

MASTERCLASS PROGRAM

PROWEIN 2026



Garnachas Históricas Project – The Results

*Speaker: David Schwarzwälder
Jose Ingnacio Gracia*

Monday | 16.03.2026 | 02:00 p.m.



BRAND WINE 1: PEÑAZUELA GRENACHE WHITE

VINTAGE: 2025

GRAPE: Grenache white

ALCOHOL: 13%

PRICE (EX -WORK): 4,10 €

WINERY: Ainzon Winery

CONTACT PERSON: Celina Brenta

E-MAIL: ventas@bodegasainzon.es

TEL: +34 678 586 611

VINIFICATION PROCESS:

Grenache variety it's typical of the Campo de Borja region, land of Garnachas, in Aragón. The vineyard is located in the Peñazuela area where the harvest takes place once the grapes have reached the optimal ripeness to guarantee the structure and expression of the varietal. For its production we use native yeasts; the grapes are kept at low temperatures throughout the process to achieve their maximum potential and the wine remains in contact with its lees. After the fermentation and a few months later, the wine is gently filtered to preserve its aromas and body.

TOTAL PRODUCTION OF THIS BRAND: 9.000 l

TOTAL PRODUCTION OF THE WINERY: 1.500.000 l



BRAND WINE 2: RUBERTE TRESOR

VINTAGE: 2022

GRAPE: Garnacha

ALCOHOL: 15%

PRICE (EX –WORK): 8,10 €

WINERY: Bodegas Ruberte

CONTACT PERSON: Anna Granqvist

E-MAIL: anna@annakwines.com

TEL: +34 680 266 348

VINIFICATION PROCESS:

Selection of vineyard plots with a yield of 3,000 kg per hectare. The harvest takes place in the third week of September, vinification is carried out cold for 48 hours, and fermentation is done in 12,000-liter wooden vats, with daily punch-downs for greater fruit extraction. Once alcoholic and malolactic fermentation are complete, it is transferred to 500-liter barrels for aging, with a minimum duration of 12 months, finishing its maturation in the bottle.

TOTAL PRODUCTION OF THIS BRAND: –

TOTAL PRODUCTION OF THE WINERY: 120.000 l



BRAND WINE 3: TRES PICOS

VINTAGE: 2022

GRAPE: Garnacha

ALCOHOL: 15,50%

PRICE (EX -WORK): 8,94 €

WINERY: Bodegas Borsao

CONTACT PERSON: Maria Sancho

E-MAIL: m.sancho@bodegasborsao.com

TEL: +34 638 467 308

VINIFICATION PROCESS: Sourced from mountain vineyards aged between 35 and 60 years, located at elevations of 600–700 metres. The vines grow on stony, silty soils with clay and limestone. The grapes undergo a total maceration period of 20–25 days, followed by fermentation in stainless steel tanks at a carefully controlled temperature of 25–30°C. The wine is then aged for five months in new French oak Bordeaux barrels.

TOTAL PRODUCTION OF THIS BRAND: 400.000 l

TOTAL PRODUCTION OF THE WINERY: –



BRAND WINE 4: FAGUS

VINTAGE: 2023

GRAPE: Garnacha

ALCOHOL: 14,50%

PRICE (EX –WORK): 10,50 €

WINERY: Bodegas Aragonesas

CONTACT PERSON: Ana Chueca

E-MAIL: anachueca@bodegasaragonesas.com

TEL: +34 619 773 289

VINIFICATION PROCESS:

Made from over 40-50 year old Garnacha vines. The special coupage for this wine has been made using specially selected barrels from the previous vintage than the one printed on the label (8%), the one printed on label (85%) and the next one (7%). 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. we proceed to the decanting and pass the wine to new French oak in contact with its own skin. The average stay of the wine in barrels is 8-9 months.

TOTAL PRODUCTION OF THIS BRAND: 75.000 l

TOTAL PRODUCTION OF THE WINERY: 7.000.000 l



BRAND WINE 5: GODINA

VINTAGE:	2023
GRAPE:	Garnacha
ALCOHOL:	15%
PRICE (EX –WORK):	11-12 €
WINERY:	Bodegas Morca
CONTACT PERSON:	Maria Dugnot
E-MAIL:	maria.dugnot@gilfamily.es
TEL:	+34 876 677 952

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: 30.000 l

TOTAL PRODUCTION OF THE WINERY: 120.000 l



BRAND WINE 6: VERATON

VINTAGE: 2022

GRAPE: Garnacha

ALCOHOL: 16%

PRICE (EX -WORK): 13 €

WINERY: Bodegas Alto Moncayo

CONTACT PERSON: Alberto Iñigo

E-MAIL: i.alberto@bodegasaltomoncayo.com

TEL: +34 666 117 973

VINIFICATION PROCESS:

Vinification process begins in the vineyard where only the most perfectly mature bunches are selected. The fully matured bunches are harvested into small boxes to prevent crushing and taken to triage tables at the winery. The selected grapes are placed into small stainless-steel tanks with a capacity between 3 to tons. The must is then gently basket pressed. The wine is aged for 16 months in American French and oak barrels, 20% second-use, 80% new.

TOTAL PRODUCTION OF THIS BRAND: 10.000 l

TOTAL PRODUCTION OF THE WINERY: 25.000 l



BRAND WINE 7: PALMERI ADAN

VINTAGE:	2018
GRAPE:	Garnacha
ALCOHOL:	16%
PRICE (EX -WORK):	27 €
WINERY:	Palmeri Sicilia
CONTACT PERSON:	David Cuartero Jesus
E-MAIL:	info@palmerisicilia.com
TEL:	+34 687 163 015

VINIFICATION PROCESS:

This wine comes from dryland grapes from our glass-formed vines with an average age of 40 years and a production of less than one kg. per vine (2.000 Kg/Ha.), which after careful selection in the field and in the winery, are macerated and undergo alcoholic and malolactic fermentation in french oak wood vats. Afterwards, it will be aged in french and american oak barrels.

Guard 12 months in french oak vat 36 months in french and american oak barrels that rest in soleras under the mountain, where the three-year extraction takes place. 15 months in bottle.

TOTAL PRODUCTION OF THIS BRAND: 10.000 l

TOTAL PRODUCTION OF THE WINERY: 30.000 l



BRAND WINE 8: ROMAN CEPAS VIEJAS

VINTAGE: 2017

GRAPE: Garnacha

ALCOHOL: 15%

PRICE (EX -WORK): 21 €

WINERY: Bodegas Roman

CONTACT PERSON: Hector Roman

E-MAIL: hector@bodegasroman.es

TEL: +34 675 0878 508

VINIFICATION PROCESS: –

TOTAL PRODUCTION OF THIS BRAND: 5.000 l

TOTAL PRODUCTION OF THE WINERY: 104.000 l