

ADVERTISEMENT

# WINES FROM SPAIN

## Journey in a Glass

For wine lovers, Spain offers the ultimate adventure, with grapes growing in nearly every nook of the country from the mountains to the sea. Here, over 200 native varieties, 139 designated wine regions, and 121,000+ hectares of organic vineyards crisscross the land, and locals appreciate life with a good bottle of vino. Sip your way through stellar regions, and discover a few stops you won't want to miss.

**FWS** Foods and Wines  
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## Delve into Green Spain & the Duero River Valley

Discover Albariño from the cool, misty climate of Green Spain in the northwest, facing the Atlantic Ocean—then expand your palate and explore prized red wines of the Duero River Valley to the east.



### DO Rías Baixas



#### Mar de Frades Albariño Atlántico

With its iconic blue bottle symbolizing the modernity of Atlantic winemaking, this refreshing white wine honors the deeply rooted traditions of Albariño grapes. In the Galician language, its name means “Sea of Friars,” a reference to the historic pilgrimage point where this sailboat-inspired winery now sits.

### DO Toro



#### Vatán Tinta de Toro

Founded in 2010 by modern winemaking pioneer Jorge Ordóñez, the estate preserves ungrafted vineyards of Toro's oldest clones of Tinta de Toro. Vatán, the estate's flagship wine, exemplifies the fluid and elegant style of Toro, while maintaining the region's characteristic power and structure.

### DO Ribera del Duero



#### Torres Celeste Crianza

With vines growing at 3,000 feet above sea level, this wine made from Tempranillo grapes has set its ambitions high, aiming to craft a bottle that's worthy of its terroir yet that keeps evolving, vintage after vintage. The results are big, with ripe black fruit and notes of coffee and dried plums.



#### Condado de Oriza Gran Reserva

Made from the very best Tempranillo grapes grown on 40-year-old vines, this wine is distinctive and special. Aged for 24 months in American and French oak barrels, and another 36 months in the bottle, it offers ripe berry fruits, balanced tannins, and a lovely long finish.



#### Tinto Pesquera Crianza

For more than 40 years, the Familia Fernández Rivera has been producing wines to please the most discerning palates. Exemplifying the ideal combination of elevation and well-drained soil, this wine is silky and sumptuous, with fresh aromatics and red berry fruit notes.

## Explore the Ebro River Valley & Meseta

Best known for its red wine and Tempranillo grapes, where Rioja reigns supreme, the Ebro River Valley also produces many exciting whites and rosés. Another region worth adding to your radar is the expansive Meseta to the south, where organic vineyards abound.



### DO La Mancha



#### Lobetia Single Vineyard Cabernet Sauvignon

Coming from the single estate of Dominio De Punctum, this biodynamic wine is produced without herbicides, pesticides, or animal products—making it vegan-friendly. After six months in American oak barrels, it's complex and fruity, with notes of blackberry and black cherry.

### DOCa Rioja



#### Marqués de Cáceres Reserva

The carefully selected grapes, which are 85% Tempranillo and 15% Graciano and Garnacha, come from sun-soaked vineyards and old vines producing lower yields. To achieve a rich and velvety wine with great depth, it's barrel-aged for 22 months and two years in the bottle.



#### Muga Reserva

Merging family tradition and innovation, this winery hasn't lost any of its authenticity. With an on-site cooperage, it's the only winery in Spain that makes all of its vats and barrels. Here, old-world methods include racking casks by gravity and fining the wine with fresh egg whites.



#### Pata Negra Special Edition Crianza

This 12-month barrel-aged wine is refined enough to serve with a steak dinner or roast, but approachable enough to have with weeknight pizza. On the nose, red-fruit aromas combine with vanilla, clove, and aromatic herbs, and on the palate, this wine is tasty and structured.



## Take Your Time in DO Cava

The history of Spanish fizz spans more than a century, and today Cava is at the forefront of quality sparkling wine. The first bottles of Cava were produced in 1872 using the *método tradicional* in the seaside town of Sant Sadurní d'Anoia, about an hour from Barcelona. Now, nearly 150 years later, this sparkling wine is governed by a strict set of guidelines and classifications that highlight the unique origins and long aging of Cavas.

Spanning from a “young” Cava de Guarda (aged in the bottle nine months) to the highest quality designation, Cava de Guarda Superior (aged for a minimum of 18 months and, by 2025, made with 100% organic grapes grown on vines at least 10 years old), Cavas are distinctive and versatile—the perfect pairing for any meal.

To learn more about Cava, visit [cava.wine/en](http://cava.wine/en).



## Cruise Down the Mediterranean Coast

From the once-obscure DOCa Priorat to the Capital of Cava, Spain's Mediterranean coast offers a wide range of styles and produces some of the world's most celebrated wines.

### DO Cava



#### Anna de Codorníu Blanc de Blancs

Founded in 1551, Codorníu is Spain's oldest winery and considered by many to be the House of Cava. Its signature sparkling wine features a unique blend of Chardonnay and the three traditional Spanish varietals: Parellada, Xarel-lo, and Macabeu. The fine bubbles and creamy finish pair beautifully with food.



#### Parés Baltà Blanca Cusiné Gran Reserva Brut Nature

Hand-harvested, biodynamic Xarel-lo grapes—grown in the protected Parc del Foix mountains just south of Barcelona—play a starring role here, supported by Chardonnay and Pinot Noir. Aged for a minimum of 72 months in the bottle, it's a rare expression of finesse and elegance.



#### Clos de Tafall Old Vines

Aged for 12 months in French oak barrels, this blend of old-vine Grenache, Carignan, and Cabernet Sauvignon is worthy of the Priorat appellation. Spice-tinged red and blue fruit and violet pastille flavors add complexity on the palate, leading to a long, precise finish with subtle tannins.

Get to know more about Spanish wines at [foodswinesfromspain.com/spainfoodnation](http://foodswinesfromspain.com/spainfoodnation).