

MASTERCLASS PROGRAM

PROWEIN 2026



**VIBRANT WINES FROM LEGENDARY
HIGH-ALTITUDES IN SPAIN (SELECTION 1)**

SPEAKER: FERNANDO MORA MW

SUNDAY | 15.03.2026 | 02:00 P.M.



BRAND WINE 1: ALTOS DE INURRIETA RESERVA

VINTAGE:	2020
GRAPE:	75% Graciano, 25% Cabernet Sauvignon
ORIGIN:	DO Navarra
ALCOHOL:	15%
PRICE (EX -WORK):	8 €
WINERY:	Bodega Inurrieta
CONTACT PERSON:	Jose Antonio Pellicer
E-MAIL:	japellicer@bodegainurrieta.com judith@bodegainurrieta.com
TEL:	+34 647 450 649

VINIFICATION PROCESS:

Born in our hillside vineyards with shallow, stony soils, located at an altitude of 450-480m. These conditions result in a stunning concentration in the grapes, assuring great balance and expression.

Careful vinification provides a wine of superb colour, intense and aromatic, with an initial display of fragrant fruit, memories of ageing in quality oak and alluring mineral notes. In the mouth, it is elegant and meaty, with enveloping, silky tannins.

TOTAL PRODUCTION OF THIS BRAND: 27.000 l

TOTAL PRODUCTION OF THE WINERY: 1.350.000 l



BRAND WINE 2: CUEVA DEL RAPOSO

VINTAGE:	2020
GRAPE:	Tempranillo 87,5%, Cabernet Sauvignon 12,5%
ORIGIN:	DO Ribera del Duero
ALCOHOL:	14%
PRICE (EX -WORK):	10,90 €
WINERY:	Bodegas Duron (Grupo Solar de Samaniego)
CONTACT PERSON:	Arce Guillermo
E-MAIL:	garcep@solardeamaniego.es
TEL:	+34 686 974 061

VINIFICATION PROCESS:

After a gentle destemming and crushing, the grapes ferment in small-volume inoxidable steel tanks, with a 3-day cold pre-fermentation maceration, and a controlled fermentation at 28°C, with gentle pump-overs and 1 delestage at the beginning of fermentation.

Early devatting to respect the balance of the grape, especially the Atlantic freshness of the wine. Malolactic fermentation with selected bacteria.

The wine remains 14 months in new American barrels and 1-year-old French barrels, with a racking after 5 months.

TOTAL PRODUCTION OF THIS BRAND: 10.350 L

TOTAL PRODUCTION OF THE WINERY: 351.000 L



BRAND WINE 3: GARMÓN

VINTAGE: 2022

GRAPE: Tempranillo, Cabernet Sauvignon

ORIGIN: DO Ribera del Duero

ALCOHOL: 14.5%

PRICE (EX -WORK): 22.95 €

WINERY: Garmón Continental

CONTACT PERSON: María Martín Escudero

E-MAIL: comunicacion@bodegasmauro.com

TEL: +34 983 521 972
+34 689 850 456

VINIFICATION PROCESS:

Between 12 and 16 days of fermentation and maceration with native yeasts, daily pump-overs and temperatures of up to 28°C.

TOTAL PRODUCTION OF THIS BRAND: 40.000 l

TOTAL PRODUCTION OF THE WINERY: 40.000 l



BRAND WINE 4: BODEGAS FELIX CALLEJO

VINTAGE:	–
GRAPE:	Tinto Fino
ORIGIN:	DO Ribera del Duero
ALCOHOL:	14.5 %
PRICE (EX –WORK):	22.65 €
WINERY:	Bodega y Viñedos F. Callejo
CONTACT PERSON:	Cristina Callejo
E-MAIL:	cristina.callejo@bodegasfelixcallejo.com
TEL:	+34 649 873 738
VINIFICATION PROCESS:	Tinto Fino from our vineyards: Arenales (parte pinos) and Camposanto. Tipe of soil: gravels. Altitude: 870-890m. Yield: 1.9kg/vine. Manuel picking in boxes of 12kgs capacity, two sorting out tables. Gravity system. Natural yeast. Minimal intervention. Aging: 18 months in french fûts 500l and foudre.
TOTAL PRODUCTION OF THIS BRAND:	711.250 l
TOTAL PRODUCTION OF THE WINERY:	190.000 l



BRAND WINE 5: MONTEABELLON 14 MESES

VINTAGE:	2022
GRAPE:	100% Tempranillo
ORIGIN:	DO Ribera del Duero
ALCOHOL:	14,5%
PRICE (EX –WORK):	€ 8,85
WINERY:	Bodegas y Viñedos Monteabellón
CONTACT PERSON:	Liola Hernaez
E-MAIL:	liola@monteabellon.com
TEL:	+34 647 748 751

VINIFICATION PROCESS:

We produce our Monteabellón Crianza 14 months from the vineyards located at a higher altitude, 870, 900m, whose loamy-sandy soils contain clay and limestone. This soil provides us with a grape with favourable characteristics to obtain a wine with perfect structure. Aged for 14 months in barrels 70% French oak and 30% American oak. Intense cherry colour, garnet rim. Intense aroma of candied fruit, sweet spices perfectly integrated with quality wood, making it elegant. Very tasty in the mouth, powerful and fruity, with ripe tannins. Great balance skin-Pulp better than previous vintages.

TOTAL PRODUCTION OF THIS BRAND: 75.000 l

TOTAL PRODUCTION OF THE WINERY: 45.000 l



BRAND WINE 6: BARAHONDA SUMMUM ORGANIC

VINTAGE:	2022
GRAPE:	Monastrell
ORIGIN:	DO Yecla
ALCOHOL:	15%
PRICE (EX -WORK):	8.90€
WINERY:	Señorio de Barahonda
CONTACT PERSON:	Isabel López, Sonia García
E-MAIL:	logistic@barahonda.com sgarcia@barahonda.com
TEL:	+34 672 790 650 +34 673 553 793

VINIFICATION PROCESS:

After a selection of our Monastrell "a pie franco" grapes, the winemaking process takes place in stainless steel tanks for a period of 15 days, with a maximum temperature of between 20/25 °C. Once the maceration-fermentation process is finished, the wine is transferred to the barrels where the malolactic fermentation takes place. The wine will remain for sixteen months in American barrels (100%).

TOTAL PRODUCTION OF THIS BRAND: 56.900 l

TOTAL PRODUCTION OF THE WINERY: 1.200.000 l



BRAND WINE 7: LA REINA

VINTAGE: 2024

GRAPE: Monastrell

ORIGIN: DO Jumilla

ALCOHOL: 15%

PRICE (EX -WORK): 13,80 €

WINERY: 3 Terruños

CONTACT PERSON: Alberto Mondéjar

E-MAIL: info@3terrunos.com

TEL: +34 644 641 333

VINIFICATION PROCESS:

La Reina 2024 is produced from old, ungrafted Monastrell vines located at high altitude (>800 m a.s.l.) in DOP Jumilla (Murcia, Spain). The grapes are destemmed and crushed prior to vinification. Fermentation is carried out in stainless-steel tanks under controlled conditions. After fermentation, the wine is aged for 11 months in used French oak barrels (500 L only). The winemaking approach follows an organic and minimal-intervention philosophy, with limited production.

TOTAL PRODUCTION OF THIS BRAND: 1151 l

TOTAL PRODUCTION OF THE WINERY: 8806 l



BRAND WINE 8: LA SOLANA

VINTAGE: 2022

GRAPE: Garnacha Tintorera

ORIGIN: DO Almansa

ALCOHOL: 14%

PRICE (EX -WORK): 12,50 €

WINERY: Tintoralba

CONTACT PERSON: Javier Navarro

E-MAIL: comercial@tintoralba.com

TEL: +34 649 230 721

VINIFICATION PROCESS:

Old vineyards of organic Garnacha Tintorera at 900 m of altitude. Calcareous clay and sandy soils without irrigation.

Destemming and crushing of the grapes under nitrogen protection, followed by cold pre-fermentation maceration at 15 °C for two days.

Alcoholic fermentation takes place in stainless steel tanks at 25 °C for 8–10 days.

The wine then undergoes malolactic fermentation and is aged for 18 months in new 500-liter French oak barrels, remaining in contact with the fine lees to enhance the smoothness and sweetness of the tannins.

Naturally stabilized and filtered prior to bottling.

TOTAL PRODUCTION OF THIS BRAND: 4.000 bottles

TOTAL PRODUCTION OF THE WINERY: 150.000 bottles