

# MASTERCLASS PROGRAM

## PROWEIN 2025



**„From the Atlantic to the Mediterranean  
Coast: The white wine revolution in Spain“**  
*Speaker: David Schwarzwälder*

**Sunday | 16.03.2025 | H11K40 | 11:00 a.m.**



## BRAND WINE 1: TERRA DE ASOREI CEPAS CENTENARIAS

**ORIGIN:** DO Rias Baixas

**VINTAGE:** 2023

**GRAPE:** Albariño

**ALCOHOL:** 13 %

**PRICE (EX -WORK):** 20 €

**WINERY:** Adegas Terra de Asorei

**CONTACT PERSON:** Celia Bejo and Carlos Herrero

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

**TEL:** +34 986 680 868

### VINIFICATION PROCESS:

Elaboration: maceration during six hours in cold with carbonic snow. The grape must is fermented at a temperature of 15°C. Then aged on fine lees for 12 months.

**TOTAL PRODUCTION OF THIS BRAND:** 1.500 l l

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



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## BRAND WINE 2: PACO & LOLA VINTAGE

**ORIGIN:** DO Rias Baixas

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**VINTAGE:** 2018

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**GRAPE:** Albariño

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**ALCOHOL:** 13 %

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**PRICE (EX -WORK):** 16,00 €

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**WINERY:** Paco & Lola

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**CONTACT PERSON:** Carolina Rouco Chao

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**E-MAIL:** [international@pacolola.com](mailto:international@pacolola.com)

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**TEL:** +34 663 384 133

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**VINIFICATION PROCESS:** We carefully select the most balanced musts, sourced from the plots with optimal ripeness in different areas of Val do Salnés. For the production of this wine, we exclusively use the free-run juice obtained from the first pressing. Once clarified, the must ferments at a controlled temperature in stainless steel tanks. Once the fermentation is completed, we rack the wine and let it rest on its fine lees for a minimum of four years. Regular tastings are conducted to evaluate the wine, and based on the results, we decide whether to stir the lees or not. Typically, during the first two years, the lees are stirred two to three times, while in subsequent years, the wine simply rests on them, depending on its evolution. Occasionally, we add a small proportion (always less than 10%) of wine that has undergone malolactic fermentation. After four years of aging, we assess whether the wine is ready for bottling, ensuring it meets exceptional quality standards, as was the case with the 2018 vintage. Once bottled, the wine is aged for an additional year before release, allowing its nuances to harmonize and develop greater complexity. This vintage faithfully reflects the character of its terroir and the Atlantic influence, with a pronounced but perfectly integrated acidity, complemented by saline and mineral notes that evoke the proximity of the Galician coast.

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**TOTAL PRODUCTION OF THIS BRAND:** 30.000 l

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**TOTAL PRODUCTION OF THE WINERY:** 1.930.000 l

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## BRAND WINE 3: MONTEPEDROSO ENOTECA

<b>ORIGIN:</b>	DO Rueda
<b>VINTAGE:</b>	2020
<b>GRAPE:</b>	Verdejo
<b>ALCOHOL:</b>	12,5%
<b>PRICE (EX -WORK):</b>	15,00 €
<b>WINERY:</b>	Finca Montepedroso
<b>CONTACT PERSON:</b>	Marta Martínez Bujanda
<b>E-MAIL:</b>	comunicacion@bujanda.com; msantander@bujanda.com
<b>TEL:</b>	+34 669 809 101

### VINIFICATION PROCESS:

Vinification: Fermentation in stainless steel tanks with temperature control.  
Fermentation/ maceration 34 days. Ageing: 5 months on the lees with weekly batonage in steel tanks, and 9 months on the lees in concrete eggs.

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**TOTAL PRODUCTION OF THIS BRAND:** 2.250 l

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**TOTAL PRODUCTION OF THE WINERY:** 90.000 l

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<b>CONTACT PERSON:</b>	Encarna García
<b>E-MAIL:</b>	comunicacion@bujanda.com



## BRAND WINE 4: PAGO DE OTAZU CHARDONNAY

**ORIGIN:** VP Pago de Otazu

**VINTAGE:** 2022

**GRAPE:** Chardonnay

**ALCOHOL:** 14 %

**PRICE (EX -WORK):** 15,87 €

**WINERY:** Otazu

**CONTACT PERSON:** Lise Boursier

**E-MAIL:** lboursier@otazu.com

**TEL:** +34 646 055 127

### VINIFICATION PROCESS:

The grapes were carefully selected from our vineyard certified under the D.O.P. Pago de Otazu and hand-picked in September 2022. After a double-sorting table where each bunch and grape was selected, it was fermented in French oak barrels from different forests at a temperature of 16°C. It was then aged for 6 months in French oak barrels with weekly batonnage of the lees (60% in new barrels and 40% in second used barrels).

**TOTAL PRODUCTION OF THIS BRAND:** 5.391 l

**TOTAL PRODUCTION OF THE WINERY:** 240.000 l



## BRAND WINE 5: VALLFORMOSA CULTIVARE XAREL.LO

**ORIGIN:** DO Penedès

**VINTAGE:** 2020

**GRAPE:** Xarel.lo

**ALCOHOL:** 12 %

**PRICE (EX -WORK):** 9,00 €

**WINERY:** Vallformosa

**CONTACT PERSON:** Cristiane Aronne

**E-MAIL:** cristiane.aronne@vallformosa.com

**TEL:** +34 679 228 861

### VINIFICATION PROCESS:

Once the grapes arrive at the winery, they are gently pressed, and the must is divided into three equal parts for separate fermentation. The first part ferments in stainless steel tanks (preserving freshness), the second in concrete eggs (enhancing mineral notes and mouthfeel), and the final third matures in new 300-liter French oak barrels with a light toast for six months, undergoing periodic batonnage (adding spicy and woody notes). The wine was bottled in June 2021.

**TOTAL PRODUCTION OF THIS BRAND:** 5.257 l

**TOTAL PRODUCTION OF THE WINERY:** 9.000.000 l



## BRAND WINE 6: LAFOU ELS AMELERS

**ORIGIN:** DO Terra Alta

**VINTAGE:** 2023

**GRAPE:** White Garnacha

**ALCOHOL:** 13,5%

**PRICE (EX -WORK):** 7,30 €

**WINERY:** LaFou Celler

**CONTACT PERSON:** Carlos Romero

**E-MAIL:** cromero@roquetaorigen.com

**TEL:** +34 629 647 983

### VINIFICATION PROCESS:

A pioneer in the white garnacha grape style, different tasks are carried out to extract the best virtues of each grapevine. With the younger grapevines a first-time style of grape harvest is carried out, to boost the acidity and the most primary fruit. The older grapevines are harvested at a more advanced state of ripening. The grape is put in the cellar and is refrigerated to 5°C. A line of work is applied in a stainless-steel deposit to boost a young and alive core, a line of work in concrete egg fermenter to boost the volume, the acidity and the pure varietal expressivity and a line of work in oak to boost the structure, elegance and longevity of the wine. Fermentation and aging for 6 months on lees in concrete egg vats and stainless-steel tanks. 10% of the wine is aged in 300L oak barrels. The name of the wine "Els Amelers" honors the almond trees that live alongside the vines in the vineyards in the Terra Alta region.

**TOTAL PRODUCTION OF THIS BRAND:** 20 000 l

**TOTAL PRODUCTION OF THE WINERY:** 75.000 l



## BRAND WINE 7: BORDÓN VIÑA SOLE GRAN RESERVA

**ORIGIN:** DOCa Rioja

**VINTAGE:** 2018

**GRAPE:** Viura

**ALCOHOL:** 13 %

**PRICE (EX -WORK):** 12 €

**WINERY:** Bodegas Franco-Españolas

**CONTACT PERSON:** Irache Ancín

**E-MAIL:** [irache.ancin@grupoeguizabal.com](mailto:irache.ancin@grupoeguizabal.com)

**TEL:** +34 650 759 205

### VINIFICATION PROCESS:

The wine underwent fermentation for approximately 36 months in French oak barrels and 24 months of aging in the bottle, totaling 5 years. The wine was stirred daily to transfer the lees (manoproteins), resulting in a wine with greater volume in a natural way. Racking was done every 6 months.

**TOTAL PRODUCTION OF THIS BRAND:** 6.000 l

**TOTAL PRODUCTION OF THE WINERY:** 3.250.000 l

**CONTACT PERSON:** Yolanda Martin (Export manager)

**CONTACT:** [yolanda.martin@grupoeguizabal.com](mailto:yolanda.martin@grupoeguizabal.com)





## BRAND WINE 8: DE ALBERTO DORADO

<b>ORIGIN:</b>	DO Rueda
<b>VINTAGE:</b>	NV
<b>GRAPE:</b>	Verdejo
<b>ALCOHOL:</b>	17,5 %
<b>PRICE (EX -WORK):</b>	18,50 €
<b>WINERY:</b>	Bodegas De Alberto
<b>CONTACT PERSON:</b>	Mariano de Juan
<b>E-MAIL:</b>	export2@dealberto.com
<b>TEL:</b>	+34 608 685 577

**VINIFICATION PROCESS:** The crafting of this wine begins in the vineyard. Old vineyards of the Verdejo variety, native to the D.O. Rueda, are carefully selected. These vines thrive in stony soils with good aeration, which promote healthy vegetative cycles and enhance grape quality. The vineyards are meticulously monitored, with technical supervision throughout the ripening process to ensure the optimal balance between sugar and acidity, achieving perfect maturity both technically and technologically. Once the grapes reach the desired maturity, they are harvested, primarily at night. This nocturnal harvest takes advantage of cooler temperatures to preserve the aromatic intensity of the grapes and prevent oxidation. After harvesting, the grapes are taken to the winery where they are destemmed, crushed, and subjected to a brief cold maceration to maximize the extraction of aromas and structure. This step ensures a wine with more intense aromas. Following maceration, the grapes are gently pressed, and only the free-run juice is used for this wine. The juice undergoes static settling for 24 hours, enhancing its clarity while preserving the extracted aromas, which later evolve into fruity and thiolic notes during fermentation. The clarified must is fermented in stainless steel tanks under strict temperature control. This slow, low-temperature fermentation prevents aromatic loss, allowing the wine to develop its signature fruity aromas alongside Verdejo's characteristic notes of hay and aniseed. The gradual fermentation also builds structure, which integrates seamlessly during this phase. Once fermentation is complete, the wine is racked to remove coarse lees and aged on fine lees. This lees aging enhances mouthfeel, adding creaminess and providing a persistent finish. Following this maturation, the wine undergoes clarification and cold stabilization, preparing it for bottling. The result is a dry white Verdejo wine with a pale straw-yellow hue and greenish reflections. It exhibits a pronounced nose featuring fruity aromas, hay tones, and subtle aniseed hints, alongside a fresh and flavorful palate marked by excellent structure and persistence. Once this base wine is ready, fortification is performed to reach 17% alcohol, and oxidative aging begins. This phase imparts the foundational organoleptic characteristics of the future Dorado wine. Oxidative aging, unique to traditional styles, involves aging the wine for at least six months, including a minimum of two summer months, in glass demijohns exposed to sunlight. This process allows oxygen and time to produce a sophisticated bouquet (vanilla, dried fruits, raisins) and flavor that distinguish the wine. The oxidative interaction particularly affects polyphenolic compounds, especially flavan-3-ols, giving the wine its unique attributes and darker color. After oxidative aging, the wine undergoes solera aging in barrels. In this system, the barrels are never emptied completely, preserving the „mother“ wine. This aging method imparts the wine's distinctive characteristics, hallmarking its complexity.

**TOTAL PRODUCTION OF THIS BRAND:** 2.920 l

**TOTAL PRODUCTION OF THE WINERY:** 3.000 000 l