

# MASTERCLASS PROGRAM

## PROWEIN 2026



**GREEN FUTURE IN A GLASS:**  
**SUSTAINABLE, ORGANIC & BIODYNAMIC WINES FROM SPAIN**

***SPEAKER: THOMAS GÖTZ***

**MONDAY | 16.03.2026 | 12:00 P.M.**



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## BRAND WINE 1: MIRATGE

<b>VINTAGE:</b>	2019
<b>GRAPE:</b>	Chardonnay, Pinot Noir
<b>ORIGIN:</b>	DO Penedès
<b>ALCOHOL:</b>	12%
<b>PRICE (EX -WORK):</b>	7 €
<b>WINERY:</b>	Finca la Font de Jui
<b>CONTACT PERSON:</b>	Josep Vila Rodon
<b>E-MAIL:</b>	1207@telefonica.net
<b>TEL:</b>	+34 658 534 782

### VINIFICATION PROCESS:

Made with our own hand harvested certified biodinamic grapes, pressed in site with maximum 50%yield, cold settled and fermented at controlled temperature. Tirage done next. May without the need to clarify or filtering. Minimum aging 18 months. No expedition liquor added, Brut Nature. Certified organic wine.

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**TOTAL PRODUCTION OF THIS BRAND:** 7.500 l

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**TOTAL PRODUCTION OF THE WINERY:** 18.750 l

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## BRAND WINE 2: XAREL.LO Jeroni Valles



<b>VINTAGE:</b>	2024
<b>GRAPE:</b>	Xarel.lo
<b>ORIGIN:</b>	DO Penedès
<b>ALCOHOL:</b>	12%
<b>PRICE (EX -WORK):</b>	6,5-8 €
<b>WINERY:</b>	Can Valles
<b>CONTACT PERSON:</b>	Jordi Valles
<b>E-MAIL:</b>	canvalles@canvalles.com
<b>TEL:</b>	+34 938 991 483

### VINIFICATION PROCESS:

Xarel.lo is a noble local historical grape from our region that gives splendid wines. This Xarel.lo comes from our organic and biodynamic vineyards, calcareous soil, at 350 m high.

It had a long and slow spontaneous fermentation with its own natural yeast. Fermentation was in stainless steel tank, at 16° Celsius, to stay on the fruit. It was then kept with its lees for three months, to get this nice body, and let in the bottle for several months before being released. Certified Demeter.

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**TOTAL PRODUCTION OF THIS BRAND:** 3.750 L

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**TOTAL PRODUCTION OF THE WINERY:** 22.500 L

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## BRAND WINE 3: VERUM LAS TINADAS AIRÉN DE PIE FRANCO

**VINTAGE:** 2023

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**GRAPE:** Airén

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**ORIGIN:** IGP Castilla

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**ALCOHOL:** 12,5%

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**PRICE (EX –WORK):** 8 €

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**WINERY:** Bodegas y Viñedos Verum

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**CONTACT PERSON:** Juan Carlos Ramírez Zamorano

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**E-MAIL:** jc@bodegasverum.com

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**TEL:** +34 619 937 577

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### VINIFICATION PROCESS:

**Variety:** 100% AIRÉN “pie franco” (ungrafted) from our estate Las Tinadas, a vineyard planted in 1950.

**Harvest:** manual harvest, selecting the best clusters of each plant from a rainfed vineyard, old vines with low yield and organically farmed.

**Elaboration:** Cold maceration 24h at low temperature. Must extraction by decantation. Fermentation at 16-18 °C for 10 days with selected yeasts from the same estate. Natural clarification. Aging with the lees for 4 months in old clay vats (terracotta amphorae) and then 4 months in stainless steel tank.

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

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**TOTAL PRODUCTION OF THE WINERY:** 15.000 l

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## BRAND WINE 4: Juan Gil Etiqueta Azul (Juan Gil Blue Label)

**VINTAGE:** 2023

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**GRAPE:** Monastrell, Cabernet Sauvignon, Syrah

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**ORIGIN:** DO Jumilla

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**ALCOHOL:** 15%

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**PRICE (EX -WORK):** 15 €

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**WINERY:** Bodegas Hijos de Juan Gil

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**CONTACT PERSON:** Maria Dugnot

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**E-MAIL:** maria.dugnot@gilfamily.es

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**TEL:** +34 670 244 042

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### VINIFICATION PROCESS:

The grapes are hand picked in 14kg baskets from very old vines in its optimum ripening moment. Once at the winery they are sorted again and fermented in open vats of 5.000kg each at controlled temperature. The wine finished its alcoholic fermentation already in barrel, where it also undertake malolactic fermentation. Only new American and French oak barrels are used. Each variety is elaborated and aged apart and the coupage is made after rigorous tastings at the winery.

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**TOTAL PRODUCTION OF THIS BRAND:** 21.400 l

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**TOTAL PRODUCTION OF THE WINERY:** 600.000 l

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## BRAND WINE 5: HABLA N°34

<b>VINTAGE:</b>	2021
<b>GRAPE:</b>	Tempranillo
<b>ORIGIN:</b>	Extremadura
<b>ALCOHOL:</b>	14%
<b>PRICE (EX -WORK):</b>	17.58 €
<b>WINERY:</b>	Bodegas Habla
<b>CONTACT PERSON:</b>	Manuela Bayón
<b>E-MAIL:</b>	mb@bodegashabla.com
<b>TEL:</b>	+34 927 659 180

### VINIFICATION PROCESS:

Organic Tempranillo from Trujillo, Extremadura, Spain (520 m, continentalized Mediterranean climate). 24-year-old vines on loam-sandy, low-pH soil. Hand-harvested Aug 25–30, 2021; carefully selected and minimally crushed. Fermentation with *Saccharomyces cerevisiae* at controlled temperatures, gentle pre- and post-fermentation maceration, gravity-fed handling, and malolactic in stainless steel and French oak. Aged 14 months in barrels, 2 years in bottle. Focused on freshness, balanced tannins, and complex aromas, while fully respecting vineyard and fruit. Vegan.

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**TOTAL PRODUCTION OF THIS BRAND:** 17.700 l

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**TOTAL PRODUCTION OF THE WINERY:** 600.000 l

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## BRAND WINE 6: FELIX CALLEJO

**VINTAGE:** 2022

**GRAPE:** Tinto Fino

**ORIGIN:** DO Ribera del Duero

**ALCOHOL:** 14.5%

**PRICE (EX -WORK):** 65 €

**WINERY:** Bodega y Viñedos F. Callejo

**CONTACT PERSON:** Cristina Callejo

**E-MAIL:** [cristina.callejo@bodegasfelixcallejo.com](mailto:cristina.callejo@bodegasfelixcallejo.com)

**TEL:** +34 649 873 738

### VINIFICATION PROCESS:

Tinto Fino from our vineyards: MedioArroyo (zona alta), Montecillo (cotarro). Tipe of soil: limestone. Altitude: 900-920m. Yield: 1.8 kg/ha. Manual picking in boxes of 12 kg capacity, two sorting out tables. Gavity system. Natural yeast. Minimal intervention. 18 months in french fûts 500L. and foudre.

**TOTAL PRODUCTION OF THIS BRAND:** 1.000 l

**TOTAL PRODUCTION OF THE WINERY:** 225.000 l



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## BRAND WINE 7: BERONIA VAREIA - VIÑEDO SINGULAR

**VINTAGE:** 2020

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**GRAPE:** 100% Tempranillo

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**ORIGIN:** DOCa Rioja

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**ALCOHOL:** 14,50%

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**PRICE (EX -WORK):** 70 €

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**WINERY:** Bodegas Beronia

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**CONTACT PERSON:** Montserrat Ocampo Vazquez

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**E-MAIL:** mocampo@gonzalezbyass.es

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**TEL:** +34 610 585 936

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### VINIFICATION PROCESS:

The harvest is carried out manually, with the intention of avoiding mechanical damage. The grapes, refrigerated for 24 hours, undergo optical selection to separate

only the grains that are in the best condition. Pre-fermentation maceration in cold for a few days, alcoholic fermentation below 26 °C with periodic pump-overs and post-fermentation maceration.

This wine has been aged for 12 months in barrels, in 3,500-liter new French oak foudres. After this period, it has spent 10 months aging in the bottle before its commercialization.

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**TOTAL PRODUCTION OF THIS BRAND:** 3.375 l

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**TOTAL PRODUCTION OF THE WINERY:** –

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## BRAND WINE 8: GRAN BARQUERO AMONTILLADO

**VINTAGE:** Solera 25 years

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**GRAPE:** Pedro Ximenez

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**ORIGIN:** DO Montilla-Moriles

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**ALCOHOL:** 19%

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**PRICE (EX -WORK):** 13,5 €

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**WINERY:** Perez Barquero

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**CONTACT PERSON:** Adela Córdoba

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**E-MAIL:** [marketing@perezbarquero.com](mailto:marketing@perezbarquero.com)  
[gestionexport@perezbarquero.com](mailto:gestionexport@perezbarquero.com)

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**TEL:** +34 687 980 423

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### VINIFICATION PROCESS:

100% Pedro Ximénez from the superior quality area of Montilla Moriles DO (Sierra de Montilla & Moriles Altos). Selection of yema must (from a very light pressure of the grapes), natural fermentation at controlled temperature and with no need to fortify. Gran Barquero Amontillado is, ultimately, our old Fino that, after a long period of biological aging under a film of flor yeast (>10 years), has made another step of oxidative aging (>15 years). Both processes take place in American oak casks of 500/600 L. of capacity, following the traditional criaderas & solera system. Total ageing: 25 years.

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**TOTAL PRODUCTION OF THIS BRAND:** Sacks according to demand

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**TOTAL PRODUCTION OF THE WINERY:** 3.000.000 l

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