

MASTERCLASS PROGRAM

PROWEIN 2025



DO NAVARRA: “Navarra, the freshness and authenticity from Northern Spain“

Speaker: David Schwarzwälder

Sunday | 16.03.2025 | H11K40 | 3:00 p.m.



BRAND WINE 1: UNSI TERRAZAS BLANCO

VINTAGE: 2023

GRAPE: Garnacha Blanca

ALCOHOL: 12,5 %

PRICE (EX -WORK): 5,50 €

WINERY: Bodegas Unsi

CONTACT PERSON: Vicente Montesinos

E-MAIL: vmontesinos@anecoop.com
gonzalo@unsiwines.com

TEL: +34 659 958 747

VINIFICATION PROCESS

Cold soak during 12 hours. Aging on the lees during four months in 600-lit french oak barrels and 2.500-lit fuders.

TOTAL PRODUCTION OF THIS BRAND: 13.000 l

TOTAL PRODUCTION OF THE WINERY: 35.000 l



BRAND WINE 2: VIÑA ZORZAL BLANCO SEÑORA DE LAS ALTURAS

VINTAGE: 2023

GRAPE: Garnacha Blanca and Viura

ALCOHOL: 12.5 %

PRICE (EX -WORK): 26 €

WINERY: Viña Zorzal Wines, S.A.

CONTACT PERSON: Xabier Sanz

E-MAIL: xabi@vinazorzalwines.com

TEL: +34 625 440 755

VINIFICATION PROCESS

Hand harvest in the early morning. Viura: Fermentation and ageing of 12 months in 500-lit french used barrels. Garnacha Blanca: Fermentation and ageing of 12 months in a 700-lit Nombrot concrete egg.

TOTAL PRODUCTION OF THIS BRAND: 2.700 l

TOTAL PRODUCTION OF THE WINERY: 211.000 l



BRAND WINE 3: AROA LARROSA

VINTAGE: 2024

GRAPE: Garnacha Tinta

ALCOHOL: 13.5 %

PRICE (EX -WORK): 4,05 €

WINERY: Aroa Bodegas

CONTACT PERSON: Erik Wolff

E-MAIL: ewolf@vintae.com

TEL: +34 607 537 982

VINIFICATION PROCESS:

Fermentation with natural yeasts, avoiding surpassing 18°C, to obtain powerful and fresh aromatic profile.

TOTAL PRODUCTION OF THIS BRAND: 13.000 l

TOTAL PRODUCTION OF THE WINERY: 260.000 l

CONTACT PERSON: Iñaki Olaberri

CONTACT: +34 673 06 16 73



BRAND WINE 4: GRAN FEUDO ROSADO

VINTAGE: 2024

GRAPE: Garnacha Tinta

ALCOHOL: 13.5 %

PRICE (EX -WORK): 2,65 €

WINERY: Gran Feudo

CONTACT PERSON: Communication Department

E-MAIL: info@granfeudo.com

TEL: +34 932 233 022

VINIFICATION PROCESS:

After macerating the must in contact with the skins for 12 hours, it is separated and fermented in stainless steel tanks at a controlled temperature.

TOTAL PRODUCTION OF THIS BRAND: 450.000 l

TOTAL PRODUCTION OF THE WINERY: 1.231.000 l

CONTACT PERSON: Marina Mateu

E-MAIL: marina.mateu@pereladachivite.com



BRAND WINE 5: ALBRET ROCÍO

VINTAGE: 2023

GRAPE: Garnacha

ALCOHOL: 13,5%

PRICE (EX -WORK): 4,26 €

WINERY: Finca Albret

CONTACT PERSON: Luis Marculeta

E-MAIL: lmarculeta@principedeviana.com

TEL: +34 617 350 113

VINIFICATION PROCESS:

The pre-fermentative maceration process at Finca Albret Winery begins at 4-6°C and continues during 24 hours. Subsequently, the must bleeds due to gravity. The low temperature fermentation begins in stainless steel tanks with autochthonous yeasts from the same vineyard. The first third of the fermentation is aged in French oak barrels, where the fermentation process finishes and rest for 2 months through light battonages.

TOTAL PRODUCTION OF THIS BRAND: 3.000 l

TOTAL PRODUCTION OF THE WINERY: 60.000 l



BRAND WINE 6: IMMUNE

VINTAGE: 2023

GRAPE: Garnacha

ALCOHOL: 14,5%

PRICE (EX -WORK): 3,90 €

WINERY: Tandem (Compañía Vitivinícola Tandem S.A.)

CONTACT PERSON: Jose Maria Fraile

E-MAIL: jmfraile@tandem.es

TEL: +34 670 449 533

VINIFICATION PROCESS:

Grapes were picked on September 29th and October 4th entering the winery by gravity. Fermentation for 22 days at controlled temperature 24 °C on wild yeasts. Cap plunging (pigeage), no pumps. Wines racked by gravity to the lower storey concrete vats where they finished the alcoholic fermentation and undergo malolactic conversion. Wine kept in concrete for 9 months for a natural fining and stabilisation. Bottled by gravity with minimum filtration.

TOTAL PRODUCTION OF THIS BRAND: 10.000 l

TOTAL PRODUCTION OF THE WINERY: 100.000 l



BRAND WINE 7: INURRIETA MIMAO

VINTAGE: 2023

GRAPE: Garnacha Tinta

ALCOHOL: 14%

PRICE (EX -WORK): 6,00 €

WINERY: Inurrieta

CONTACT PERSON: Jose Antonio Pellicer

E-MAIL: japellicer@bodegainurrieta.com

TEL: +34 647 450 649

VINIFICATION PROCESS:

Fermentation in wooden vats. Malolactic fermentation and refining in slightly used French oak barrels for 8 months so the aromatic intensity, finesse, elegance and freshness of this wine acquired cohesiveness.

TOTAL PRODUCTION OF THIS BRAND: 50.000 l

TOTAL PRODUCTION OF THE WINERY: 1.200.000 l



BRAND WINE 8: MARLAURO GARNACHA – 25 BARRICAS

VINTAGE: 2022

GRAPE: Garnacha

ALCOHOL: 14,5%

PRICE (EX –WORK): -

WINERY: Bodega Marqués de Montecierzo

CONTACT PERSON: Roberto Lozano

E-MAIL: info@marquesdemontecierzo.com

TEL: +34 948 814 414

VINIFICATION PROCESS:

12 months new french oak. Production: 6,000k/ha. Harvest: By hand during second half of September. Own vineyard located in Fitero, in the north of Spain, on the banks of the Ebro river. Oriented to noon, with an altitude of 510 meters and limestone soils.

TOTAL PRODUCTION OF THIS BRAND: 5.625 l

TOTAL PRODUCTION OF THE WINERY: 250.000 l