

MASTERCLASS PROGRAM

PROWEIN 2026



**Vibrant wines from legendary
high-altitudes in Spain**

Speaker: David Schwarzwälder

Monday | 16.03.2026 | 04:00 p.m.



BRAND WINE 1: MARTÍN CÓDAX LÍAS

VINTAGE:	2022
GRAPE:	100% Albariño
ORIGIN:	DO Rías Baixas
ALCOHOL:	13 %
PRICE (EX -WORK):	8-12 €
WINERY:	Bodegas Martín Códax
CONTACT PERSON:	Paula Lobato
E-MAIL:	paula.lobato@martincodax.com
TEL:	+34 986 526 040

VINIFICATION PROCESS:

Grapes come from a thorough selection of specially balanced vineyards: plots with less yield and a higher sun exposure to help develop the aromatic complexity of the grape.

In order to extract all of its potential, it is hand-harvested and cooled for 48 hours. Whole cluster pressed, only the first part of that pressing, which has been made at very low pressure, is selected.

Once the alcoholic fermentation is over, the wine ages on lees for 7-8 months. Then, it is kept in stainless steel vats for 12 months, so the lees and varietal aromas are balanced together.

TOTAL PRODUCTION OF THIS BRAND: 88.000 l

TOTAL PRODUCTION OF THE WINERY: 4.000.000 l



BRAND WINE 2: LADERAS DE INURRIETA

VINTAGE:	2021
GRAPE:	100% Graciano
ORIGIN:	DO Navarra
ALCOHOL:	14 %
PRICE (EX –WORK):	15 €
WINERY:	Bodega Inurrieta
CONTACT PERSON:	Jose Antonio Pellicer
E-MAIL:	japellicer@bodegainurrieta.com judith@bodegainurrieta.com
TEL:	+34 647 450 649

VINIFICATION PROCESS:

The key to the personality of our grapevines: proud and difficult, complicated and enthralling. This is also the essence of this wine.

Especially intense, very saturated colour. To the nose, balsamic notes of very ripe grapes are its hallmark, In the mouth, its well –integrated acidity enhances the wine’s aromatic expression contributing to an outstanding volume. The toasty notes from the oak are largely concealed, while fruit and freshness dominate the mouth, enveloped in a light liqueur with a large, persistent, lively finish.

TOTAL PRODUCTION OF THIS BRAND: 3.750 l

TOTAL PRODUCTION OF THE WINERY: 1.800.000 l



BRAND WINE 3: THM red

VINTAGE:	2023
GRAPE:	Mazuelo, Graciano, Garnacha, Tempranillo
ORIGIN:	DOCa Rioja
ALCOHOL:	14,5%
PRICE (EX -WORK):	7,5 €
WINERY:	Tihom
CONTACT PERSON:	Jorge Muga Palacin
E-MAIL:	bodegas@tihom.es
TEL:	+34 610 460 712, +34 697 363 157

VINIFICATION PROCESS:

Hand-harvested grapes from Sierra de Obarenes and Cantabria were sorted and destemmed. Alcoholic fermentation began in concrete tanks. The end of fermentation and malolactic took place in selected new oak according to variety: Tempranillo and Graciano in Allier, Mazuelo in Nevers, and Garnacha in Hungarian oak. Medium-fine grain barrels with very light, long toasting ensured subtle oak integration. After 12 months on lees in oak, the wine was racked to concrete for a further 6 months before bottling, enhancing balance and freshness.

TOTAL PRODUCTION OF THIS BRAND: 18.000 l

TOTAL PRODUCTION OF THE WINERY: 45.000 l



BRAND WINE 4: DE POSTIN

VINTAGE:	2022
GRAPE:	100% Tempranillo
ORIGIN:	DO Ribera del Duero
ALCOHOL:	14 %
PRICE (EX -WORK):	19,97 €
WINERY:	De Postin
CONTACT PERSON:	Marta Postigo
E-MAIL:	mpostigo@depostin.es info@depostin.es
TEL:	+34 607 802 580

VINIFICATION PROCESS:

DE POSTÍN is born at almost 1,000 m. above sea level, in one of the most extreme landscapes of Ribera del Duero (where the Duero River is born). In the estate vineyard, a historic plot with a unique terroir, we select each cluster by hand. In the winery, during aging in French oak barrels, a fully artisanal process takes place. After 14 months of barrel aging, our winemaker Agustín Postigo tastes each barrel one by one until he determines the exact moment for bottling. It is a completely handcrafted process, where winemaker and wine merge to create DE POSTÍN Limited Editions.

TOTAL PRODUCTION OF THIS BRAND: 750 l

TOTAL PRODUCTION OF THE WINERY: 22.500 l



BRAND WINE 5: FINCA RODMA AVIZOR

VINTAGE:	2021
GRAPE:	100% Tempranillo
ORIGIN:	DO Ribera del Duero
ALCOHOL:	14,50 %
PRICE (EX –WORK):	18,90 €
WINERY:	Finca Rodma
CONTACT PERSON:	Celia Garcia Pilar González Zarzuelo
E-MAIL:	celiagarcia@fincarodma.com pilargonzalez@fincarodma.com
TEL:	+34 663 795 782 +34 687 059 188

VINIFICATION PROCESS:

Grapes are transported by gravity to 8,500-liter French oak vats where maceration and fermentation take place. Fermentation is carried out with native yeasts from the grapes themselves, and several pumpovers are performed daily by gravity. The fermentation temperature does not exceed 30°C, and maceration lasts an average of 30 days. Malolactic fermentation takes place in the same oak vats where the wine fermented. Once the malolactic fermentation is complete, the wine is transferred to new French oak barrels for 15 months. 24 months in the bottle for perfect wine aging.

TOTAL PRODUCTION OF THIS BRAND: 14.066 l

TOTAL PRODUCTION OF THE WINERY: 70.000 l



BRAND WINE 6: LA BARAJA

VINTAGE:	2021
GRAPE:	75% Tinta Fina, 15% Cabernet Sauvignon, 10% Merlot
ORIGIN:	DO Ribera del Duero
ALCOHOL:	14,5%
PRICE (EX -WORK):	20 €
WINERY:	Bodegas Vilano
CONTACT PERSON:	Pavlo Skoromnyy
E-MAIL:	export@vilano.com maria@vilano.com
TEL:	+34 679 475 266

VINIFICATION PROCESS:

The blend of Vilano is designed to approach a more international profile by combining the traditional Tinta Fina grapes from our old vines together with Cabernet Sauvignon and Merlot coming from the highlands of the DO Ribera del Duero in an excellent harvest and vintage. La Baraja, reflects the essence of the high-altitude vineyards of Ribera del Duero, cultivated in the most elevated areas of the region, where temperature differences and clay-limestone soils enhance aromatic expression and structure Malolactic fermentation and aged for 18 months in medium toast French oak barrels.

TOTAL PRODUCTION OF THIS BRAND: 14.200 l

TOTAL PRODUCTION OF THE WINERY: 2.6 millions kg



BRAND WINE 7: TAMARAL FINCA LA MIRA

VINTAGE: 2019

GRAPE: 100% Tempranillo

ORIGIN: DO Ribera del Duero

ALCOHOL: 14,5%

PRICE (EX -WORK): 22,95 €

WINERY: Bodegas y Viñedos Tamaral

CONTACT PERSON: Alba Muñoz

E-MAIL: marketing@tamaral.com
asoria@tamaral.com

TEL: +34 659 453 018
+34 983 878 017

VINIFICATION PROCESS:

Tamaral Finca La Mira is made from a rigorous selection of Tempranillo grapes sourced from a singular vineyard at 910 meters above sea level. After hand harvesting, fermentation and maceration take place in stainless steel tanks for 3–4 weeks, with several daily pump-overs to extract color, aroma, and structure. The wine then ages for 14 months in new French oak barrels, refining and precisely expressing the identity of the vineyard and the character of Ribera del Duero's terroir. toast French oak barrels.

TOTAL PRODUCTION OF THIS BRAND: 5000 l

TOTAL PRODUCTION OF THE WINERY: 400.000 l



BRAND WINE 8: MATERIA

VINTAGE:	2020
GRAPE:	100% Bobal
ORIGIN:	DO Utiel Requena
ALCOHOL:	15,5%
PRICE (EX -WORK):	30 €
WINERY:	Chozas Carrascal
CONTACT PERSON:	David Pagan Castano
E-MAIL:	export@chozascarrascal.es
TEL:	+34 691 810 106

VINIFICATION PROCESS:

These bobal grapes come from our 90+ year old vines. Averaging 1.5 kg of fruit per wine. Fermented in 10.000 l truncated cone-shaped concrete tanks. Pre-fermentation maceration at 3-4°C for 24 hours in cold storage. Alcoholic fermentation takes place in concrete tanks, with maceration lasting 18-21 days.

Pumpovers with aeration is performed twice a day until the must reaches a density of 1020. Three délestages between densities of 1070 to 1040.

The free-run wine, without pressing, is transferred to new barrels, for approximately 16-18 months. Malolactic fermentation occurs in the barrel

TOTAL PRODUCTION OF THIS BRAND: 3128 l

TOTAL PRODUCTION OF THE WINERY: 300.000 l
