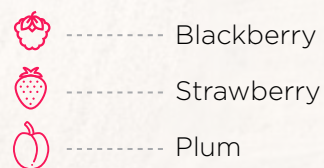
## LOOK FOR



Tempranillo



## LOOK FOR





**WHERE TO FIND THEM**  
 Spanish Interior -  
 Castilla-La Mancha, Bierzo

# SOFT FRUITY REDS




The site of Don Quixote, Castilla-La Mancha is known for its windmills, hot dry climate, and the 1,100-meter plateau it sits on. This plateau is the secret to how this warm location makes such bright red wines.

**GRAPE VARIETIES**  
 Bobal  
 Mencía (men-see-ah)  
 Tempranillo

Bobal






**LOOK FOR**

-  Strawberry
-  Raspberry
-  Cherry Blossoms

Mencía






**LOOK FOR**

-  Blackberry
-  Raspberry
-  Plum

Tempranillo



**LOOK FOR**

-  Blackberry
-  Strawberry
-  Plum



### WHERE TO FIND THEM

On the coast - Jerez

### GRAPE VARIETIES

Palomino Fino  
Pedro Ximénez  
Moscatel

# FORTIFIED WINES

Jerez or Sherry isn't just for your grandmother. Often only known for its sweeter styles, Jerez makes wine in a range of sweetness levels.

**HOW IT SIPS** Crisp and funky.

**Fino and Manzanilla** are the driest and are closer to a dirty martini in flavour than a white wine.

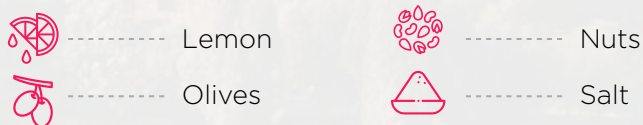
**Amontillado and Olorosso** sherries are nutty and savoury.

**PX (short for Pedro Ximénez)** only this variety has the syrupy treacle notes most associate with Sherry.

### Fino and Manzanilla



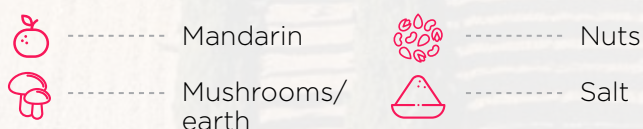
### LOOK FOR



### Amontillado and Olorosso



### LOOK FOR



### Pedro Ximénez



### LOOK FOR





# LABEL TIPS



**TINTO** - Red Wine



**ROSADO** - Rosé



**BLANCO** - White Wine



**ESPUMOSO** - Sparkling

**AÑO** - Year

**COSECHA** - Vintage Year

**DULCE** - Sweet

**SECO** - Dry

**BODEGA** - Winery

## SPANISH PRONUNCIATION

**LL** = J

**ñ** = n-yay

Anything with an accent above a vowel, like é, is emphasised when you say the word out loud.



## DENOMINACIÓN DE ORIGEN (DO) / DENOMINACIÓN DE ORIGEN PROTEGIDA (DOP)

Region the wine originated from. In an NZ context, you'd could say Denominación de Origin Marlborough. However, unlike New Zealand, these regions often have legally binding restrictions and requirements for how they grow the grapes, when they harvest them, and how they make their wines.



## DENOMINACIÓN DE ORIGEN CALIFICADA (DOCA) / DENOMINACIÓN D'ORIGEN QUALIFICADA (DOQ)

Indicates that the wine hails from a historic and prestigious wine region. The only three regions who can use these terms are Rioja, Priorat, and Ribera del Duero.



## VINO DE PAGO

Refers to Estate Grown Wine and is used to often indicate a prestigious estate.



## INDICACIÓN GEOGRÁFICA VIÑEDOS DE ESPAÑA

Quality wine that may not 100% adhere to the strict regional requirements a regional DO designation requires.