

# SPANISH RENAISSANCE



## Spanish Wine History – Brief 😊!

- Prior to Franco you really only have – Rioja, Jerez (Sherry) and a handful of producers like Vega Sicilia
- Franco dies in 1975 and Spain explodes with a new “free spirit”
- From this point forward the appellation system and many of the wineries begin business.
- Spain, though, feels behind the modern world and desperately wants to catch up – this feeling permeates the wine world.



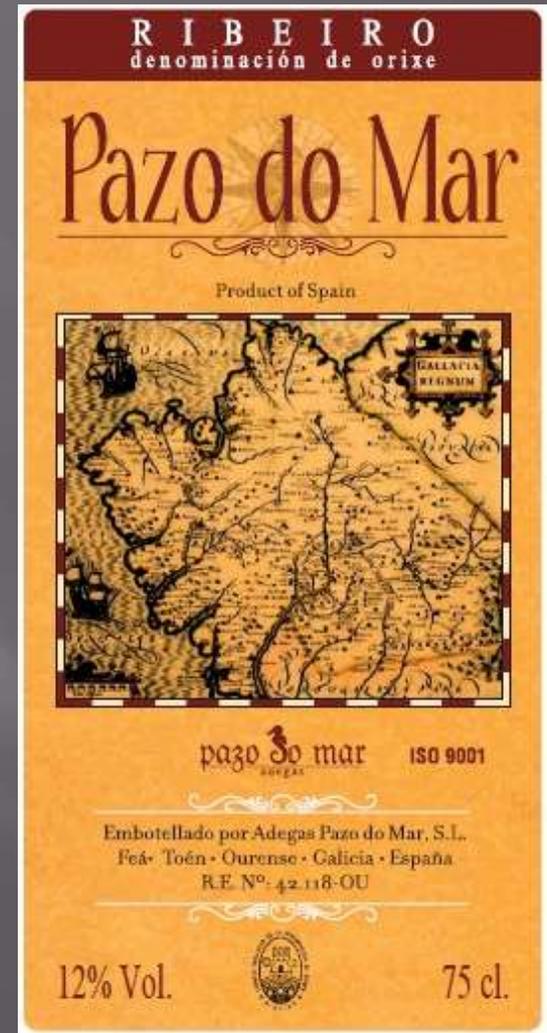
## The Faces of US Importing of Spanish Wine

- Classical Wines – later Classical Wines of Spain. Early 80's – Pesquera...
- Fine Estates From Spain – Jorge Ordonez. 1987. First only Spanish portfolio
- European Cellars – Eric Solomon. Started in 1989 but not in Spain until mid 90's.
- Rare Wine Co. (Mannie Berk), Ole Imports (Patrick Mata), Vinos & Gourmet (Jose Pastor)...and others.
  
- What do they represent?



## WHAT IS THE RENAISSANCE?

- A coming back to “classics” and “tradition”
- Small lesser known appellations
- Indigenous varieties
- Natural wines
- Biodynamics
- Sub divisions or special parts of better known appellations
- *terroir* driven wines
- smaller producers



## HOW DOES POLANER RELATE?

- Our portfolio now fully represents what we as a company are all about. It is stylistically in line with the other countries in our book.
- We have gained control of the direction the portfolio takes – the new producers, with Rare Wine Co. producers, and us are in full alignment.
- Replacements? Yes and No...\$'s hopefully...story is different!
- Context/Story of portfolio is key!
  - Our style and profile of wines
  - Transparent, Integrity to place and varietal
  - Indigenous varieties
  - Responsible farming and winemaking
  - Quality Price Ratio
  - Lesser known DO's with interesting wines



# 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.



## Lurra – Navarra

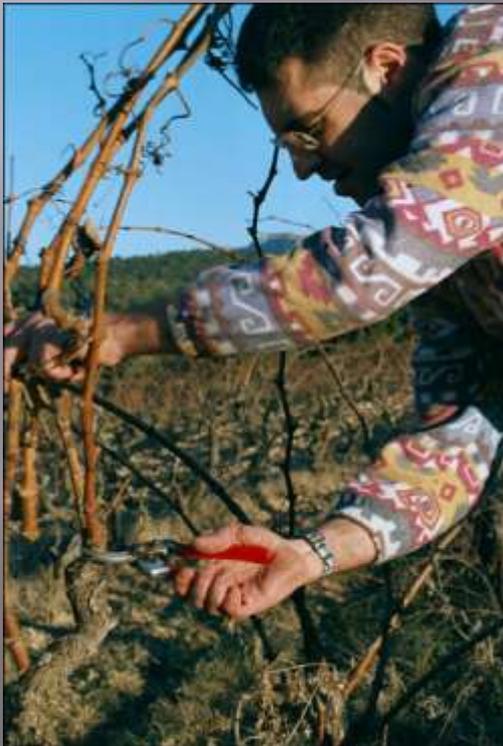


- Private label for Polaner but from a specific winery with estate owned vineyards.
- Warmest part of Navarra - in the part that hooks around Rioja
- Vineyards at high altitudes at an average of 1300 feet
- Pure representation of Garnacha from this appellation. Simple wine with no oak.
- Value driven wine from a variety that has name recognition but from a place that does not...different take on the grape.

## Zuazo Gaston – Rioja Alavesa

- ❖ Family owned winery with a long history of growing grapes in Alavesa
- ❖ Used to sell to larger bodegas or local coop
- ❖ Own 50 hectares of prime vineyards on clay and limestone in the hillside vineyard lands of Alavesa
- ❖ Producing wine the traditional Rioja way by aging in American oak and bottle aging according to the rules of Joven, Crianza, Reserva and Gran Reserva.
- ❖ All wines are blends of the local Rioja varieties.
- ❖ Straightforward traditional fermentation and aging.





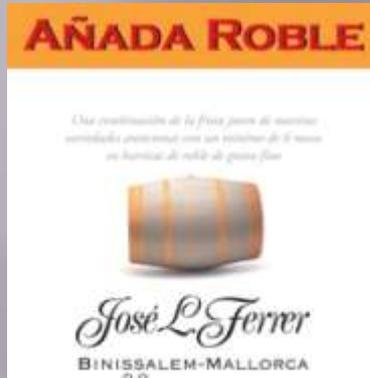
## Vendrell Rived – Sere' Barrica - DO Montsant

- Josep M Vendrell is only 28 and learned organics and natural winemaking with Capcanes.
- Farming his family's vineyards in Marca – southern village in the Montsant – organically.
- He and his father do everything themselves – small production here!
- Spontaneous fermentation.
- Only Garnacha and Samsó (Cariñena) in the wine – no foreign varieties.
- No new oak – 5 months in 1-5 year old barrels.
- Mixture of soils: clay, limestone and slate.
- Sere' is the name of the wind which blows through the Montsant.

Bodegas Sierra Norte –  
“Temperamento” – Utiel-Requena

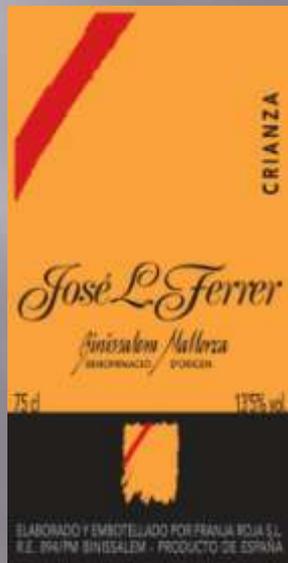
- Small not often found appellation in Valencia.
- Local indigenous variety is Bobal which is often grown for bulk wines due to its tremendous vigor.
- Organic viticulture
- Spontaneous fermentation
- 60 year old vines recuperated onto trellising to help save them.
- Limestone soils at high elevations – 3,000 feet on average.
- Temperamento is a reference to the Spanish “temperament” of being very positive and fun.
- Label is of a cave drawing found very close to the vineyard.





## Jose L. Ferrer – Binissalem-Mallorca

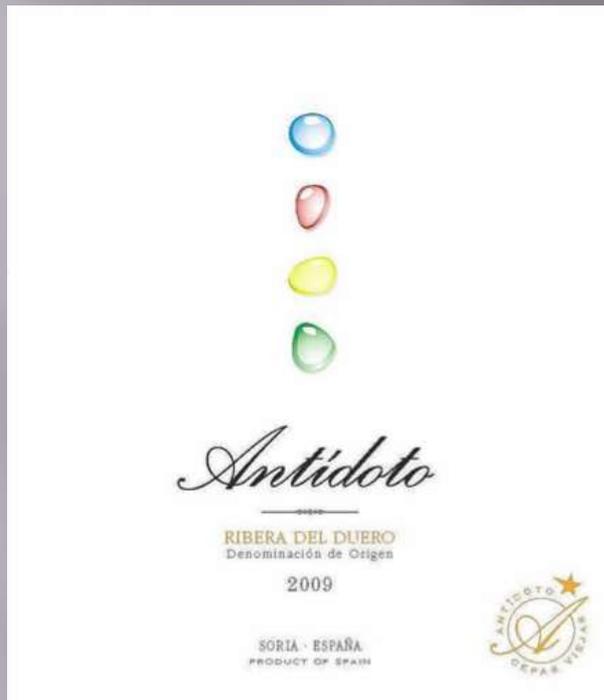
- Winery founded in 1931 by Jose L. Ferrer
- DO not founded until 1990
- Estate owned vineyards
- Soil is a red limestone called “Call Vermell”
- Indigenous varieties of Mantonegro, Callet and Moll.
- Spontaneous fermentations
- American oak is traditional
- Añada Roble – 6 months in oak and 3 plus months in bottle
- Crianza – 10-12 months in oak and 12 plus months in bottle.
- Most dominant and traditional producer on the islands.



## Lezcano-Lacalle – Cigales

- ❖ DO founded by Felix's father in 1991
- ❖ Winery founded also in 1991
- ❖ 1<sup>st</sup> winery to make Red wines – all others made Rosado
- ❖ 2<sup>nd</sup> winery started making reds in 1996
- ❖ They have the highest vineyards at 800+ meters.
- ❖ limestone soils with lots of gravel
- ❖ Two Pagos or vineyards - Valdeatima with a very long history and Zapatera.
- ❖ They use a hand basket press
- ❖ traditional red system of Crianza and Reserva
- ❖ Tempranillo dominates but here there is a tradition of blends
- ❖ American Oak





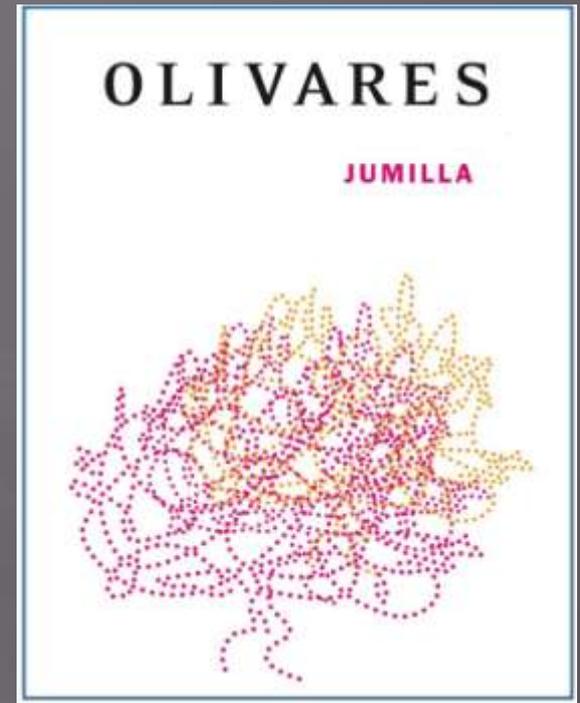
## Antidoto – Ribera del Duero – Soria subzone

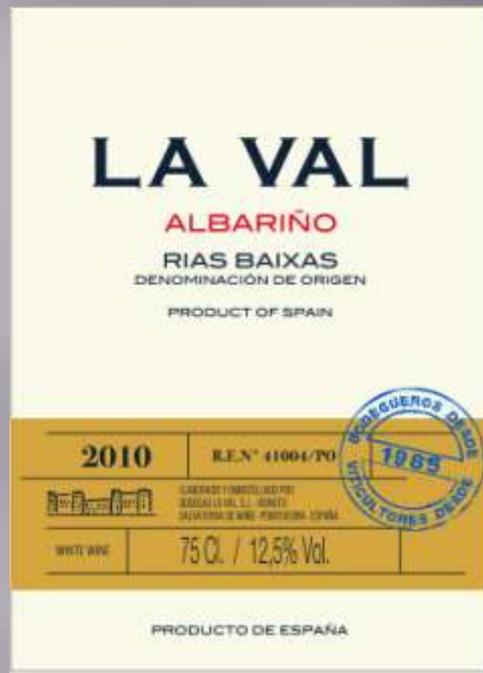
- Project started by Bertrand Sourdais from Chinon's Domaine de Pallus and David a former colleague at Atauta
- Soria is a very special subzone of Ribera
  - Far eastern section – colder and higher in altitude
  - Large number of old vines and many ungrafted
- Grapes for Antidoto come from mostly Sand sites blended with a touch of Clay and a tiny bit of Limestone for structure.
- Spontaneous fermentation
- Aged in 3 year old Haut Brion barrels



## Olivares – Jumilla

- Producer discovered for its late harvest sweet wine – called Dulce
- Large holdings of old vines – 100 + years old ungrafted
- High elevations – 825 meters
- Northern part of DO where it is cooler
- Monastrell or Mourvedre is the focus
- Sandy based soils
- Rosado this year is all Saignee





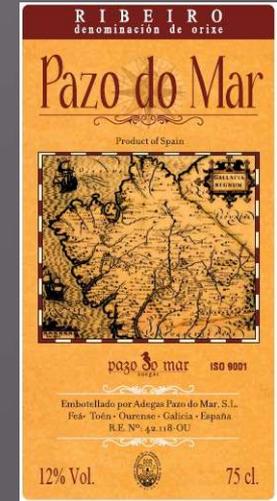
## La Val – Rias Baixas

- All estate owned vineyards
- Condado do Tea subregion
- traditional pergola trellising system
- established in 1985 and is one of the pioneers in the appellation
- They harvest early in this subzone
- 100% Albariño
- 20+ year old vines
- Screw cap coming with 2011 vintage!



## Pazo do Mar & Finca Os Cobatos – Ribeiro and Monterrei

- ❑ Both properties are owned by the Mendez family
- ❑ Both wines from estate owned fruit
- ❑ Responsible viticultural practices
- ❑ 30 plus year old wines
- ❑ Spontaneous fermentations and No Oak
- ❑ Ribeiro is the 3<sup>rd</sup> oldest DO in Spain
- ❑ Pazo do Mar is a blend of Treixadura, Torrontes, Godello
- ❑ Monterrei is a fairly new and upcoming DO.
- ❑ Monterrei is inland and warmer but higher in altitude – also a lot of slate vineyard sites.
- ❑ Finca Os Cobatos is all Godello



## Javier Sanz – Rey Santo – Rueda

- Family owned and operated for 4 generations – founded in early 19<sup>th</sup> century
- Estate owned fruit
- In the area of La Seca on a plateau at 2,300 feet above sea level.
- Many of the vineyards are over 50 years old
- Harvesting takes place late at night during the coldest portion of the day so the grapes are cool.
- 4-6 hour maceration with skins before a gentle pressing
- Wine ages on the lees until bottling
- Soils are sand and pebbles on the surface with a layer of clay beneath to retain water.
- Basic Rueda is a blend of Verdejo and Viura
- Also a 100% Verdejo wine



## Bohigas – DO Cava and Catalunya

- The family estate is located 45 minutes west of Barcelona near the village of Odena
- Family roots here go back to the 13<sup>th</sup> century as grape growers
- Their first bottling of Cava was in 1870
- The first usage of the name Bohigas on a bottle was in 1978
- All estate grown fruit
- Cava's focus on the traditional varieties of Xarel-lo, Parellada and Macabeo (Viura)
- Longer lees aging than most cava in the same category
- Low dosage for the categories as well
- Xarel-lo dominates the cava due to its ability to stand up to long lees aging
- Trepat is the focus for the Rosat which is the local indigenous variety...most Rosat cavas are Pinot Noir or Monastrell

