

MASTERCLASS PROGRAM

PROWEIN 2025



DO CAMPO DE BORJA: “Historic Garnacha Project”

Speaker:

David Schwarzwälder

Monday | 17.03.2025 | H11K40 | 5:00 p.m.



BRAND WINE 1: PEÑAZUELA GARNACHA BLANCO

VINTAGE: 2024

GRAPE: Garnacha blanco

ALCOHOL: 13.5 %

PRICE (EX -WORK): 4,10 €

WINERY: Crianzas y Viñedos Santo Cristo Soc. Coop.
(Ainzon Winery)

CONTACT PERSON: Celina Brenta

E-MAIL: ventas@bodegasainzon.es

TEL: +34 603 493 231

VINIFICATION PROCESS:

This variety it's typical of the Campo de Borja region - land of Garnachas - in Aragón. The harvest only takes place once the grapes are ripe enough to ensure that the wine's structure and varietal character are expressed. Fermentation takes place for approximately 15 days at a low temperature between 15° to 18° in order to extract its full potential; using indigenous yeasts for this process. Afterwards, the wine remains in contact with lees for several months prior to bottling, where batonage takes place, achieving body and final smoothness looking for a nice acidity at the end.

TOTAL PRODUCTION OF THIS BRAND: 9.000 l

TOTAL PRODUCTION OF THE WINERY: 1.800 000 l



BRAND WINE 2: PRADOS GARNACHA

VINTAGE: 2021

GRAPE: Garnacha

ALCOHOL: 16 %

PRICE (EX -WORK): 6,91 €

WINERY: Pagos del Moncayo

CONTACT PERSON: Gonzalo Merchant

E-MAIL: bodega@pagosdelmoncayo.com

TEL: +34 976 900 256

VINIFICATION PROCESS

Harvested by hand using small crates of less than 19 kg. Maceration at low temperature and alcoholic fermentation in open vats of 5 tons for 2 weeks. Traditional treading of the grapes with the feet in open vats to obtain the best character of the free-run juice and minimise damage to the skins and pips. Malolactic fermentation in oak. 8 months in oak barrels.

TOTAL PRODUCTION OF THIS BRAND: 32.723 l

CONTACT PERSON: Marco Perez

CONTACT: marketingr@bodembodegas.com



BRAND WINE 3: BORSAO TRES PICOS

VINTAGE: 2022

GRAPE: Garnacha

ALCOHOL: 15,5 %

PRICE (EX -WORK): 8,00 €

WINERY: Bodegas Borsao

CONTACT PERSON: Maria Sancho

E-MAIL: m.sancho@bodegasborsao.com

TEL: +34 976 867 116

VINIFICATION PROCESS:

Maceration for 20-25 days in total. Fermentation in stainless steel tanks at a controlled temperature of between 25° - 30°C. The wine is aged for 5 months in new French oak Bordeaux barrels.

TOTAL PRODUCTION OF THIS BRAND: 200.000 l

TOTAL PRODUCTION OF THE WINERY: 8.500.000 l



BRAND WINE 4: FAGUS

VINTAGE: 2022

GRAPE: Garnacha

ALCOHOL: 14.5 %

PRICE (EX -WORK): 10,50 €

WINERY: Bodegas Aragonesas

CONTACT PERSON: Ana Chueca

E-MAIL: anachueca@bodegasaragonesas.com

TEL: +34 619 773 289

VINIFICATION PROCESS:

Traditional method. Fermented at 28°C with temperature control. Maceration in contact with the skin throughout three weeks. After the alcoholic fermentation we control the malolactic fermentation in French oak. Once finished the malolactic fermentation, we proceed to the decanting and pass the wine to new French oak in contact with its own skin. After this ageing we make a selection of the best oaks, the coupage of them and we proceed to the bottling. The average stay of the wine in barrels is 8-9 months.

TOTAL PRODUCTION OF THIS BRAND: 55.000 l

TOTAL PRODUCTION OF THE WINERY: 6.000.000 l

BRAND WINE 5: MORCA



VINTAGE:	2022
GRAPE:	Garnacha
ALCOHOL:	15,5 %
PRICE (EX -WORK):	39,90 €
WINERY:	Bodegas Morca
CONTACT PERSON:	Maria Dugnot
E-MAIL:	maria.dugnot@gilfamily.es
TEL:	+34 968 435 022

VINIFICATION PROCESS:

Grapes of Garnacha from small plots with low yields are hand-picked and fermented separately in small vats, then transferred into French oak barrels to complete the malolactic fermentation process. The wine spends 15 months of maturing and then every barrel is tasted and after a very strict selection we obtain a limited production of this exclusive wine. This ruby/purple-colored wine offers finesse and elegance in addition to moderately intense aromas of spice box, licorice, plums and subtle oak. Rich with velvety tannins, exceptional purity, balance and length

TOTAL PRODUCTION OF THIS BRAND: 5.000 l

TOTAL PRODUCTION OF THE WINERY: 75.000 l



BRAND WINE 6: ALTO MONCAYO VERATÓN

VINTAGE: 2021

GRAPE: Garnacha

ALCOHOL: 15,5%

PRICE (EX -WORK): 13,08 €

WINERY: Bodegas Alto Moncayo S.A.

CONTACT PERSON: Iñigo Alberto

E-MAIL: i.alberto@bodegasaltomoncayo.com

TEL: +34 666 117 973

VINIFICATION PROCESS:

Traditional fermentation in open inox fermenters of around 3 Tons for 12 to 15 days in contact with the skins for 5 to 7 days. Malolactic in done in 225L American and French barrels. The wine is then aged for 16 months in 80% second use barrels before bottling.

TOTAL PRODUCTION OF THIS BRAND: 90.000 l

TOTAL PRODUCTION OF THE WINERY: 135.000 l

CONTACT PERSON: Miguel Sanmartin

CONTACT: miguel@bodegasaltomoncayo.com



BRAND WINE 7: PALMERI NAVALTA

VINTAGE: 2021

GRAPE: Garnacha

ALCOHOL: 16%

PRICE (EX –WORK): 18,00 €

WINERY: Palmeri Sicilia, S.L.

CONTACT PERSON: Jesus David Cuartero

E-MAIL: info@palmerisicilia.com

TEL: +34 687 763 015

VINIFICATION PROCESS:

The grapes are harvested in boxes with a pre-selection in the field. They are then stored at low temperature in a cold room. After a selection, they are cold-coated and macerated for several days, fermented and continued with a hot maceration until pressing. The fermentations are carried out in French oak vats of 4,000 to 5,000 liters, where they will remain for 11 months. Aging is carried out for 10 – 12 months in French and American oak barrels and least another 12 months in bottle.

TOTAL PRODUCTION OF THIS BRAND: 24.800 l

TOTAL PRODUCTION OF THE WINERY: 28.500 l



BRAND WINE 8: VINOS DEL VIENTO GARNACHA

VINTAGE: 2021

GRAPE: Garnacha

ALCOHOL: 14,5%

PRICE (EX -WORK): 3,99 €

WINERY: Cooper Cellars

CONTACT PERSON: Michael Cooper

E-MAIL: info@coopercellars.com

TEL: +34 635 662 625

VINIFICATION PROCESS:

The grapes are hand harvested bush vines of Garnacha typically between 25-40 years of age. The grapes are destemmed but not crushed and the whole berries go into a large concrete tank where they are fermented at controlled temperature. After a complete ferment this wine is obtained from the free-run (saignee) juice/wine. No press wine is used for this selection. The wine then begins a maturation process in concrete until bottling which is typically 12 months. In the case of the 2021, it was a very balanced and elegant vintage and this vintage has been 4 years on fine lees maturing in concrete.

TOTAL PRODUCTION OF THIS BRAND: 15.000 l

TOTAL PRODUCTION OF THE WINERY: 50.000 l