

# MASTERCLASS PROGRAM

## PROWEIN 2025



**Tempranillo expressions from  
different Terroirs in Spain**

*Speaker: Pedro Ballesteros MW*

**Sunday | 16.03.2025 | H11K40 | 1:00 p.m.**



## BRAND WINE 1: SOMMOS COLECCIÓN TEMPRANILLO

**ORIGIN:** DO Somontano

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**VINTAGE:** 2020

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**GRAPE:** Tempranillo

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**ALCOHOL:** 15 %

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**PRICE (EX -WORK):** 13 €

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**WINERY:** Bodega Sommos

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**CONTACT PERSON:** Diego Mur

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**E-MAIL:** [diego.mur@bodegasommos.com](mailto:diego.mur@bodegasommos.com)

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**TEL:** +34 974 269 900

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### VINIFICATION PROCESS:

Harvest: Overnight mechanical harvest, optical selection. Vinification by gravity.

Fermentation: Temperature between 24 and 28°C, maceration lasting 21 days.

Ageing: 12 months in new French oak barrels from different cooperages.

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### TOTAL PRODUCTION OF THIS BRAND

750.000 l

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### TOTAL PRODUCTION OF THE WINERY

2.000.000 l

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## BRAND WINE 2: FINCA EL RINCÓN DE CLUNIA

**ORIGIN:** DO Navarra

**VINTAGE:** 2019

**GRAPE:** Tempranillo

**ALCOHOL:** 14.5 %

**PRICE (EX -WORK):** 20,41 €

**WINERY:** Finca Albret

**CONTACT PERSON:** Luis Marculeta

**E-MAIL:** lmarculeta@bodegasclunia.com

**TEL:** +34 617 350 113

### VINIFICATION PROCESS

Manual harvest in small baskets of 10 kg. The first three selection of the berries take place on the vineyard during the hand harvest, and then the best bunches are selected on selection tables, after which the best berries are selected on vibratory tables. Prior to fermentation, the grapes are stored in a cold chamber at semi-freezing temperature in order to break up the skin cells and improve colour and aroma extraction during maceration and fermentation. Pre-fermentative maceration at 4°C for 2 days and alcoholic fermentation in temperature controlled stainless steel tanks with selected local wild yeasts (*Saccharomyces cerevisiae* and no *Sacharomyces Torula* sp) between 7 to 10 days, and post-fermentative maceration for 13 days. A total of 21 days winemaking period. Malolactic fermentation takes place in barrels with bâtonnage on its lees. Aged for 18 months in selected French oak barrels.

**TOTAL PRODUCTION OF THIS BRAND:** 2.000 l

**TOTAL PRODUCTION OF THE WINERY:** 60.000 l



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## BRAND WINE 3: CERRO CEREZO

**ORIGIN:** DO Arlanza

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**VINTAGE:** 2021

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**GRAPE:** Blend of Tempranillo, Garnacha, Mencia and others

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**ALCOHOL:** 15 %

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**PRICE (EX -WORK):** 37,73 €

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**WINERY:** Vinedos de Altura de Valtravieso

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**CONTACT PERSON:** Noemí Sande

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**E-MAIL:** noemisande@valtravieso.com

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**TEL:** +34 983 484 030

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### VINIFICATION PROCESS:

Microvinification in small tanks, with daily treading and a long but gentle maceration. Malolactic fermentation is carried out in 228-litre used French oak barrels and subsequent ageing in 400-litre used French oak barrels. Ageing of 18 months in French oak barrels.

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**TOTAL PRODUCTION OF THIS BRAND:** 900 l

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**TOTAL PRODUCTION OF THE WINERY:** 10.000 l

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## BRAND WINE 4: FARIÑA CAMPUS GOTHORUM

**ORIGIN:** DO Toro

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**VINTAGE:** 2019

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**GRAPE:** Tempranillo

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**ALCOHOL:** 14.5 %

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**PRICE (EX -WORK):** 19,64 €

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**WINERY:** Bodegas Farina, S.L.

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**CONTACT PERSON:** Manuel Farina Perez

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**E-MAIL:** manufp@bodegasfarina.com

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**TEL:** +34 980 577 673

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### VINIFICATION PROCESS:

18-21 days maceration at temperature of 22-28C. Malolactic fermentation in 150hl french oak vats. Ageing for 15 months in french and american oak barrels and at least 3 years in bottle.

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**TOTAL PRODUCTION OF THIS BRAND:** 13.725 l

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**TOTAL PRODUCTION OF THE WINERY:** 1.050.000 l

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**CONTACT PERSON:** Victor Conde

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**E-MAIL:** victorconde@bodegasfarina.com



## BRAND WINE 5: BAIGORRI FINCA LA QUINTANILLA

**ORIGIN:** DOCa Rioja

**VINTAGE:** 2020

**GRAPE:** Tempranillo

**ALCOHOL:** 14,87%

**PRICE (EX -WORK):** 20,55 €

**WINERY:** Bodegas Baigorri

**CONTACT PERSON:** Cristina Domínguez

**E-MAIL:** [cristina.dominguez@bodegasbaigorri.com](mailto:cristina.dominguez@bodegasbaigorri.com)

**TEL:** +34 635 027 393

### VINIFICATION PROCESS:

Manual picking and hand-selected grapes using vibration and selection tables. A long macerations and intracellular fermentations with indigenous yeasts in oak fermenters of 5.000 kg. Malolactic fermentation and 16-18 months ageing in new french oak barrels of different sizes (225l. / 500l. / 600l.)

**TOTAL PRODUCTION OF THIS BRAND:** 4.800 l

**TOTAL PRODUCTION OF THE WINERY:** 670.000 l



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## BRAND WINE 6: PUENTE DE RUS RESERVA UNICO

**ORIGIN:** DO La Mancha

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**VINTAGE:** 2015

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**GRAPE:** Tempranillo

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**ALCOHOL:** 14 %

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**PRICE (EX -WORK):** 20,85 €

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**WINERY:** Bodegas Puente de Rus

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**CONTACT PERSON:** Amparo Ortiz

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**E-MAIL:** [exportassistant@puentederus.com](mailto:exportassistant@puentederus.com)

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**TEL:** +34 692 435 803

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### VINIFICATION PROCESS:

For the winemaking process, a rigorous selection of grapes is carried out from the selected vineyards of ungrafted vines of about 70 years old, cultivated in sandy and sandy loam soils. After a long maceration (more than 12 days) the malolactic fermentation takes place. Then comes the ageing in oak barrels and rest in the bottle. The barrels chosen are French and American oak, for the advantages that each one offers. The minimum ageing period is at least 36 months, of which this wine has spent 18 months in the barrels, and the rest in the bottle.

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**TOTAL PRODUCTION OF THIS BRAND:** 1.776 l

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**TOTAL PRODUCTION OF THE WINERY:** 14.000.000 l

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## BRAND WINE 7: LÓPEZ CRISTÓBAL PARCELA UNO

**ORIGIN:** DO Ribera del Duero

**VINTAGE:** 2021

**GRAPE:** Tempranillo

**ALCOHOL:** 14,5%

**PRICE (EX –WORK):** 15,95 €

**WINERY:** Bodegas López Cristóbal SL

**CONTACT PERSON:** Galo López Cristóbal

**E-MAIL:** bodega@lopezcristobal.com

**TEL:** +34 947 561 139

### VINIFICATION PROCESS:

Made exclusively with Tinto del País from the Valera Estate, the vineyard is located at an altitude of 790 meters above sea level. With vines that are over 40 years old vines, there are gravel soils with a limestone base. Its name refers to the fact that it was the first plot planted by Santiago and Galo after the creation of the Ribera del Duero Appellation. Grapes are picked manually in fruit cases of 15 Kg. After its selection in a sorting table, the stems are removed. The vat is filled up without pumping, making a fermentation with entire grapes, trying to keep as much as possible the fruit potential. Ageing in barrel takes, in this vintage, 11 months in a combination of French oak barrels of 225 and 500 liters, to get the perfect balance between fruit and oak.

**TOTAL PRODUCTION OF THIS BRAND:** 15.000 l

**TOTAL PRODUCTION OF THE WINERY:** 300.000 l





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## BRAND WINE 8: ALTAMIMBRE

**ORIGIN:** DO Ribera del Duero

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**VINTAGE:** 2020

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**GRAPE:** Tempranillo

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**ALCOHOL:** 14,5%

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**PRICE (EX –WORK):** 15,00 €

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**WINERY:** Bodegas Carramimbre SA

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**CONTACT PERSON:** Katharina Schulz

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**E-MAIL:** [export@carramimbre.com](mailto:export@carramimbre.com)

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**TEL:** +34 615 380 088

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**VINIFICATION PROCESS:**

Tempranillo selected from our vineyards in Peñafiel at an Altitude of 850 meters. Fermentation at 28°C during 10-15 days including maceration. Malolactic fermentation during 20 days in French Foudre 30 month in French oak barrels

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**TOTAL PRODUCTION OF THIS BRAND:** 7.000 l

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**TOTAL PRODUCTION OF THE WINERY:** 1.200.000 l

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