

New Spain!

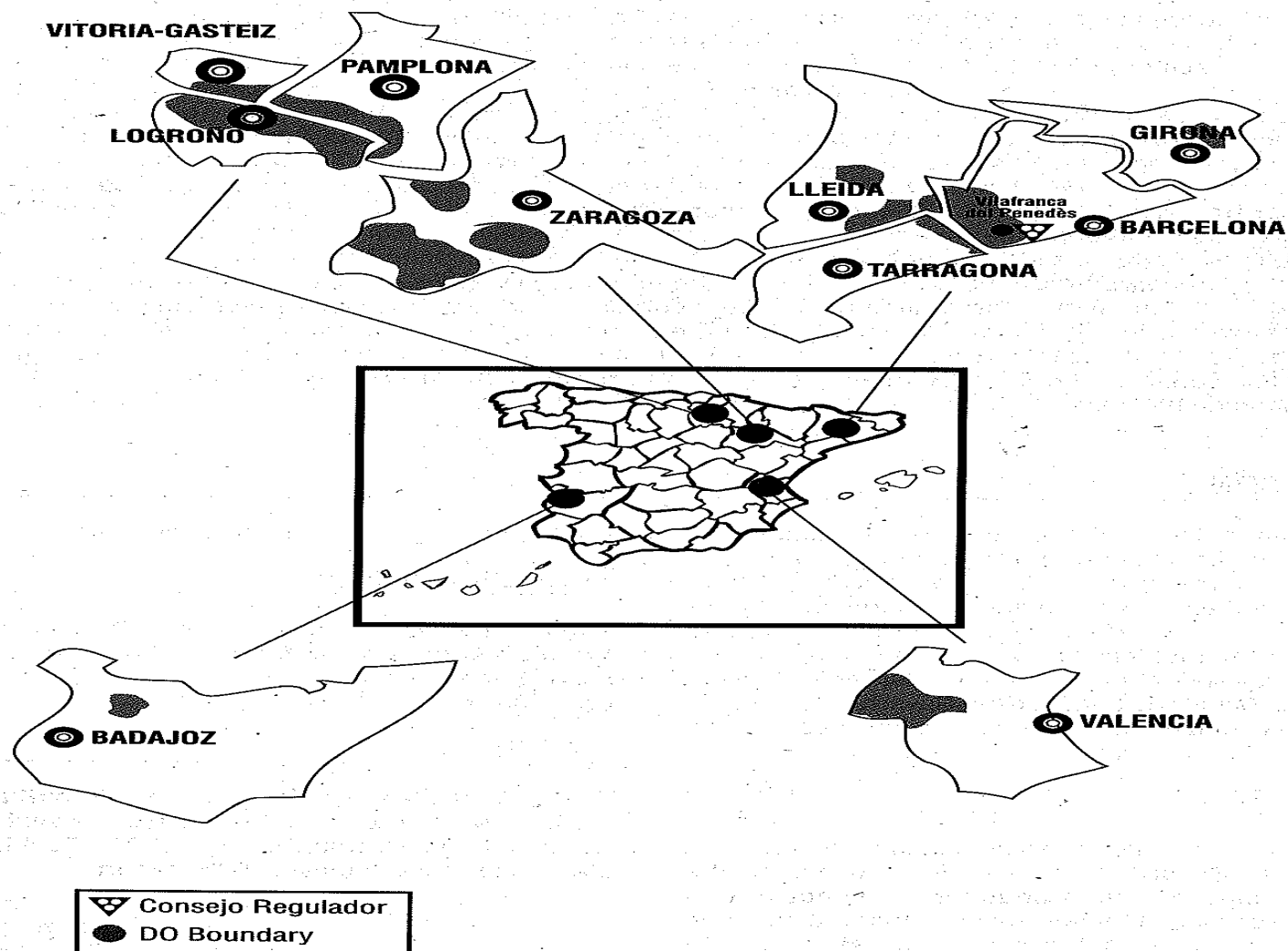
- Bohigas
 - D.O. Cava
 - D.O. Catalunya
- Lezcano-Lacalle
 - D.O. Cigales



Cava Basics

- Traditional varieties
 - Whites: Xarel-lo, Parellada, Macabeo
 - Red: Trepat
- Sparkling wine Method
 - Just like Champagne...
 - 2nd fermentation in bottle
 - Racking, Riddling, Disgorgement, Dosage...
- First Cava produced in 1872

DO CAVA



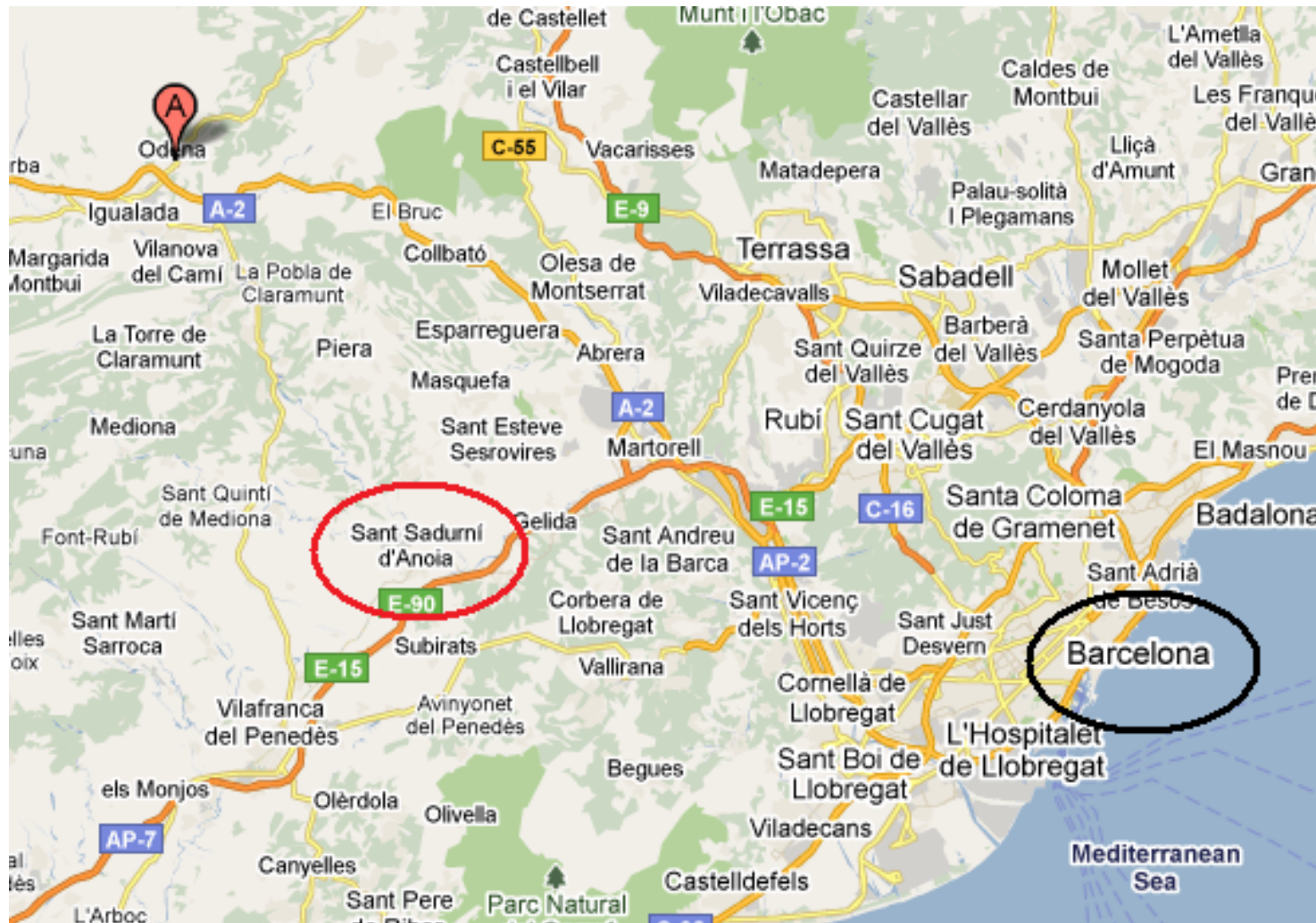
Cava Regulations

- DO Cava is a regulation on a TYPE of wine with multiple regions allowed the designation.
- DO regulates vineyards, winemaking and tastes wines for final approval
- Ageing Designations
 - “**Cava**” designation minimum aging 9 months on the lees.
 - “**Cava Reserva**” minimum 15 months
 - “**Cava Gran Reserva**” minimum 30 months

Styles of Cava

- Brut nature: 0-3 g. per liter (no added sugar).
- Extra Brut: Up to 6 g. per liter (no added sugar after disgorgement).
- Brut: Up to 12 g.
- Extra Dry: between 12 and 17 g. of sugar.
- Dry: between 17 and 32 g. of sugar.
- Semi Dry: between 32 and 50 g.
- Sweet: over 50 g. of sugar per liter.

Where is Bohigas?

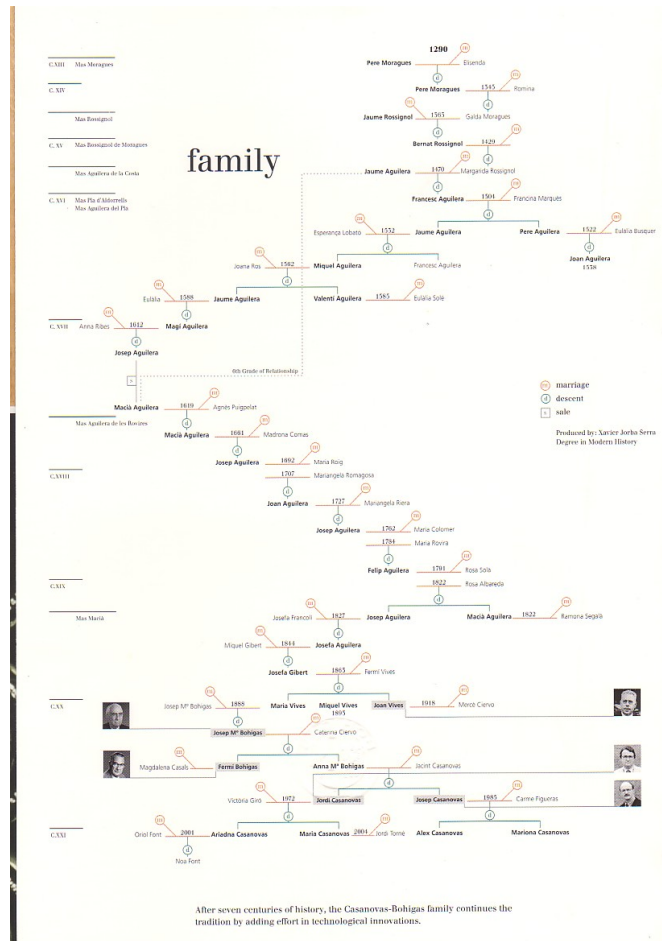


History of the cellar



- **Fermí BOHIGAS is a family-owned cellar, growing grapes and making wines in the same estate since 1290.**
- **Jordi Casanovas Bohigas is the winemaker and the owner**
- **Historical house, with many antiques, and considered National Museum by the regional government**

History of the cellar



- The Bohigas family has been in the wine tradition since 1290
- Jordi Casanovas Bohigas is the winemaker and the owner now

Philosophy of the cellar



- Produce high-quality wines at reasonable prices
- To produce estate wines, only with our own grapes
- To find a balance between local grapes and foreign varieties
- Focus on quality and not on quantity.

The cellar



Cellar and vineyards



- The cellar is located in Òdena, around 45 minutes west from Barcelona in the River Anoia valley.
- The company owns 275 acres (110 hectares) of vineyards in 2 different estates.
- Grape Varieties:
 - Whites: macabeo, xarello, parellada, chardonnay, muscat and garnacha blanca.
 - Reds: tempranillo, cabernet, merlot, syrah and cariñena.

Cava BOHIGAS Brut Reserva



– **Varieties:**

- Xarel·lo 50%, Macabeo 30%, Parellada 20%.

– **Winemaking:**

- First fermentation takes place in stainless steel at controlled temperatures.
- After bottling, the second fermentation takes place in the underground cellars, at low constant temperatures for 24 months.
- Sugar dosage: 8 grams/liter

Cava BOHIGAS Brut Rose



- **Grape varieties:**
 - Trepat 90% and Pinot Noir 10%
- **Winemaking:**
 - The wine-making process takes place at low temperatures and preserves the fruity bouquet.
 - After bottling, the second fermentation takes place in the underground cellars at low, constant temperature for between 9 and 12 months.
 - Sugar dosage: 6 gr./l

BOHIGAS Xarel·lo



– Grape Varieties:

- Xarel·lo

– Winemaking:

- Maceration on skins for a few hours.
- Fermentation in stainless steel vats.
- No oak used at all.
- Bottled right after fermentation.

Cigales??



Cigales 101

- Located in NW Spain near the Duero river in between Ribera del Duero and Toro
- Continental climate with Atlantic influences. Large diurnal temp. change. Very dry summers
- Grapes: Verdejo, Albillo, Tinta del Pais, Garnacha
- Wines: Rose and Reds
 - Rose's must be Tinta del Pais blended with whites
 - Reds must be mostly Tinta del Pais and/or Garnacha
- Soils: sandy and lime with clay settled on marl. Limestone content ranges based on location.

Lezcano-Lacalle

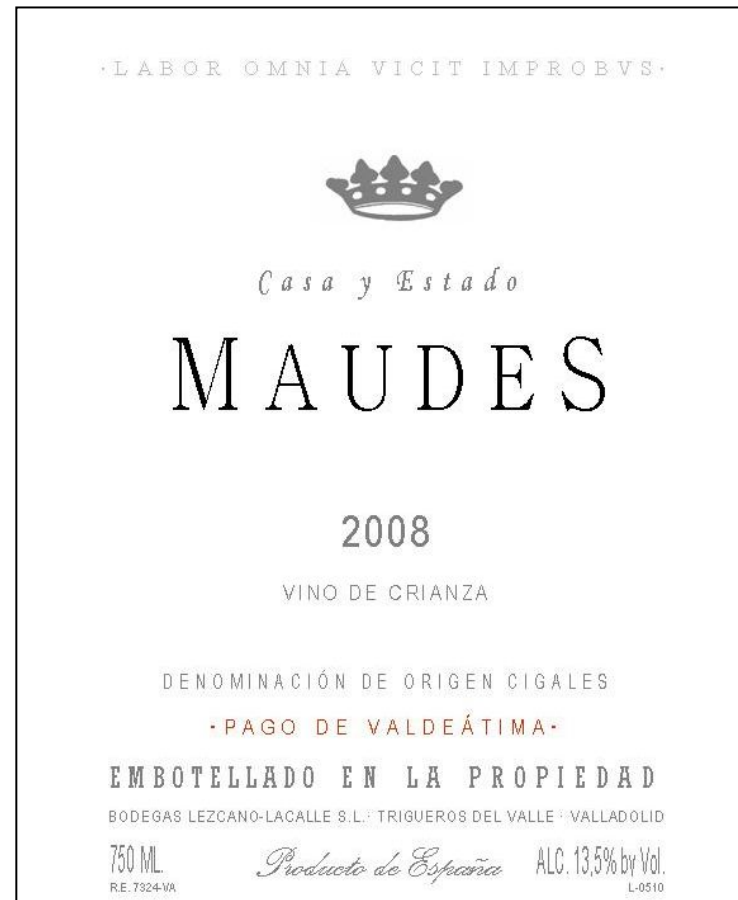


Lezcano-Lacalle facts

- Vineyards are on the famous Valdeatima estate with the earliest records of it by that name with grape growing goes back to the 1300s.
- The vineyards are located at the top of the DO at 800m in elevation along the banks of the Pisuerga river (tributary of the Duero).
- They receive a very large diurnal temperature swing and very very dry summers.
- Combined they own 15.5 hectares – 12.5 in Valdeatima and 3 in Zapatera with an average vine age of 16 years.
- The vineyards are 80% gravel and 20% limestone
- Planted with Tempranillo, Cabernet, Merlot, Albillo, Verdejo and Sauvignon Blanc.
- Family owned and operated – Felix Lezcano is the winemaker.

Maudes 2008

- 80% Tinta del Pais, 15% Merlot, 5% Cab
- South west facing vineyard
- Gravel and limestone
- 2,000 vines per hectare density
- No irrigation
- Works responsibly in the vineyard
- 20 day cold maceration in stainless steel
- 14 months in Missouri Oak that is 3 years old. 6 months in bottle.
- 800 cases produced



Lezcano-Lacalle Reserva 2004

• 80% Tinta del Pais, 15% Merlot, 5% Cab
from oldest vines

- South west facing vineyard
- Gravel and limestone
- 2,000 vines per hectare density
- No irrigation
- Works responsibly in the vineyard
- 21 day cold maceration in stainless steel
- 18 months in Missouri Oak that is 3 years old. 18 months in bottle.
- 300 cases produced

