

# EAT & DRINK SPAIN

HISTORIC BODEGAS OF SPAIN  
24th of June 2021

Spain spreads passion  
to your food

**#SpainFoodNation**



## **Historic Bodegas of Spain**

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**24 czerwca 2021 online**  
**Historic wineries in Spain**  
**Hiszpania winnice z wielowiekową historią**

Michał Stykowski

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### Michał Stykowski

Michał Stykowski is a wine expert and wine educator. He is related to WinerePublic company, training the sommelier students and selling wine in gastronomy. He specializes in Spanish wines. He is the first and only one in Poland with the title of Spanish Wine Scholar from the American Wine Scholar Guild. Michał is also involved in promotion of Spanish wines out of his professional career, commenting tastings Degusta España as part of cooperation with the Spanish Embassy, collaborating with many Spanish wine regions, such as Rias Baixas, or appellations from the Castilla La Mancha province. He travels to Spain very often, using every chance to visit Spanish wineries and vineyards and to try Spanish wines.



DE 1872  
**CODORNÍU**

## Cava Codorníu Clásico Brut

Winery:	Codorníu
Contact :	<a href="https://www.codorniu.com">https://www.codorniu.com</a>
Importer	Cerville
Varietal:	Macabeu, Xarel·lo, Parellada
Origin:	D.O. Cava

The Raventós Codorníu group is the first oldest family company in Spain and the 17th in the world. More than 460 years of history dedicated to the elaboration of wines and cavas of great value have led the group to run 14 wine cellars in the best wine-growing areas of the world. Codorníu wines capture the rich essence of the winemaking tradition and the innovative spirit which has turned this company into a respected world leader in viticulture and oenological knowledge. To date, the Raventós Codorníu group owns more than 3,000 hectares of vineyard, thus becoming the largest vineyard owner in Europe.

Codorníu has been bringing you the best cavas for more than 18 generations.

The grapes for Codorníu Clásico come from the Cava Appellation of Origin region where these local varieties attain their maximum typicity. They are grown on vine plots selected by Codorníu's viticulture and winemaking teams throughout the year in order to continuously care for the vines, monitor ripeness and determine the right moment to harvest so that the grapes enter the winery in optimal conditions, once they have been carefully and rapidly transported.





# de ALBERTO

BODEGAS HIJOS DE ALBERTO GUTIÉRREZ, S.A.

## Viña Lisonja Verdejo 100%

Winery:	Hijos de Alberto Gutiérrez
Contact :	<a href="https://www.dealberto.com">https://www.dealberto.com</a>
Importer	Monde Wine
Varietal:	Verdejo
Origin:	D.O. Rueda

The wineries Bodegas De Alberto is one of the most striking examples of the preservation of traditional wine production legacy. In the heart of Castilla y León and within the Appellation of origin Rueda, the wineries Bodegas De Alberto are located in an old farmhouse founded by the Dominican Religious Order in the 17th century. The old art of making wine has been maintained for more than 350 years, accumulating the know-how of several generations. Through the subterranean galleries and the large brick barrel vaults, which cover the subsoil of Serrada for more than one kilometer in length, we discover the winery Memoria Habitada or Inhabited Memory, kept alive uninterruptedly for more than three centuries and in a last period, from 1941. The family winery Hijos de Alberto Gutiérrez, now in its fifth generation, has looked after these wineries as a priceless cultural heritage.

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## Bordón Viña Sole Reserva 2011

Winery:	Bodegas Franco Españolas
Contact :	<a href="https://www.francoespanolas.com">https://www.francoespanolas.com</a>
Importer	Rafa Wino
Varietal:	100% Viura
Origin:	D.O. Ca Rioja

Bodegas Franco-Españolas was born in 1890 as the union between Spain and France, when the French came to the region trying to replenish their vineyards devastated by the phylloxera disease. The privileged location of the winery, on the banks of the Ebro River, has made Bodegas Franco-Españolas a witness to the history of Logroño.

The vines for Viña Sole grow in alluvial soil, the remnants of an ancient glacier in Sojuela. The vineyard faces north, which is perfect to withstand the hottest summers, and located at approximately 640 m above sea level, with vines that are on average 80 years old. These are perfect conditions for Viura. The must is fermented in contact with the grape skins and pulp, with a daily pump-over. The wine undergoes malolactic fermentation in 225-liter Bordeaux barrels. For wines aged during 18 months in new French and American oak barrels (with lees). The wine is stirred weekly to rotate the lees, thus obtaining more volume in the wine in a natural way. This is accompanied by rackings every 6 months.

Bordón Viña Sole Reserva was served at the Crowning Ceremony of King Juan Carlos I in 1975 at the Royal Palace, Madrid.



## Ètim L'Origen 2018

Winery:	Falset
Contact :	<a href="https://www.etim.cat">https://www.etim.cat</a>
Importer	la Tienda
Varietal:	95% Garnacha tinta 5% Cariñena 5% Syrah
Origin:	D.O.P. Montsant

The Cooperative Falset, founded in 1912, brings together more than 250 families of grape growers who have lived in the villages of Falset and Marça for generations. The winery building in Falset is a jewel of Modernism and is one of the Cathedrals of Wine designed by the architect Cesar Martinell, a disciple of Antoni Gaudi.

The vineyards are over 50 years old and of low production; slate, clay, calcareous and sandy soils, at a height of 350-500 m. Harvest begins in mid-September and ends in late October. Each crop has an independent control, to ensure that the particularities of the soil leave their mark on the grapes. After selecting the best Garnacha, it is fermented in stainless steel and at a controlled temperature, followed by a maceration phase at 14°C and then the alcoholic fermentation at 22°C. After pressing, malolactic fermentation begins, which allows us to achieve a more stable color and great aromatic cleansing. The wine is aged for 18 months in French oak and is bottled after a gentle filtration.



VIÑA MAYOR

## Viña Mayor Crianza 2018

Winery:	Grupo Bodegas Palacio 1894 / Viña Mayor
Contact :	<a href="https://www.grupobodegaspalacio.es">https://www.grupobodegaspalacio.es</a>
Importer	Wine Express Limited
Varietal:	100% Tempranillo
Origin:	D.O. Ribera del Duero

Located in the so-called “Golden Mile”, the most prestigious area of the appellation, Bodegas and Viñedos Viña Mayor gathers the Ribera del Duero’s great strengths. A winery with an innovative spirit and a profound respect for the environment (Wineries for Climate Protection WfCP certification). Viña Mayor Crianza 2018 comes from selected, hand-harvested grapes. Fermented in stainless steel tanks, with temperature control. 18 days post-fermentation maceration. Ageing in barrels of mainly French oak, with a small percentage of high-quality American oak, medium toast, of 300-liter capacity. Ageing in barrel for at least 12 months. Six months’ bottle ageing.

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## Pago Florentino 2018

Winery:	Bodegas Arzuaga Navarro
Contact :	<a href="https://arzuaganavarro.com">https://arzuaganavarro.com</a>
Importer	Vininova
Varietal:	100% Cencibel
Origin:	Vino de Pago

Pago Florentino is made every year with the best grapes from finca La Solana located in La Mancha. The vineyard is located at the foot of a hill, protected by a mountain and facing south, towards two natural lagoons. The weather characteristics are very particular, with winters having temperatures below zero and hot summers when the temperature can exceed 40 °C. There are stones (galets) on the surface of the soils providing perfect drainage and the subsoil with clays with a high retention potential. Thanks to this, the vines in summer suffer moderate water stress and a layer of slate underneath works as a raft.

As for Pago Florentino 2018, on the 3rd September, when the grapes were at their optimum ripening point, the harvest began. The bunches were selected on the table and subsequently destemmed. The grapes were transferred to the stainless-steel tanks by gravity, were macerated for 3 days in cold and later the alcoholic fermentation was carried out at a temperature below 27°C. After this alcoholic and malolactic fermentation in new French and American oak barrels, the wine aged for 12 months in the same barrels.



## Aquadeus mineral water

Winery: Aquadeus

Contact : <https://www.aquadeus.es>

Natural mineral water of low mineralization. The small natural amount of total minerals (including nutrients) is the secret of natural mineral waters. It is ideal for the preparation of baby food and for low sodium diets, as well as for the healthy daily hydration of the body.

Protected from any contamination, in an area of notable ecological value, Aquadeus springs forth, probably one of the most balanced natural mineral waters on the market and its chemical composition makes it unique in the world. In these privileged natural surroundings, each drop of rain travels through the rocky materials formed millions of years ago, this rain filters through the rocks balancing its chemical composition and emerges at a constant temperature of 12°C throughout the year, ensuring that its qualities remain intact throughout the entire product's life cycle.



## Rosquilletas Breadsticks

Winery: Vicent Pan

Contact : <http://www.finashorneados.es>

Finas Horneados is a family business with a long history of traditional breadmaking and extensive experience in the bakery sector. Their products Picos, Finas and Rosquilletas combine the finest raw materials with traditional artisan processing.

Rosquilletas (Spanish specialty breadsticks) are originally from Valencia. These oven-baked breadsticks are made with virgin olive oil and high oleic sunflower oil, creating a range of flavors to suit all tastes and needs. Enjoy the Finas Horneados experience. The ingredients of Rosquilletas Finas are wheat flour, extra virgin olive oil, high oleic sunflower oil, salt without additives and yeast.

#alimentosdespaña

A  
B  
C  
D  
E  
F

ANTLÁNTICO  
OCEANO  
ANTLÁNTICO

OCEANO  
ANTLÁNTICO

Canarias

LA PALMA  
ISLAS CANARIAS  
TACORONTE-ACENTEJO  
VALLE DE LA OROTAVA  
YCODEN-DAUTE-ISOR  
LA GOMERA  
ARONA  
GRAN CANARIA  
EL HIERRO  
LANZAROTE



# Wines

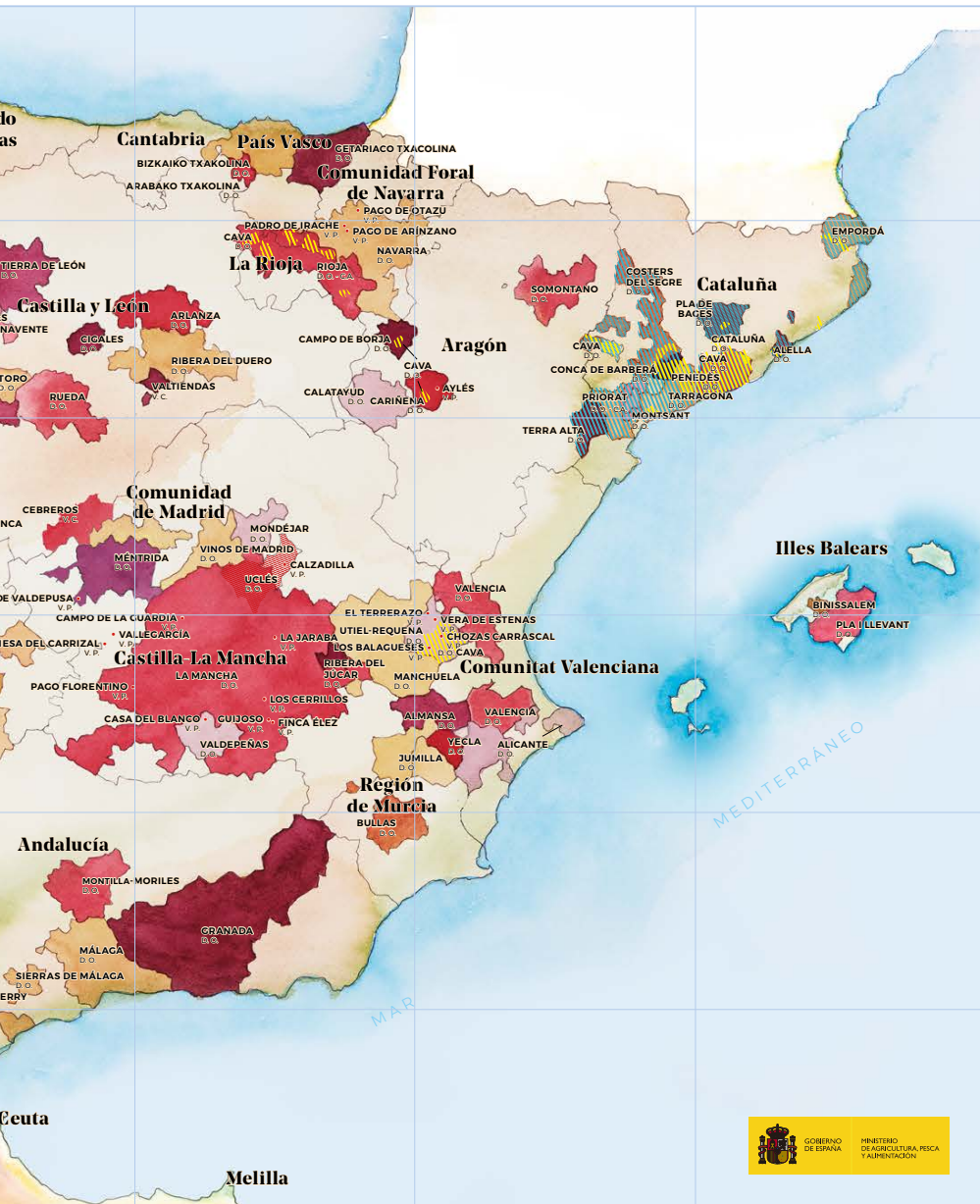
WINES WITH PROTECTED  
DESIGNATION OF ORIGIN  
(PDO)



DENOMINACIONES DE ORIGEN (D.O.)

FI. ABONA. Canarias	86. CONCA DE BARBERÀ. Cataluña	C6. MENA. Aragón
87. ALELLA. Cataluña	E4. CONDADO DE HUELVA. Andalucía	C5. MONCAYO. Aragón
D5. ALICANTE. Comunitat Valenciana	86. COSTERS DEL SEGRE. Cataluña	E4. MONCAYO. Aragón
D5. ALMANSA. Castilla-La Mancha	F1. EL HIERRO. Canarias	C6. MONCAYO. Aragón
A5. ARABAKO TXAKOLINA/TXALOLI DE ALAVA/CHACOLI DE ALAVA. País Vasco	87. EMPORDÀ. Cataluña	C6. MONCAYO. Aragón
88. ARLANZA. Castilla y León	A5. GETARIAKO TXAKOLINA/TXACOLI DE TARIJA/CHACOLI DE GETARIA. País Vasco	B5. NAVARRA. Aragón
84. BIERZO. Castilla y León	E5. GRAN CANARIA. Andalucía	B7. PENEDELES. Aragón
C7. BINISSALEM. Islas Baleares	F2. GRAN CANARIA. Canarias	D7. PLATA. Aragón
A5. BIZKAIKO TXAKOLINA/TXAKOLI DE BIZKAIJA/CHACOLI DE BIZKAIJA. País Vasco	E4. JEREZ/XERÈS/SHERRY. Andalucía	A3. B3. F. Aragón
D5. ES. BULLAS. Murcia	D5. D6. JUMILLA. Supraautonòmica	B5. RIBERA D'ARAGÓN. Aragón
85. CALATAYUD. Aragón	F1. LA GOMERA. Canarias	B5. RIBERA D'ARAGÓN. Aragón
85. CAMPO DE BORJA. Aragón	D5. LA MANCHA. Castilla-La Mancha	B5. RIBERA D'ARAGÓN. Aragón
86. CARIÑENA. Aragón	F1. LA PALMA. Canarias	D4. RIBERA D'ARAGÓN. Aragón
B6. B7. D6. CATALUÑA. Catalunya	E2. LANZAROTE. Canarias	B4. RUEDA. Aragón
B6. B7. D6. D.E. CAVA. Supraautonòmica	84. LEÓN. Castilla y León	E4. SIERRA DE SALAMANCA. Aragón
B4. CIGALES. Castilla y León	E4. MÁLAGA. Andalucía	B6. SOMMELIERS. Aragón
	D5. MANCHELA. Castilla-La Mancha	F1. TACON DE ARAGÓN. Aragón
	E4. MANZANILLA-SANLÚCAR DE BARRAMEDA. Andalucía	





**TRIDA**, Castilla-La Mancha  
**DEJAR**, Castilla-La Mancha  
**TERREL**, Galicia  
**TILLA-MORILES**, Andalucía  
**TSANT**, Cataluña  
**RRRA**, Comunidad Foral de Navarra  
**DE BAGES**, Cataluña  
**LEVANT**, Islas Baleares  
**HAS BACAS**, Galicia  
**RA SACRA**, Galicia  
**RO CALDO**, Galicia  
**NA DEL DUERO**, Castilla y León  
**NA DEL GUADANA**, Extremadura  
**NA DEL JUCAR**, Castilla-La Mancha  
**NA**, Castilla y León  
**NAS DE MALAGA**, Andalucía  
**ONTANO**, Aragón  
**MONTE-ACEITEJO**, Canarias

B6. **TARRAGONA**, Cataluña  
 C6. **TERRA ALTA**, Cataluña  
 B4. **TIERRA DEL VINO DE ZAMORA**, Castilla y León  
 B4. **TORO**, Castilla y León  
 C3. **UCLÉS**, Castilla-La Mancha  
 D6. **UTIEL-REQUENA**, Comunidad Valenciana  
 B4. **VALDORRIAS**, Galicia  
 D6. **VALDEPEÑAS**, Castilla-La Mancha  
 D6. **VALENCIA**, Comunidad Valenciana  
 D1. **VALLE DE GÚMAR**, Canarias  
 F1. **VALLE DE LA OROTAVA**, Canarias  
 C4. C5. **VINOS DE MADRID**, Comunidad de Madrid  
 D1. **YCODEN-DANTE-ISOBA**, Canarias  
**DENOMINACIONES DE ORIGEN CALIFICADA (D.O. C.A.)**  
 B6. **PRIORAT**, Cataluña  
 B5. **RIOJA**, Supraautonómica





#### VINOS DE PAGO (V.P.)

B6. **AYLÉS**, Aragón  
 C5. **CALZADILLA**, Castilla-La Mancha  
 D5. **CAMPO DE LA GUARDIA**, Castilla-La Mancha  
 D5. **CASA DEL BLANCO**, Castilla-La Mancha  
 D6. **CHOZAS CARRASCAL**, Comunidad Valenciana  
 C4. **DEHESA DEL CARRIZAL**, Castilla-La Mancha  
 C4. **DOMINIO DE VALDEPUSA**, Castilla-La Mancha  
 D5. **EL TERRERAZO**, Comunidad Valenciana  
 D5. **EL VICARIO**, Castilla-La Mancha  
 D5. **FINCA ELEZ**, Castilla-La Mancha  
 D6. **GUIJOSO**, Castilla-La Mancha  
 D5. **LA JARABA**, Castilla-La Mancha  
 D6. **LOS BALACUESES**, Comunidad Valenciana  
 D5. **LOS CERRILLOS**, Castilla-La Mancha  
 B5. **PAGO DE ARINZANO**, Comunidad Foral de Navarra  
 D4. **PAGO FLORENTINO**, Castilla-La Mancha  
 A5. **PAGO DE OTAZU**, Comunidad Foral de Navarra  
 B5. **PRADO DE IRACHE**, Comunidad Foral de Navarra  
 D4. **VALLEGARCÍA**, Castilla-La Mancha  
 D6. **VERA DE ESTENAS**, Comunidad Valenciana

#### VINOS DE CALIDAD (V.C.)

A4. **CANÇAS**, Principado de Asturias  
 C4. **CEBERROS**, Castilla y León  
 F1. F2. **ISLAS CANARIAS**, Canarias  
 E4. **LEBRIDA**, Andalucía  
 C4. **SIERRA DE SALAMANCA**, Castilla y León  
 B4. **VALLES DE BENAVENTE**, Castilla y León  
 B5. **VALTIENDAS**, Castilla y León

#### LEYENDAS

D.O. Denominación de origen  
 V.P. Vino de pago  
 D.O. C.A. Denominaciones de origen calificada  
 V.C. Vino de calidad  
 Cava (B5, B6, B7, D4, D6)  
 D.O. Islas Canarias (F1, F2)  
 D.O. Cataluña (B6, B7)  
 D.O. Uclés (C3)

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