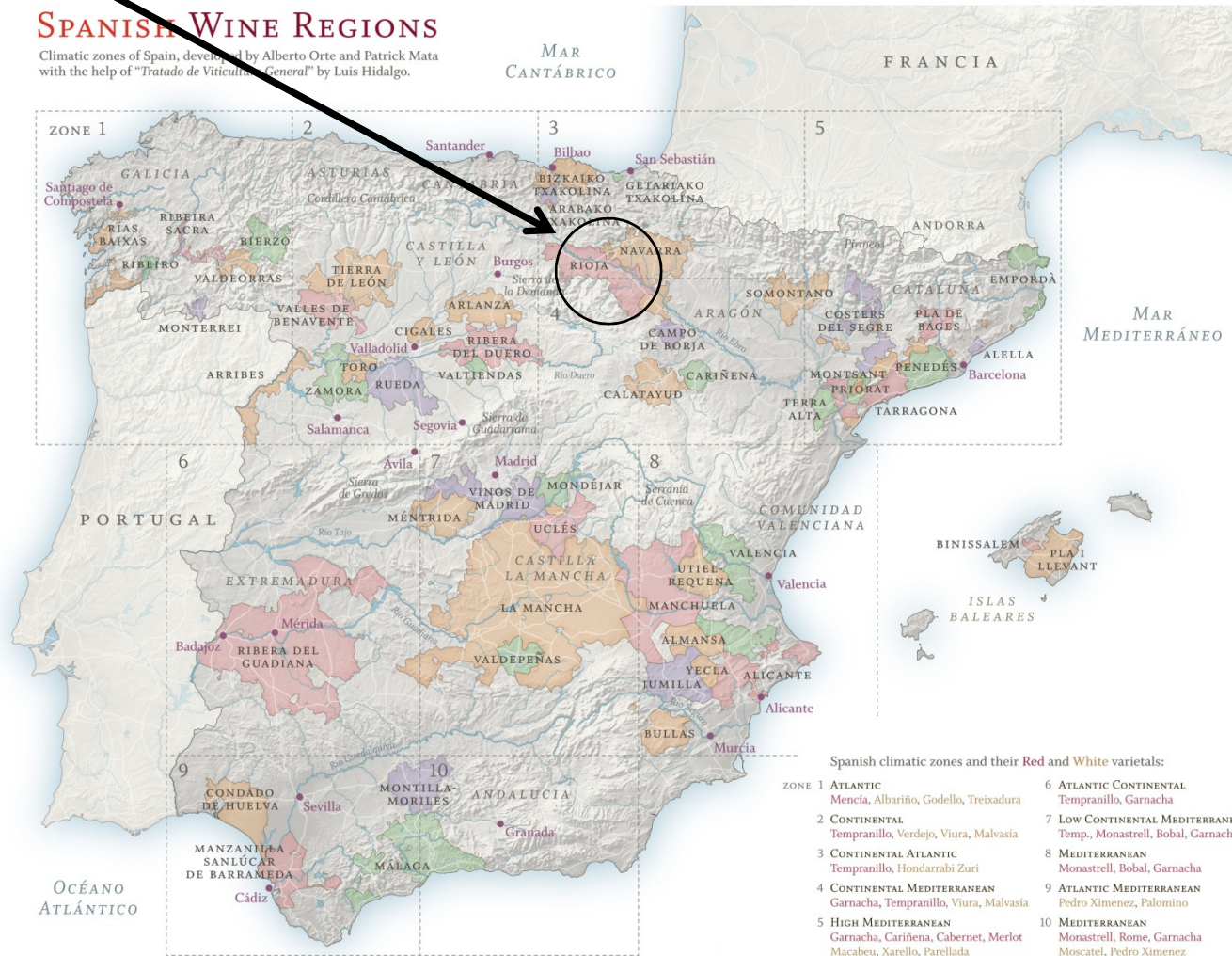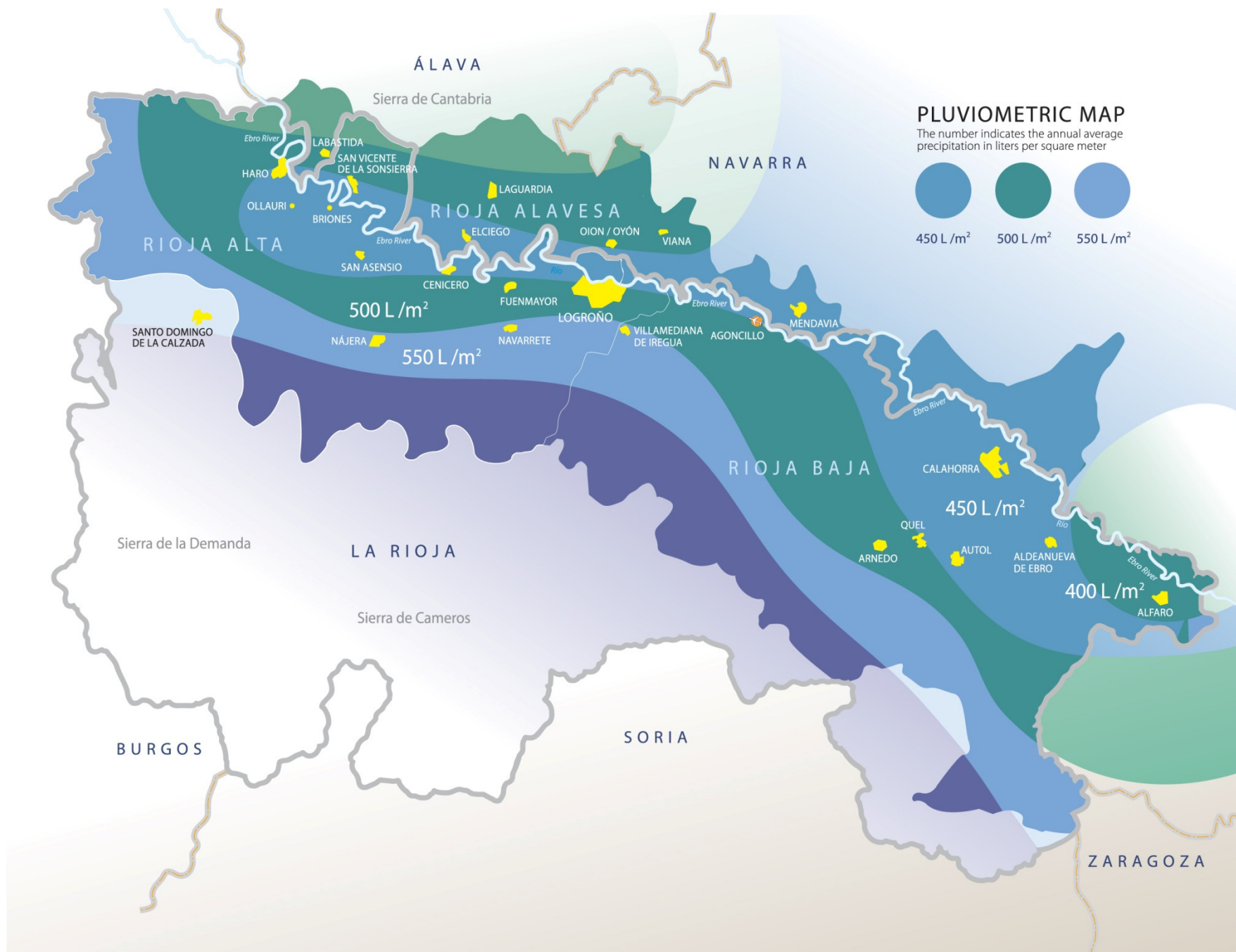# HERMANOS DE PECIÑA

Rioja

Spanish Wine Regions
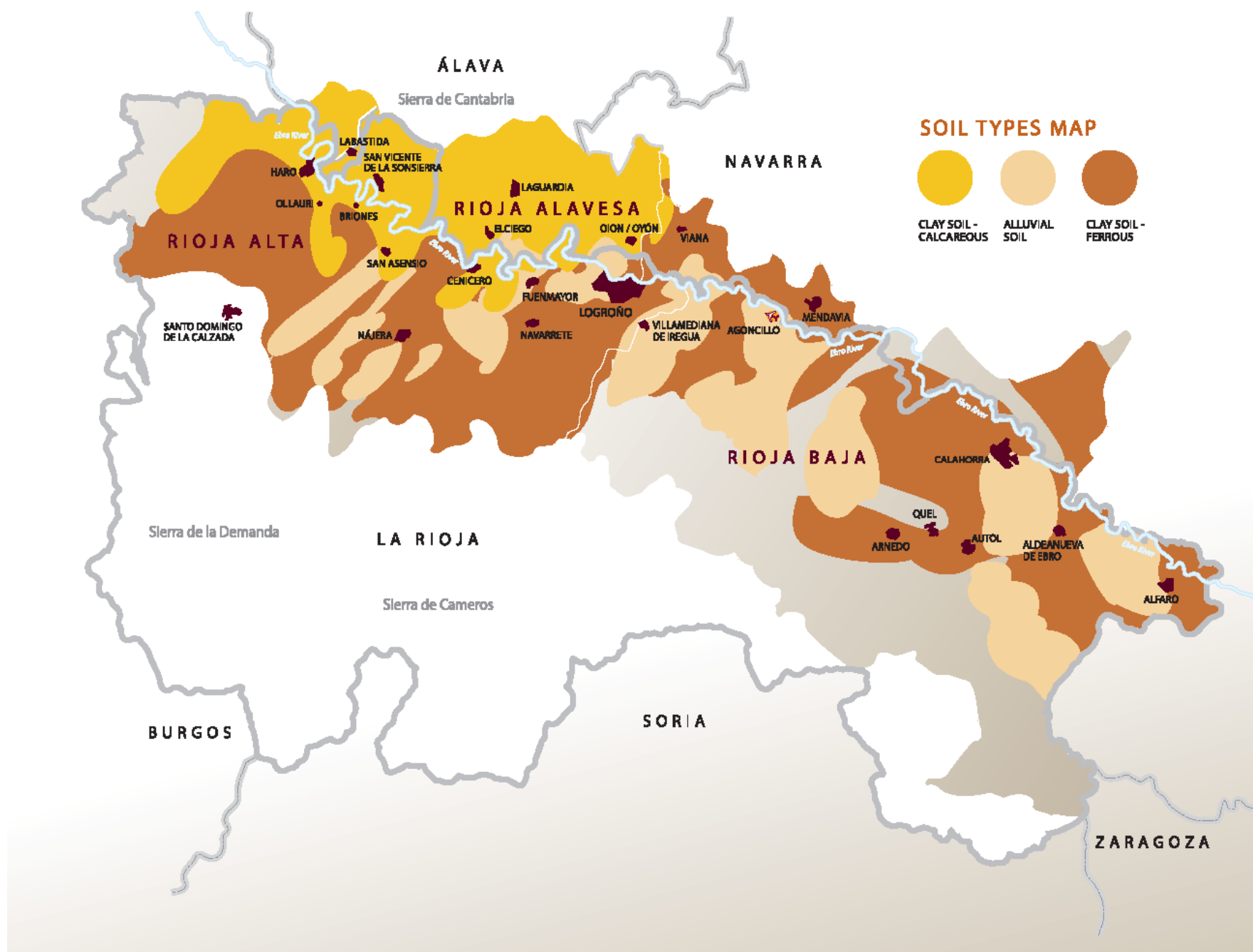
Climatic zones of Spain, developed by Alberto Orte and Patrick Mata with the help of *"Tratado de Viticultura General"* by Luis Hidalgo.

MAR CANTÁBRICO

FRANCIA

ZONE 1　　2　　3　　5

GALICIA　ASTURIAS　CANTABRIA
Cordillera Cantábrica

Santander
Bilbao
San Sebastián

Santiago de Compostela

BIZKAIKO TXAKOLINA
GETARIAKO TXAKOLINA
ARABAKO TXAKOLINA

ANDORRA

RIBEIRA SACRA
RÍAS BAIXAS
RIBEIRO
BIERZO
VALDEORRAS
MONTERREI

CASTILLA Y LEÓN
Burgos
Sierra de la Demanda
RIOJA
NAVARRA
Pirineos

CATALUNA
EMPORDÀ

MAR MEDITERRÁNEO

TIERRA DE LEÓN
VALLES DE BENAVENTE
CIGALES
ARLANZA
RIBERA DEL DUERO
Valladolid
TORO
RUEDA
VALTIENDAS
Río Duero

SOMONTANO
ARAGÓN
CAMPO DE BORJA
CARIÑENA
CALATAYUD

COSTERS DEL SEGRE
PLA DE BAGES
MONTSANT
PRIORAT
TERRA ALTA
PENEDÉS
ALELLA
Barcelona
Tarragona

ARRIBES
ZAMORA
Salamanca
Segovia
Sierra de Guadarrama

PORTUGAL

6　　Ávila　7　Madrid　8

Sierra de Gredos
VINOS DE MADRID
MÉNTRIDA
MONDÉJAR
Serranía de Cuenca

COMUNIDAD VALENCIANA

Río Tajo
UCLÉS
CASTILLA LA MANCHA
VALENCIA
UTIEL REQUENA
Valencia

BINISSALEM
PLA I LLEVANT

ISLAS BALEARES

EXTREMADURA
Mérida
Badajoz
RIBERA DEL GUADIANA
Río Guadiana
LA MANCHA
VALDEPEÑAS
MANCHUELA
ALMANSA
YECLA
JUMILLA
ALICANTE
Alicante
BULLAS
Murcia

9　　10

CONDADO DE HUELVA
Sevilla
MONTILLA-MORILES
ANDALUCÍA

MANZANILLA SANLÚCAR DE BARRAMEDA
Cádiz

MÁLAGA
Granada

OCÉANO ATLÁNTICO

Spanish climatic zones and their Red and White varietals:

ZONE 1 **ATLANTIC**
Mencía, Albariño, Godello, Treixadura

2 **CONTINENTAL**
Tempranillo, Verdejo, Viura, Malvasía

3 **CONTINENTAL ATLANTIC**
Tempranillo, Hondarrabi Zuri

4 **CONTINENTAL MEDITERRANEAN**
Garnacha, Tempranillo, Viura, Malvasía

5 **HIGH MEDITERRANEAN**
Garnacha, Cariñena, Cabernet, Merlot
Macabeu, Xarello, Parellada

6 **ATLANTIC CONTINENTAL**
Tempranillo, Garnacha

7 **LOW CONTINENTAL MEDITERRANEAN**
Temp., Monastrell, Bobal, Garnacha

8 **MEDITERRANEAN**
Monastrell, Bobal, Garnacha

9 **ATLANTIC MEDITERRANEAN**
Pedro Ximenez, Palomino

10 **MEDITERRANEAN**
Monastrell, Rome, Garnacha
Moscatel, Pedro Ximenez

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DOCa RIOJA

- RIOJA ALTA
- RIOJA ALAVESA
- RIOJA BAJA

ÁLAVA

Sierra de Cantabria

NAVARRA

LABASTIDA
SAN VICENTE DE LA SONSIERRA
HARO
OLLAURI
BRIONES
Ebro River

RIOJA ALAVESA

LAGUARDIA
ELCIEGO
OION / OYÓN

VIANA

SAN ASENSIO
CENICERO
FUENMAYOR
LOGROÑO
MENDAVIA

RIOJA ALTA

VILLAMEDIANA DE IREGUA
AGONCILLO

SANTO DOMINGO DE LA CALZADA
NÁJERA
NAVARRETE

Ebro River

RIOJA BAJA

CALAHORRA

Sierra de la Demanda

LA RIOJA

QUEL
AUTOL
ARNEDO
ALDEANUEVA DE EBRO

Ebro River

Sierra de Cameros

ALFARO

BURGOS

SORIA

ZARAGOZA

ÁLAVA

Sierra de Cantabria

NAVARRA

Ebro River

LABASTIDA
SAN VICENTE DE LA SONSIERRA
HARO
OLLAURI
LAGUARDIA
BRIONES
RIOJA ALAVESA
ELCIEGO
OION / OYÓN
VIANA
Ebro River
SAN ASENSIO
CENICERO

RIOJA ALTA

FUENMAYOR
Rio
500 L /m²
LOGROÑO
VILLAMEDIANA DE IREGUA
AGONCILLO
Ebro River
MENDAVIA
NÁJERA
550 L /m²
NAVARRETE

SANTO DOMINGO DE LA CALZADA

RIOJA BAJA

CALAHORRA
450 L /m²

Sierra de la Demanda

LA RIOJA

QUEL
AUTOL
ARNEDO
ALDEANUEVA DE EBRO
Ebro River
400 L /m²
ALFARO

Sierra de Cameros

BURGOS

SORIA

ZARAGOZA

PLUVIOMETRIC MAP
The number indicates the annual average precipitation in liters per square meter

450 L /m²   500 L /m²   550 L /m²

SOIL TYPES MAP

ÁLAVA

Sierra de Cantabria

NAVARRA

CLAY SOIL - CALCAREOUS

ALLUVIAL SOIL

CLAY SOIL - FERROUS

Ebro River

LABASTIDA

SAN VICENTE DE LA SONSIERRA

HARO

OLLAURI

BRIONES

LAGUARDIA

RIOJA ALAVESA

ELCIEGO

OION / OYÓN

VIANA

RIOJA ALTA

SAN ASENSIO

CENICERO

Ebro River

FUENMAYOR

LOGROÑO

SANTO DOMINGO DE LA CALZADA

NÁJERA

NAVARRETE

VILLAMEDIANA DE IREGUA

AGONCILLO

MENDAVIA

Ebro River

MÉNDAVIA

RIOJA BAJA

CALAHORRA

Ebro River

Sierra de la Demanda

QUEL

AUTOL

ALDEANUEVA DE EBRO

LA RIOJA

ARNEDO

ALFARO

Sierra de Cameros

BURGOS

SORIA

ZARAGOZA

Terruño de Peciña Vineyards-

- Straddled between Sierra Cantabria and Ebro River
- Highest altitudes in Rioja – 500 meters
- Calcareous clay – limestone rich soils with clay and rocks. Complex soils created in the area between the mountains and river.
- Rolling hills – the area is hilly with lots of different exposures – near Haro and on south side of Ebro it is more flat.
- North Facing exposures – to further the "freshness" of the grapes/wine. The vineyards begin to cool off in the shade in the afternoon.

Peciña FAQ's

• Founded in 1992 by Pedro Peciña (pictured to the right).

• Pedro retired as the head agronomist at La Rioja Alta to start the winery. He was responsible for moving La Rioja Alta from a purchaser of fruit to a grower. He also set up their vineyards in Ribera del Duero and Rias Baixas.

• They own 50 hectares of vines surrounding the town of San Vincente in Rioja Alta.

• They believe very strongly in the traditional or classic style of Rioja wine.

• They feel the biggest factor in creating that style is the "trasiego" or racking by hand.

Wine FAQ's – Traditional Style

• Focus is on blends and reds
  • Reds: Tempranillo, Graciano, Garnacha.

• Natural practices in the vineyard and winery – wild yeast ferments, cover crops, hand weeding, etc.

• Vines range in age from 40-60+ years.

• *Trasiego* – by hand (pictured left) critical. Every 6 months.

• Used American oak only

• Barrel and bottle aging always exceeds minimums set by DOCa.

Traditional VS Modern: and plenty in-between…

Traditional:

• Blend of Grapes

• American oak – Used

• Aging in barrel/bottle in accordance with terms like: Crianza, Reserva, Gran Reserva

• Rackings – "trasiego". Racking of wine from barrel to barrel during the course of aging.

• Egg white fining.

• Taste wise – wines show tertierary elements, elegant, no sediment, clear, slightly oxidative and resolved tannins.

Modern:

• Mono varietal – reds tend to be Tempranillo focused.

• French oak. New wood.

• Less aging in barrique overall. Minimal bottle aging before release.

• Macerations, whole berries, etc.

• No rackings.

• Taste wise – wines are fresher, more new world in profile with upfront fruit, ripe velvety tannins and higher concentrations and alcohol levels.

Blanco 2009

- Viura – touch of others…Malvasia

- Calcareous clay with stones

- Finca Iscorta and El Codo – 20 to 30+ years of age.

- 500 meters in elevation. North Facing

- No wood aging all stainless steel

- Spontaneous fermentation

- 800 cases produced

Cosecha (Joven) 2012

• 95% Tempranillo, 3% Graciano, 2% Garnacha

• Calcareous clay soils

• younger vines used here. 500 meters

• No wood aging, stainless fermentation, racked from tank to tank after 6 months.

• Spontaneous fermentations

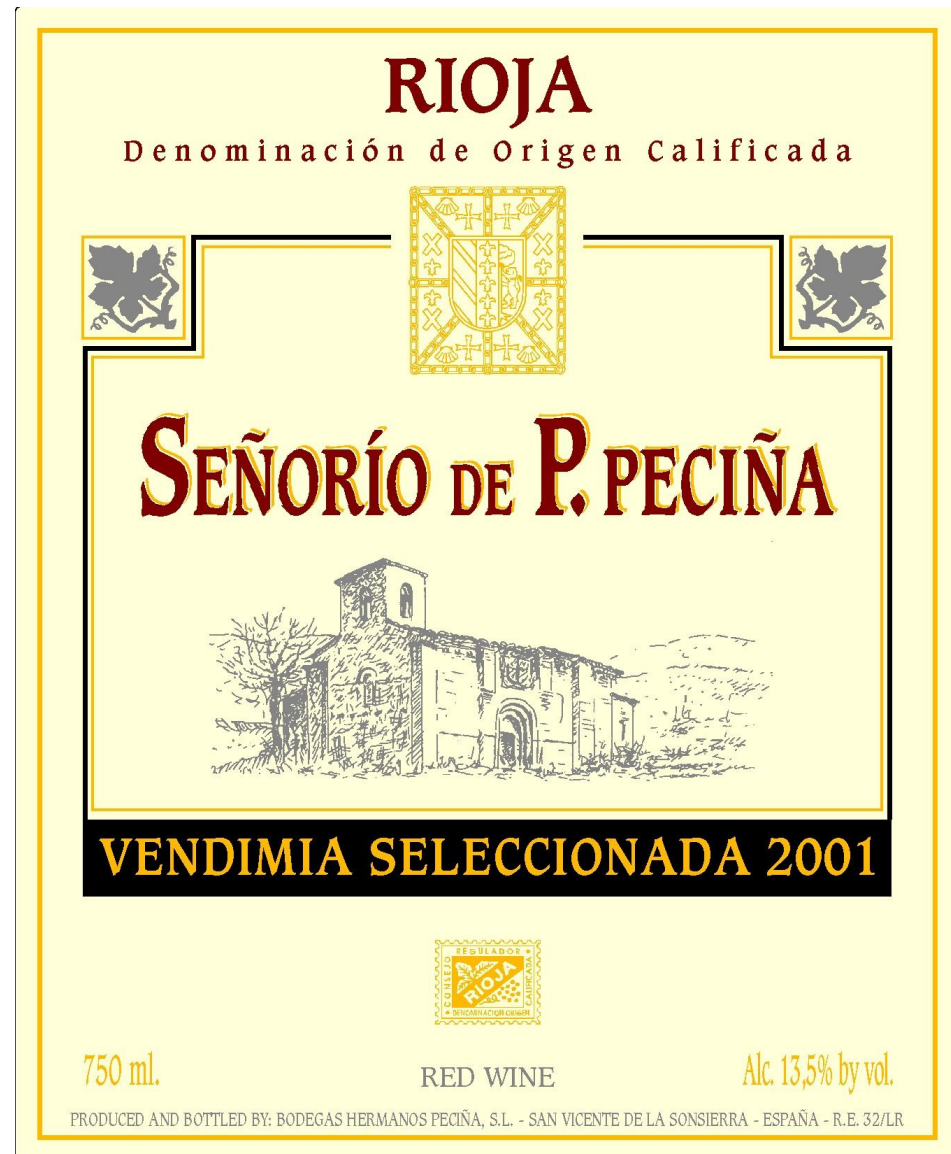• bottled unfined and unfiltered.

• 3,300 cases average production
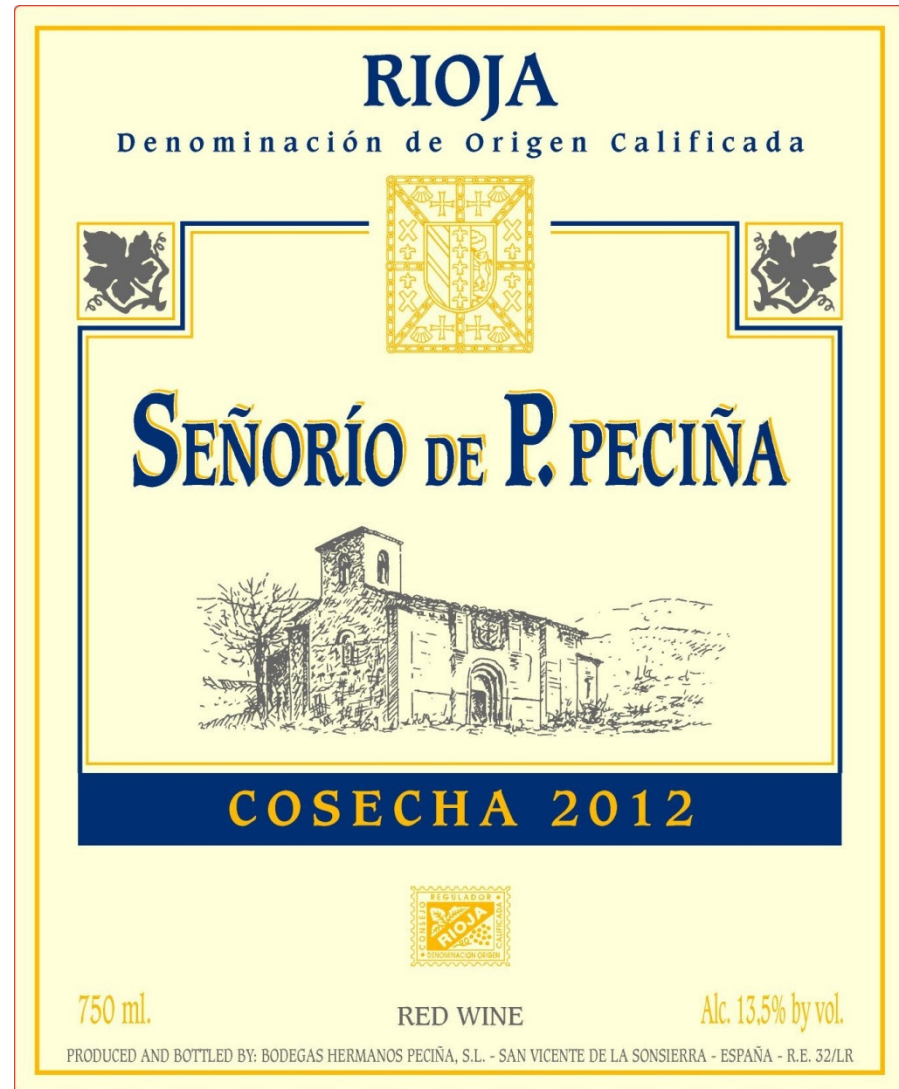
Crianza 2007

• 95% Tempranillo, 3% Graciano, 2% Garnacha

• Fermented in Stainless steel with wild yeast

• Aged in used American oak for 2 years.

• Trasiego every 6 months – 4 times.

• 1+ year in bottle before release.

• Rioja law for Crianza is 1 year oak, 6 months bottle

• 8,300 cases average production

Crianza 2006 Magnum

• 95% Tempranillo, 3% Graciano, 2% Garnacha

• Fermented in Stainless steel with wild yeast

• Aged in used American oak for 2 years.

• Trasiego every 6 months – 4 times.

• 1+ year in bottle before release.

• Rioja law for Crianza is 1 year oak, 6 months bottle
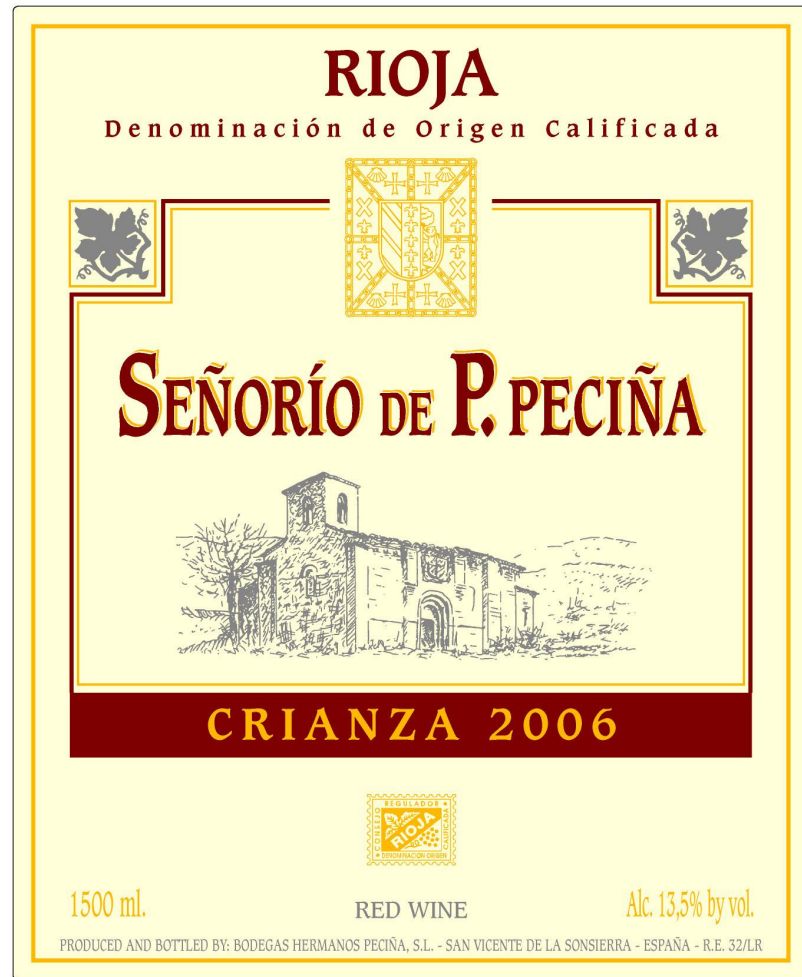
Reserva 2005

• 95% Tempranillo, 3% Graciano, 2% Garnacha

• Fermented in Stainless steel with wild yeast

• Aged in used American oak for 3 years.

• Trasiego every 6 months = 6 times.

• 2+ year in bottle before release.

• Rioja law for Reserva is 3 years of total aging 1 year must be in oak.

• 2,000 cases – not made every vintage

Gran Reserva 2001

• 95% Tempranillo, 3% Graciano, 2% Garnacha

• Fermented in Stainless steel with wild yeast

• Aged in used American oak for 4 years.

• Trasiego every 6 months = 8 times.

• 3-8 years in bottle before release.

• Rioja law for Gran Reserva is 2 years in oak and 3 in bottle.

• 1,250 cases – not made every vintage

VS 2001

• 95% Tempranillo, 3% Graciano, 2% Garnacha

• Fermented in Stainless steel with wild yeast

• Aged in used American oak for 3 years.

• Trasiego every 6 months = 6 times.

• 3 years in bottle before release.

• In this vintage DO approved Reserva.

• 1,250 cases – not made every vintage

RIOJA

Denominación de Origen Calificada

SEÑORÍO DE P. PECIÑA

VENDIMIA SELECCIONADA 2001

750 ml.   RED WINE   Alc. 13,5% by vol.

PRODUCED AND BOTTLED BY: BODEGAS HERMANOS PECIÑA, S.L. - SAN VICENTE DE LA SONSIERRA - ESPAÑA - R.E. 32/LR

Competition –

- Skurnik –
    - **La Rioja Alta** – Pre- 1900s Benchmark estate. Using about 20% new oak in many of their wines. Style is a bit bigger and upfront with a touch more herbaceousness. Great scores and great following. Tasty wines. In general, pricing seems to be a tad higher.
    - **CVNE** – Imported by Europvin.   Original estate is pre- 1900s. Lots of brands: Standard line (Imperial), Vina Real and Contino range. A purchaser of fruit for much of their production. Contino is the exception with an actual estate and vineyards in Alavesa. Vina Real and Contino are based on Alavesa fruit and designed to be more fruit forward and concentrated in style while having ageability.

- David Bowler –
    - **Lopez De Heredia** – Imported by Think Global. Another old benchmark estate that strongly adheres to tradition to the extreme. All the wines of Lopez are more expensive than their equivalents from Peciña.

- Tempranillo –
    - **Muga** – imported by Jorge Ordonez. They have many brands – Aro, Torre Muga, Seleccion Especial and Prado Enea. The traditional wines are not the distributor/importers focus but they are good. Prado Enea is the Gran Reserva and is very classic.

- Acid Inc. –
    - **Riojanas** – after many years of poor distribution this old producer has found a new home. They are not grape growers but winemakers only. They have classic leaning brands but are introducing more Tempranillo and new oak to make a more modern leaning appeal. Rackings for the classic line are done by machine with no oxidation.