

WINE ROUTES OF
SPAIN





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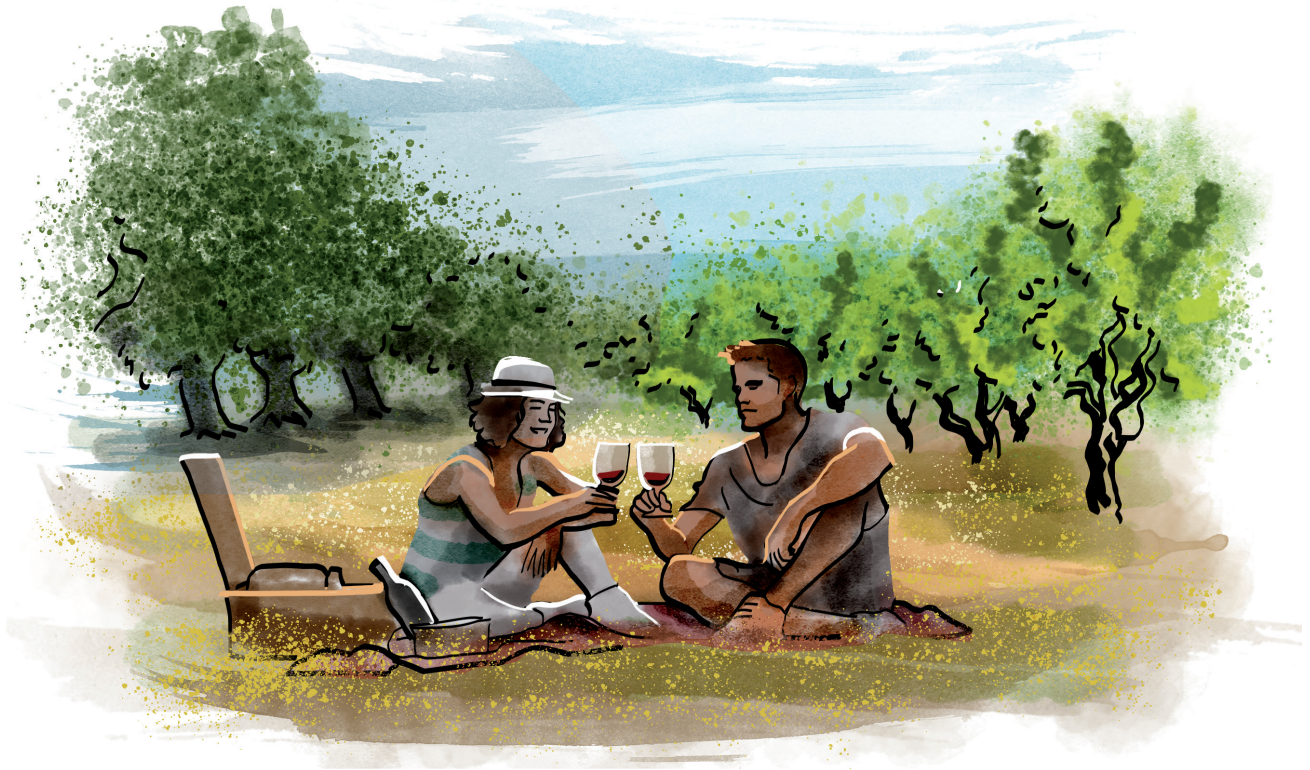
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WINE ROUTES OF SPAIN



THE HISTORY OF SPAIN'S WINE CULTURE SPAIN IS A WINE LOVERS' PARADISE

From north to south, you will find numerous wine routes that will guide you into the history, character and culture of the country. Travel through a world of sensations, aromas and flavours and discover unique experiences.

Visit Spain's wineries and learn the secrets of how wine is made, sleep amid vineyards or go on a wine tasting course. Sample the best wines from each region in any of the hundreds of itineraries, hotels and experiences available to you all over Spain.

Enjoy the wide diversity of red, rosé, white, sparkling and fortified wines. Spain's different climates ensure a wide variety of wines to suit all tastes at any time of day. From the freshness of Galicia's Albariño to the character of Rioja, the

versatility of Ribera del Duero and Andalusia's treasure – wine from Jerez, better known as Sherry. The experts rate the products of many Spanish winemakers amongst the best in the world.

Through their popular festivities, Spain's towns and villages maintain ancestral traditions alive: the Wine Battle in Haro (La Rioja) and the wine-harvest festivities in Jerez (Cadiz) and Logroño, also in La Rioja. Spanish wines are synonymous with innovation and avant-garde.



GEOGRAPHY AND CLIMATE SHAPING SPAIN'S WINE LANDSCAPE

Wine landscapes are all different, each route is unique for its colours, its aromas and its flavours.

Nature parks, mountain ranges, wetlands, biosphere reserves, beaches, bird watching areas, hiking trails and viewpoints for enjoying the countryside and all it has to offer. The varied climate around the country are perfect for growing different kinds of grapes and turn the scene into a beautiful vineyard landscape to explore.



1

SHERRY WINE AND
BRANDY DE JEREZ ROUTES

The Jerez region has more than 7,000 hectares of vineyards which, for centuries, have been the cradle of Sherry and Jerez Brandy, prized gems in the world of wine.

PAIRING YOUR WINE
WITH THE LOCAL
GASTRONOMY

Sherry wine is the perfect accompaniment to a wide array of local cuisine proposals. *Manzanilla* and *fino* go well with local fish dishes like snapper Rota style, Sanlúcar lobsters, fish from the estuary, garlic prawns or *pescadito frito*. *Oloroso* goes excellently with bull's tail, a traditional meat dish from the region. *Moscatel* and *Pedro Ximénez* combine exceptionally with desserts based on dark chocolate or with cheeses.

MUST-VISIT IN THE REGION

- The rich culture of sherry in the municipalities of **Chiclana, Chipiona, El Puerto de Santa María, Jerez de la Frontera, Puerto Real, Rota, Sanlúcar de Barrameda** and **Trebujena**.
- **Doñana National Park**, a UNESCO World Heritage Site and a biosphere reserve.
- An experience with sherry wine, *tapas* and flamenco performance.
- **The Jerez Circuit**, one of the world's most attractive tracks.

MAIN TYPES OF WINES

Manzanilla, Fino, Amontillado, Oloroso, Cream, Pedro Ximénez, among others – from the palest yellow to the most intense mahogany, the wide range of sherry wines is the result of two very different but equally genuine ageing processes.



Pedro Ximénez



Palomino



Moscatel





2

RIBERA DEL DUERO WINE ROUTE

The Ribera del Duero is a natural region with small hills and fertile meadows following the course of a calm and serene river, the Duero. A landscape of changing colours carpeted with a varying fabric of vineyards and hills.



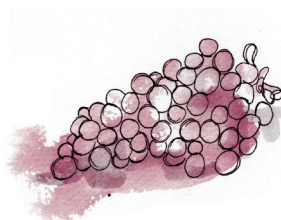
Lechazo

PAIRING YOUR WINE WITH THE LOCAL GASTRONOMY

One of the region's star dishes is undoubtedly suckling pig or *lechazo*. Top that up with delicious sausages like *morcilla* or *chorizo*, garlic soup or lamb chops and combine them with any of the wines of Ribera del Duero.

MUST-VISIT IN THE REGION

- Age-old underground wineries, forts like **Peñafiel Castle**, the site of the Provincial Wine Museum, and the **Monastery of Saint Mary of Valbuena**, the birthplace of Ribera wines.
- The historical villages of **Aranda del Duero**, **Peñafiel**, **Roa del Duero** or **San Esteban de Gormaz**.
- The exclusive beauty treatments using vinotherapy.



Tempranillo

DOMINANT VARIETIES

The Ribera has a common denominator: the *Tempranillo* grape. Under the name *Tinta del País* or *Tinta Fina*, this native fruit from Ribera del Duero, provides the colour, aroma and body that make Ribera unrepeatable wines.

3 PENEDÈS WINE ROUTE

The Penedès region, located just 30 minutes from Barcelona, blessed with wonderful beaches and protected by mountains in the interior, has a remarkable landscape characterized by endless vineyards dotted with country houses, unique historical sites and a host of wineries. Penedès region is the land of Cava, a naturally sparkling wine with an unmistakable flavour.

PAIRING YOUR WINE WITH THE LOCAL GASTRONOMY

Taste the local cuisine based on poultry, sausages and pies, washed down by the local wine. The most traditional recipes use poultry, with the Muscovy Duck and local Penedès poultry as the prime ingredients. You can also enjoy delicious seasonal dishes like *xató*, a typical salad dish. Sweet delicacies include the *catànies*, *carquinyolis* and *garlandes*.

MUST-VISIT IN THE REGION

- Explore the region by hiring a hot air balloon, by bike, on horseback, on foot or following themed routes.
- Meet the modernist architecture style in the villages of **Sant Sadurní d'Anoia**, **Vilafranca del Penedès** and **Gelida**.
- Discover a unique tradition: the **Castells** or human towers, one of Europe's most genuine cultural landscape.
- The **Miravinya route**: lookout for the points of the wine-growing landscape.

DOMINANT VARIETIES

The wines of Penedès are mostly made from traditional grape varieties (*Xarel·lo*, *Macabeu* and *Parellada*) but other grapes have been introduced lately. Most of the wines are young and offer great aromatic qualities.



Xarel·lo



Viura Macabeo



Parellada



4 RIOJA ALTA WINE ROUTE

The Rioja Alta Wine Route is La Rioja's wine-producing area par excellence. It is here that the region's wine culture was mainly developed and where its most prestigious wines come from.



Potatoes Riojana style

PAIRING YOUR WINE WITH THE LOCAL GASTRONOMY

The Rioja's local cuisine includes vegetables and meat dishes like beef stew or the tasty *Sarmiento* baked chops. The local Rioja-style cod and potatoes, *piquillo* peppers stuffed with meat are a delicacy that you can find on this route and that pairs perfectly with Rioja's magnificent wines.

MUST-VISIT IN THE REGION

- Meet the historic cellar neighbourhood of **San Asensio** and **Haro**.
- Drop into a wine merchant and pick up some wines from small wineries that you will not find anywhere else.
- Visit the **Wine Culture Museum of Vivanco** in Briones.
- Discover the secrets of a castle-winery within a walled enclosure dating from the 14th Century.

DOMINANT VARIETIES

Rioja Alta is a land of age-old wineries. So young, aged, reserve, claret and white wines start appearing as you tour the area's wineries. The *Tempranillo* variety occupies a growing area of more than 75% of the Rioja graded Designation of Origin. And the variety *Garnacha Tinta* with 9,150 hectares approximately, represents around 18% of the wine-growing area of the denomination.



Tempranillo



Garnacha Tinta

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CALATAYUD WINE ROUTE

The Calatayud wine route is one of the highest-altitude wine routes in Spain. Some of its vineyards are over one-hundred years old and endure extreme natural conditions which are ideal for the production of top-quality, highly acclaimed wines.

PAIRING YOUR WINE WITH THE LOCAL GASTRONOMY

Calatayud offers true gastronomic treasures based on the products of its fertile lands. The prestigious *Ternasco* meat pairs excellently with Calatayud wines. Mention should be made of the Conger-Eel – although a sea fish, it is part of the bilibilitana cuisine as if it was an autochthonous ingredient.



Ternasco



MUST-VISIT IN THE REGION

- Discover the superb historical heritage – the fine instances of **Mudejar art** found throughout the area were declared World Heritage Site by UNESCO.
- Visit unique natural spots such as the **Monasterio de Piedra**.
- Become a wine expert for one day, take part in photography tours, mountain-biking tours or go trekking amongst vineyards.

DOMINANT VARIETIES

Over one-hundred-year-old vines, the high altitude of most vineyards and extreme weather conditions with exceedingly hot and dry summers plus severe frost in winters shape the motto of Designation of Origin. Calatayud: extreme vineyards, high-end wines.



Garnacha Tinta



Tempranillo



6

RIOJA ALAVESA WINE ROUTE

Set in the south of the Álava province, part of the Basque Country, Rioja Alavesa invites you to experience the contrasts between underground wineries, family wine cellars and age-old wineries in contrast with the most avant-garde architectural projects of the day.



PAIRING YOUR WINE WITH THE LOCAL GASTRONOMY

The traditional cuisine like potatoes Rioja's style with *chorizo*, lamb chops grilled or lamb cheeks in red wine, pairs perfectly with a selection of great wines from Rioja Alavesa. Do not forget to taste the miniature culinary works of art – the *pintxos* and the mini-casseroles.

MUST-VISIT IN THE REGION

- Enjoy tasting courses, tours of bronze-age settlements, outdoor leisure activities and strolls through the area's walled towns, vineyards and dolmens.
- Find authentic architectural gems like **Bodegas Baigorri**, **Bodega de Marqués de Riscal**, designed by Frank Ghery, designed by Iñaki Aspiazú, and **Ysios** by Santiago Calatrava.
- Visit **Laguardia**, proudly sat on the top of a hill, and the capital of the Basque Country, Vitoria-Gasteiz.

DOMINANT VARIETIES

The wines of Rioja Alavesa enjoy a well-earned prestige. The quality of these wines is largely due to the clay-calcareous soil, the climate and the location of the vineyards behind the Cantabria mountains. Most of the wine is made from the *Tempranillo* grape variety which produces a bright coloured red, fine aroma, fruity flavour and pleasant palate.



Lamb chops grilled



Tempranillo



Garnacha Tinta

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RÍAS BAIXAS WINE ROUTE

The Rías Baixas Wine Route covers the westernmost part of Galicia, running from the border with its neighbour Portugal in the south and northwards where it enters the province of La Coruña.

PAIRING YOUR WINE WITH THE LOCAL GASTRONOMY

The region is internationally known for its excellent seafood. The wines of the Rías Baixas Designation of Origin should be matched with fish dishes made with scallops, razor clams, crabs, octopus, cockles or lobsters. This area can also boast excellent meat, fish, fruit, vegetables and dairy products, all of which with the highest quality, making it a gastronomic paradise.



MUST-VISIT IN THE REGION

- Stroll around the communities of **Sanxenxo**, **O Grove** and **Cambados** and raise a glass of Albariño while you treat yourself to some delicious seafood.
- Visit the **Siradella** viewing point, that offers spectacular views over the **Arousa estuary**.
- Stay in a typical Galician *pazo* or mansion, the amazing country houses of Galicia.

DOMINANT VARIETIES

Under vines beside the Atlantic Ocean grows a unique grape, *Albariño*. The Rías Baixas Designation of Origin is one of the strictest on the international scene. Its wines are made exclusively with grape varieties native to the area, and methods of cultivation must respect traditional customs like expertise in vine training, small terrains or harvesting by hand.



Albariño



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