

MASTERCLASS PROGRAM

PROWEIN 2025



**DOCa RIOJA: Old Vines, Singular Wines -
A Tribute to 100 Years of Rioja**

Speaker: Peter Arijs

Monday | 17.03.2025 | H11K40 | 3:00 p.m.



BRAND WINE 1: VIVANCO LA ISLA

VINTAGE:	2020
GRAPE:	98% Viura and 2% other varieties, such as Malvasia, Garnacha blanca and Calagrano
ALCOHOL:	13.5 %
PRICE (EX -WORK):	26 €
WINERY:	Bodegas Vivanco
CONTACT PERSON:	Hugo Urquiza
E-MAIL:	hurquiza@vivancoculturadevino.es
TEL:	+34 671 608 699

VINIFICATION PROCESS:

Grapes from a vineyard planted in 1973 with massal selection. The grapes were picked by hand in small boxes on September 12, 2020.

All our grapes are first refrigerated in a cooling chamber and then go onto a cluster and then berry double sorting table. Cold maceration for 8 hours and pressing. The resulting free-run must is racked into 500-litre French oak.

A good portion of the wine remains on the lees for 12 months in one- and two-year-old, 500-litre, extra-fine-grain French oak barrels. The other portion is aging on lees in small tanks during the same period.

TOTAL PRODUCTION OF THIS BRAND: 750 l

TOTAL PRODUCTION OF THE WINERY: 1.000.000 l



BRAND WINE 2: AMAREN 60

VINTAGE:	2021
GRAPE:	Malvasía Riojana
ALCOHOL:	13.5 %
PRICE (EX -WORK):	11 €
WINERY:	Bodegas Amaren
CONTACT PERSON:	Mariannick Louise Anne Garel
E-MAIL:	m.garel@luiscanas.com
TEL:	+34 945 623 373

VINIFICATION PROCESS:

Grapes from a vineyard planted in 1912 in the town of Leza harvested by hand into small crates. Double selection of bunches and individual grapes on tables. Alcoholic fermentation in 1,700-litre concrete eggs and further ageing for 18 months in the same concrete eggs on its lees with weekly bâtonnage.

TOTAL PRODUCTION OF THIS BRAND:

1,870 bottles of 0.75 l and 230 bottles of 1.50 l

TOTAL PRODUCTION OF THE WINERY: 120.000 l



BRAND WINE 3: JUAN CARLOS SANCHA, CERRO LA ISA

VINTAGE: 2021

GRAPE: Garnacha Blanca, Malvasía, Viura, Turruntés and Calagraño

ALCOHOL: 13.5 %

PRICE (EX -WORK): 20 €

WINERY: Juan Carlos Sancha

CONTACT PERSON: Juan Carlos Sancha

E-MAIL: juancarlossancha@yahoo.es

TEL: +34 639 216 011

VINIFICATION PROCESS:

Field blend from a vineyard planted in 1906 in the Alto Najarilla valley. After destemming by hand, the grapes are pressed in a small vertical press. Subsequently a static racking is conducted, carrying our fermentation at 16° C, in new 500-liter French oak barrels of one of the best forest in France. Further ageing during 8 months with the lees in the same oak barrels.

TOTAL PRODUCTION OF THIS BRAND: 2.000 l

TOTAL PRODUCTION OF THE WINERY: 50.000 l



BRAND WINE 4: GOMEZ CRUZADO PANCRUDO

VINTAGE:	2022
GRAPE:	Garnacha
ALCOHOL:	14.5 %
PRICE (EX –WORK):	20,50 €
WINERY:	Bodegas Gómez Cruzado
CONTACT PERSON:	Amaia Samaniego
E-MAIL:	a.samaniego@gomezcruzado.com
TEL:	+34 941 312 502

VINIFICATION PROCESS:

Grapes from a vineyard planted in 1940 in Badaran, at 650m of altitude on a north-facing slope. Hand-picked in 200 kg crates. Traditional elaboration. Fermented in stainless steel gently plunging the cap to extract the noble compounds from the skins. Malolactic fermentation 65% in new French oak, barriques and foudre, and 35% in egg-shaped concrete tanks.

TOTAL PRODUCTION OF THIS BRAND: 6.924 l

TOTAL PRODUCTION OF THE WINERY: 262.500 l



BRAND WINE 5: LA MARCIANA

VINTAGE:	2020
GRAPE:	Garnacha
ALCOHOL:	15 %
PRICE (EX -WORK):	26 €
WINERY:	Bodegas Navarsotillo
CONTACT PERSON:	Philipp Ott/Luis Serrano
E-MAIL:	pott@marciana.es/luis@marciana.es
TEL:	+34 639 750 961 + 34 666 537 945

VINIFICATION PROCESS:

Grapes from a vineyard planted in 1900. The grapes were harvested by hand and placed in 10 kg boxes. These boxes are cooled to 3° C. The grapes are manually controlled on a selection table. After passing through the destemmer, the grapes go into small fermentation tanks by gravity. Spontaneous fermentation with native yeasts. Cap punching down once or twice a day for about 3 weeks. The barrels are filled directly from the fermentation tanks. Malolactic fermentation in barrels. We use very fine grain French barrels from the Chassin cooperage, Jupilles forest, and the Cavin cooperage, Chatillon forest. The toasting is very slow and very light. We look for a very soft, elegant wood contribution and the clear predominance of the impact of the fruit and the terroir. The wine remained in barrels for 14 months. It is neither stabilized, nor clarified. We did a very light filtering before bottling.

TOTAL PRODUCTION OF THIS BRAND:

2.049 bottles of 75 cl and 100 magnums = 1.686,75 l

TOTAL PRODUCTION OF THE WINERY: 3.500 hl



BRAND WINE 6: PRETIUM FIELD BLEND

VINTAGE:	2019
GRAPE:	Field blend of Tempranillo, Garnacha, Viura, Graciano, Garnacha tintorera, etc.
ALCOHOL:	14,5%
PRICE (EX -WORK):	12 €
WINERY:	Berta Valgañón Viñedos y Vinos
CONTACT PERSON:	Berta Valgañón
E-MAIL:	info@bertavalganon.com
TEL:	+34 630591159

VINIFICATION PROCESS:

Field blend from a vineyard of 123 years old in one of the coolest zones of Rioja. Fermented with indigenous yeasts in 500-liter French oak barrels and concrete tanks. Low-intervention winemaking with no acidification or other additives. Spontaneous malolactic fermentation and subsequent ageing in French oak barrels of 225 liters during 18 months. Bottle ageing of 3 more years before being released to the market. Ecologic wine.

TOTAL PRODUCTION OF THIS BRAND: 1.800 l

TOTAL PRODUCTION OF THE WINERY: 1.300 hl



BRAND WINE 7: BIDEONA V1BN4

VINTAGE:	2021
GRAPE:	Mostly Tempranillo in a field blend
ALCOHOL:	14%
PRICE (EX –WORK):	13 €
WINERY:	Bodega Bideona
CONTACT PERSON:	Tao Platón, Technical Director
E-MAIL:	t.platon@peninsula.wine
TEL:	+34 638 202 023

VINIFICATION PROCESS: Grapes from the selected parcels in each village are handpicked in small crates and manually selected on a sorting table. Alcoholic and malolactic fermentations are simple, in small stainless-steel tanks. Maceration times and gentle pump-overs are decided individually by tasting the must, looking for balance and the maximum expression of personality without high extraction of colour or tannins. We decide on ageing vessels and time for each vintage individually, combining stainless steel and concrete tanks with bigger and smaller oak vessels, both new and used. The aim is to understand and respect the expression of the unique village character, without excessive use of new oak or oxidative ageing. Part of our range of Vinos de Pueblo, Villabuena makes some of our favourite wines, which tend to be a perfect example of the ideal, middle-weight, highly drinkable, yet an extremely age-worthy Rioja Alavesa. Vineyard parcels are on hillsides, around 500 m asl, well protected by the Sierra Cantabria. Ripening is later than in Laguardia but earlier than in Leza, giving the most beautiful balance between freshness, elegance and good fruit concentration. Bideona Villabuena shows precise and pure berry aromas, finely grained tannins and an amazing flow on the palate, even when young.

TOTAL PRODUCTION OF THIS BRAND: 1.150 l

TOTAL PRODUCTION OF THE WINERY: 400.000 l



BRAND WINE 8: VIÑEDOS DE SONSIERRA, EL RINCÓN DE LOS GALOS

VINTAGE: 2018

GRAPE: Tempranillo

ALCOHOL: 14,5%

PRICE (EX -WORK): 24,50 €

WINERY: Bodegas Sonsierra

CONTACT PERSON: Pilar Lorenzo, Export Director

E-MAIL: pilar@sonsierra.com

TEL: +34 941 334 031

VINIFICATION PROCESS:

Grapes from a vineyard planted in 1947 in San Vicente de la Sonsierra. After destemming, the grapes were selected and placed in stainless steel tanks where they underwent fermentation for 10 days without post maceration. A total of 1575L were made from which 7 new 225L Premium French oak barrels were filled in November 2018 in which they remained for 18 months without racking. It was bottled in February 2021. The great selection and low yields of this vineyard mean that we only released 2058 bottles. It is one of the few Rioja wines on the market that in this inaugural vintage has achieved the Singular Vineyard qualification.

TOTAL PRODUCTION OF THIS BRAND: 1.575 l

TOTAL PRODUCTION OF THE WINERY: 1.200.000 l