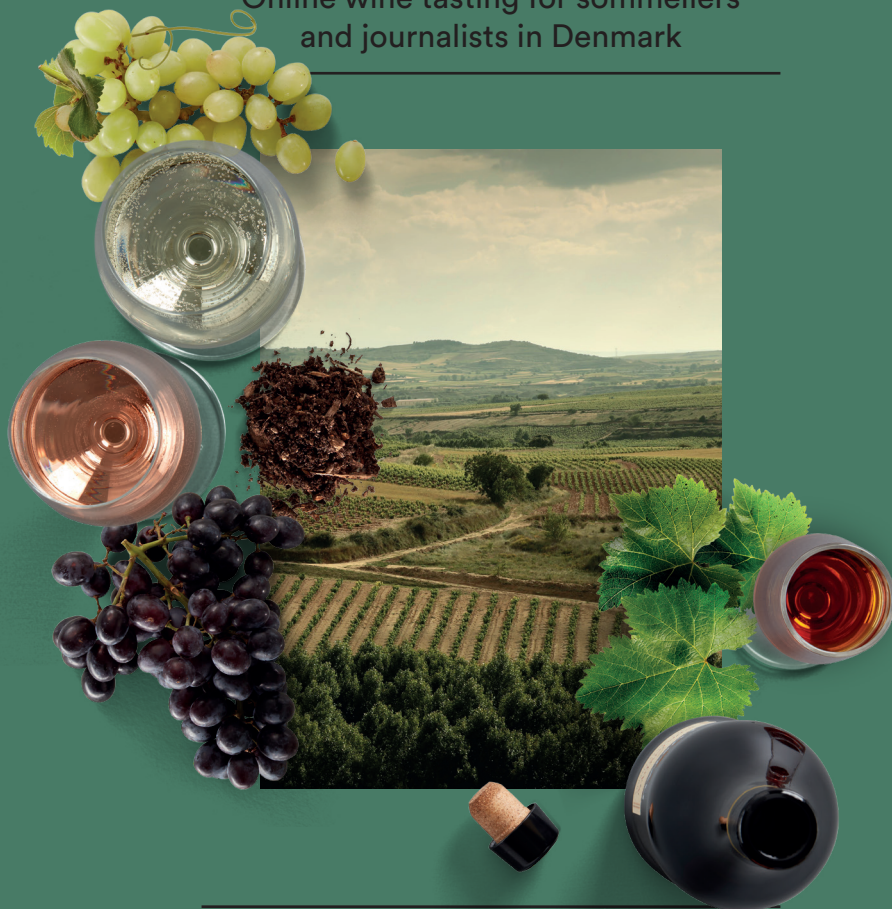


Atlantic Wines from Spain

Online wine tasting for sommeliers
and journalists in Denmark



Jun 21 2021 13:00 - 14:30 h

By Jonas Tofterup MW

ATLANTIC WINES FROM SPAIN

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**EMBASSY OF SPAIN
SPANISH ECONOMIC AND COMMERCIAL OFFICE
IN COPENHAGEN**

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1. KATXIÑA	4	6. PEPA PORTER 2020	9
2. SEÑORÍO DE RUBIÓS CONDADO DO TEA	5	7. O LUAR DO SIL GODELLO 2020	10
3. FILLABOA SELECCIÓN FINCA MONTE ALTO 2018	6	8. BARBADELO 2019	11
4. GRANBAZÁN LIMOUSIN 2017	7	9. VITIS EXTREMA 2017	12
5. CASAL DE ARMÁN 2019	8	10. PAIXAR 2018	13



Jonas Tofterup MW

The first Danish Master of Wine from 2019 and the sixth in Spain is a consultant and lecturer, and he owns a wine academy in Malaga. He is also a judge in several competitions, such as Berliner Wein Trophy, Bacchus and Decanter.

His CV is impressive: In 2012, he completed the international Vinifera Euromaster degree, a M.Sc. of viticulture and oenology combined between the universities of Montpellier, Bordeaux, Geisenheim and Stellenbosch. In 2014, he completed the WSET level 4 diploma and in 2019 the prestigious Master of Wine program.

Jonas has also been the technical editor of the new technical material for the WSET Diploma, which was published in 2019 and the study guide Spanish Wine Scholar. Just to name a few of all things that Jonas has accomplished in his 35-years of life.

Jonas is of Danish origin, but he has for years created a close and strong bond with Spain, and due to various personal circumstances, it has led him to expand it to the world of the vineyard in our country, where he currently lives. There is no doubt that Jonas' heart beats hot for Spanish wines, and he knows where something specially happens in the Spanish wine districts.



Katxiña

Winery:	Very Fine Vinos http://www.veryfinevinos.com/
Importer in Denmark:	Vinotek https://vinoteket.com/da-dk
Varietal:	100% Hondarrabi Zuri
Alcohol Content:	11,5 % vol.
Origin	D. O. Getariako Txakoliña.

VINEYARD:

Bodegas Katxiña have eight hectares of vineyards surrounding the winery building. The grapes are growing on terraced trellises and arbors, all south-facing and on hillsides descending to the mouth the River Oria. Family-owned fields are caressed by the winds coming off the Cantabrian Sea. This enclave was specially chosen for the optimal ripening of our grapes. They select the best grapes right in the vineyard, carrying the clusters in baskets to the winery.

These unique conditions give their txakoli the freshness and vitality that make it genuine.

Txakoli Katxiña is a white wine produced using the Hondarrabi Zuri variety of grape, a local variety only cultivated in this area.

WINEMAKING:

Txakoli Katxiña is a white wine produced using the Hondarrabi Zuri variety of grape, a local variety only cultivated in this area. Certified by the Getariako Txakolina D.O., they make Txakoli Katxiña a product overflowing with personality.

Because of the climate and the fact that the Hondarrabi zuri variety features a late vegetative cycle, the harvest is in October. Our plots produce grapes boasting a perfect balance between maturity and acidity. We extract the natural juice from the grape with the least possible pressure and friction with the skin.

After the fermentation, we let the txakoli sit at 4°C, thereby conserving the natural sparkling point for its fermentation. The quality of the raw material is the linchpin of the entire production process. Txakoli sits in tanks at least 3 or 4 months with the lees and is then ready for bottling.

TASTING:

The variety's fruitiness, combined with Cantabrian breezes, make Txakoli Katxiña a fresh, vibrant, fruity, and fine wine. Its aromatic intensity is well distributed on the palate and leaves a pleasant and lasting taste.



Señorío de Rubiós Condado do Tea

Winery:	Señorio de Rubiós https://www.srubios.com/
Importer in Denmark:	D'Wine APS https://d-wine.dk/
Varietal:	100% Mencía
Alcohol Content:	12,5 % vol.
Origin	D. O. Rías Baixas.

This wine represents the traditional vinification in the subarea of O Condado do Tea. Winegrowers used to cultivate the different varieties in the same small plots, and, after the harvest, they fermented them in the same tanks. In our winery, we ferment the must separately and then blend the resulting wines.

VINEYARD:

Condado do Tea region.

WINEMAKING:

This wine appears after blending six indigenous varieties from Condado do Tea region (treixadura, albariño, white loureira, godello and torrontés), all of them picked by hand.

Once in the winery, bunches are destemmed, cooled and passed to the pneumatic press.

The must obtained from the press is sent to the tank for the racking.

Then, it is fermented at 16 °C during 15 or 20 days. After the fermentation, the wine is decanted to put it apart from its lees.

The following processes are the stabilisation by cold, the filtering and, finally, the bottling.

TASTING:

Visually, it has a bright straw yellow colour. On nose, it appears very fruity, fresh, and clean, highlighting treixadura with hints of green apple. Its acidity is medium to high. On the palate, it is very complex due to the mixture of varieties, delicious and elegant.



FILLABOA®

Fillaboa Selección Finca Monte Alto 2018

Winery:	Bodegas Fillaboa https://masaveubodegas.com/
Importer in Denmark:	Theis Wine https://www.theis-vine.dk/
Varietal:	100% Mencía
Alcohol Content:	13,5 % vol.
Origin	D. O. Rías Baixas.

Fillaboa Selección Finca Monte Alto 2018 is a great Albariño wine with enormous aging potential. It is aromatic, straightforward, and fresh, structured and complex.

VINEYARD:

Selección Finca Monte Alto comes from the Monte Alto plot, one of Fillaboa's most emblematic plots, situated at around 150 m above sea level and covering 7 ha. Only the best grapes were selected to craft 14,000 bottles. The vineyard is around 28 years old, and the vines grow on a trellising structure, the soil has a sandy loam texture with a lot of pebbles due to its proximity to the Miño River. Ripening was marked by the dry summer, it was driest summer in the history of Fillaboa, and very unusual in this area due to the complete lack of rain. Alcoholic maturation was perfect, with an accumulation of sugar in the plant that transformed into 13.5 alcohol content. Great balance between alcohol and acidity.

WINEMAKING:

This wine is made following the traditional method, with alcoholic fermentation at controlled temperatures, starting at 14°C and finishing at 16°C. We use selected native yeasts, and we leave the wine on fine lees for 12 months in stainless steel vats. After this time, the wine is stabilized, filtered, and bottled.

TASTING:

COLOUR: Straw yellow with greenish hues, clean and bright.

AROMA: High aromatic intensity, notes of ripe fruits, apple, and citrus fruits. Reminiscent of bakery products, brioche and subtle toasty notes which begin to emerge over time in the bottle.

PALATE: The palate is structured and fresh with very well-integrated acidity, unctuous and smooth. Aromas of ripe fruit at the finish, complex and round.



Granbazán
Finca Baixo

Granbazán Limousin 2017

Winery:	Bodegas Granbazán https://www.bodegasgranbazan.com/
Importer in Denmark:	Frederiksberg Vinhandel http://www.frederiksbergvinhandel.dk/
Varietal:	100% estate-grown albariño
Alcohol Content:	13.10% vol.
Origin	D. O. Rías Baixas.

A special selection from our Finca Tremoedo; the first Albariño to be aged in French oak barrels - a maximum of elegance and fineness.

VINEYARD:

- Finca Tremoedo, Vilanova de Arousa
- Soil: shallow sandy-granite
- Age of vines: 39 years
- Training system: parra (pergola)
- Sustainable viticulture, green cover, 100% manual work
- Distance to the sea: 1000 - 1200 meters

WINEMAKING:

- 100% manual harvest in 17kg crates
- Long skin contact (12 hours)
- Fermentation with indigenous yeasts in stainless steel tanks
- Aged for 6 months in used French oak barrels (<500l.)

TASTING:

Brilliant example of Albariño's ability to age. Nose is mouth wateringly spicy with poached pears, ginger biscuits, and dried mango. Palate is smooth with tingling lively acidity stitched through it. Waxy and salty on the finish. "Tim Atkin MW"



Casal de Armán

Casal de Armán 2019

Winery:	Casal de Armán http://www.bodegascaldearman.com/
Importer in Denmark:	Importante http://www.importante.dk/
Varietal:	Treixadura (90%), Godello (5%), Albariño (5%).
Alcohol Content:	13,5 % vol.
Origin	D. O. Ribeiro

VINEYARD:

- 35 has of vineyards in the Avia Valley
- Soil type: Sandy granite, schist and clay.

WINEMAKING:

Strict control of the vineyard. Handpicked in 15kg crates. Temperature control from the moment grapes are picked with immediate transport in isothermal vehicle to the winery where the grapes are kept for 12 hours in a refrigerated chamber at 7°C.

Clusters are then selected by hand on a vibrating table. Whole berries are pressed using a pneumatic press. The must settles naturally and then ferments in temperature controlled, stainless steel tanks, where it rests for 9 months prior to bottling.

TASTING:

We combine grapes from vineyards of different soil types and orientations situated exclusively in the valley of the river Avia. This is done to show the unique character of this historic region in the north of D.O. Ribeiro and to produce a wine with good structure and a rich mouthfeel with aromas of nectarine, fennel and white flowers and a long and elegant finish.

Recommended serving temperature: 8-9°C



TERRAE

Pepa Porter 2020

Winery:	Adegas Terrae https://adegasterrae.com/
Importer in Denmark:	Taster Wine https://www.taster-wine.com/
Varietal:	100% Godello
Alcohol Content:	13 % vol.
Origin	D. O. Monterrei

"The most modern Godello, has a refined style and a vibrant spirit"

VINEYARD:

The area is subject to hot and dry summers, as well as to pretty cold winters. These wines come from autochthonous vines that adapt very well to the soils of the Monterrei region.

Three types of soils are present: slaty and schistose soils, ideal during dry seasons; granitic and sandy, which come from the degradation of the granitic rocks and present a low pH; and sedimentary, which are quite complex soils due to the mixture of materials.

WINEMAKING:

The Godello Pepa Porter is the result of a careful work in the field and the rest in the winery for 4 months on fine lees, by using the best Godello grapes.

TASTING:

- COLOUR: Pale white wine with lemony reflections, clean, transparent and brilliant, good tear.
- NOSE: Clear nose with marked fruity character, citrus, white and stone fruits, as well as light floral touches.
- PALATE: Wide and glyceric palate, fresh and smooth. Round and slightly sweet-toothed. Well balanced, medium structure and long aftertaste.

Serving temperatura: 8-10 °C.



PAGO DE LOS CAPELLANES

O LUAR
DO SIL

O Luar do Sil Godello 2020

Winery:	O Luar do Sil http://www.pagodeloscapellanes.com/
Importer in Denmark:	Otto Suenson https://ottosuenson.dk/da
Varietal:	Godello 100%
Alcohol Content:	14% vol.
Origin	D. O. Valdeorras

O Luar do Sil Godello 2020: a wine with a greenish yellow colour.

VINEYARD:

Old vineyards in Corguiño (Seadur) on granite slopes at an altitude of 450 meters.

- Purity in Valdeorras
- Soil type: deep and clayey, on fragmented and weathered granite rock (xabre).
- Yield: 5,000 kg/ha

WINEMAKING:

Godello grape harvested when fully ripe in late September 2020. Table-selected manually. Destemmed and gently crushed, with immediate refrigeration at 10° C and pre-fermentative maceration for 4 to 6 hours to enhance the aromatic profile. Fermentation takes place in stainless steel at a controlled temperature of between 16° and 18° C. Once fermented, we select part of the fine lees and perform a gentle battonage for two months. The wine is kept at a low temperature to preserve the varietal aromas, followed by a respectful stabilisation and bottling process.

TASTING:

With the intense aromas and varietal purity of Godello grapes, strong tones of ripe stone fruits, yellow flowers, citrus, herbal and balsamic notes typical of the surrounding area. Fresh and powerful in the mouth, balanced, unctuous, endowed with great length and personality, ending with a remarkable aromatic persistence.

Storage: it will develop positively in the bottle over the next 3 years, provided it is stored in a cool (12°-14° C) and dark place in a horizontal position.



TEERRAE

Barbadelo 2019

Winery:	Adegas Terrae https://adegasterrae.com/
Importer in Denmark:	Taster Wine https://www.taster-wine.com/
Varietal:	100% Mencía
Alcohol Content:	13 % vol.
Origin	D. O. Ribeira Sacra

"A luxury Mencía, with an elegant personality and an interior to fall in love with"

Adegas Terrae works with autochthonous varieties, basing our production exclusively on grapes from our own vineyards.

The objective is to give priority to quality, achieving a wine with a low yield per vine. To make our wines we use red grapes from Amandi subzone.

VINEYARD:

The orientation of our vineyards towards the Sil River, the microclimate of the area, the cultivation on slopes on top of walls and the special care and the handcrafted work we give to the vineyard, are part of the philosophy of the winery.

WINEMAKING:

Young wine, 100% Mencía, 6-8 months sur lies.

TASTING:

- COLOUR: Clean and bright, high cape, cherry red with marked violet hues.

- NOSE: Elegant aroma and good intensity, outstanding berry fruit notes such as blueberry, strawberry, raspberry, and black cherry, which predominate over subtle floral notes.

- PALATE: In the mouth it is very harmonious and wide, it stands out for a very polished tannin that gives it persistence and structure

Serving temperatura: 12-15 °C.



Vitis Extrema 2017

Winery:	Bodegas Rodríguez y Sanjo http://www.rodriguezsanzo.com/
Importer in Denmark:	Novin https://novin.dk/
Varietal:	100% Mencía
Alcohol Content:	13.5% vol.
Origin	D. O. Bierzo

VINEYARD:

Pre-phyloxera vineyard estate wine. Located at 800 m of altitude. Vines are on a hillside away from rives or irrigated areas, so that grapes have a perfect maturation.

WINEMAKING:

Grapes have been harvested in small boxes by hand. Cold maceration. Barrel aging in 300-liter French oak barrels for 6 months.

TASTING:

Intense raspberry red colour with certain wild and exotic floral tones. Wild fruits and vanilla nuance on the nose. On the palate, it is velvety, fruity, and mineral.



Paixar 2018

Winery:	Luna Beberide https://vinosdelbierzo.es/
Importer in Denmark:	Theis Wine https://www.theis-vine.dk/
Varietal:	100% Mencía
Alcohol Content:	13,5 % vol.
Origin	D. O. Bierzo

Parker 96 points. "The 2018 Paixar is all violets, wild berries and raspberry leaves, a captivating, aromatic, floral and elegant expression of old vine Mencía from the slate soils of Dragonte. The wine is still powerful and has energy, but there is a level of sophistication, elegance and nuance I hadn't seen before. It's clean and floral and has depth and nuance. But it's on the palate and the beautifully textured mouthfeel that you see the greatness of this wine, which has all the ingredients to develop for a long time in bottle. I think this is the finest vintage of Paixar to date. 12,500 bottles produced. It was bottled in March 2020. Bravo!"

VINEYARD

- Hillside between 700 and 100 metres high, all of them facing to south. Density field 1,20 x 1,20.
- Output 25Hl per hectare.
- Area: Dragonte.
- Type of ground: Clayey and broken slate on mother rock.

WINEMAKING

14 months in French oak barrels and bottled without filtering in March. Harvest in September

TASTING

Year 2018 harvest is characterized by its Atlantic influence and good contrast of temperatures between the day and the night. Paixar 2018 is a very completed wine. In mouth, minerals appear along with balsamic notes, spices, and low valley. This wine shows all its personality because of the ground of Dragonte and the elegance of Mencía.

#alimentosdespaña

A

B

C

D

E

F

ATLÁNTICO

OCEANO

OCEANO ATLÁNTICO

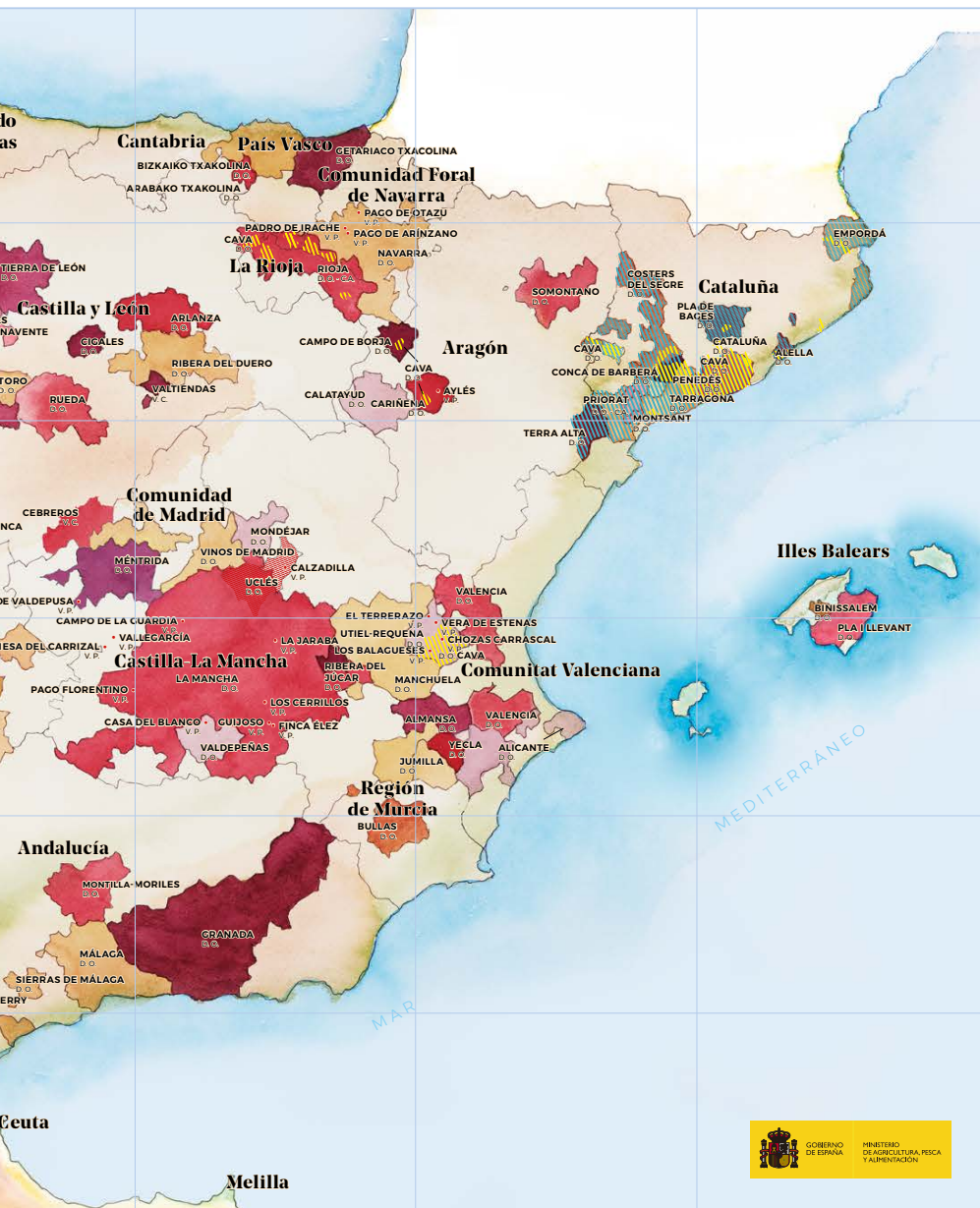
Canarias

LA PALMA
ISLAS CANARIAS
TACORONTE-ACENTEJO
VALLE DE LA OROTAVA
YCODEN-DAUTE-ISORA
LA GOMERA
ARONA
GRAN CANARIA
EL HIERRO

DENOMINACIONES DE ORIGEN (D.O.)

F1. ABONA, Canarias	B6. CONCA DE BARBERÀ, Cataluña	CX. MENA, Aragón
B7. ALELLA, Cataluña	E4. CONDADO DE HUELVA, Andalucía	CS. MONCAYO, Castilla-La Mancha
D5. ALICANTE, Comunitat Valenciana	B6. COSTERS DEL SEGRE, Cataluña	B3. MONCAYO, Castilla-La Mancha
D5. ALMANSA, Castilla-La Mancha	F1. EL HIERRO, Canarias	EA. MONCAYO, Castilla-La Mancha
A5. ARABAKO TXAKOLINA/TXAKOLI DE ALAVA/ CHACOLI DE ALAVA, País Vasco	B7. EMPORDÀ, Cataluña	CX. MONCAYO, Castilla-La Mancha
B5. ARLANZA, Castilla y León	A5. GETARIAKO TXAKOLINA/TXAKOLI DE TARTIA/ CHACOLI DE GETARIA, País Vasco	B5. NAVARRA, País Vasco
B4. ARRIES, Castilla y León	E5. GRANADA, Andalucía	B7. PENEDÈS, Cataluña
C7. BINISSALEM, Islas Baleares	F2. GRAN CANARIA, Canarias	D7. PLACENSA, Aragón
A5. BIZKAIKO TXAKOLINA/TXAKOLI DE BIZKAIA/ CHACOLI DE BIZKAIA, País Vasco	E4. JEREZ/XÈRES/SHERRY, Andalucía	A3. B3. RIBERA DEL DUERO, Castilla-La Mancha
D5. B5. BULLAS, Murcia	D5. D6. JUMILLA, Supraautonómica	B3. RIBERA DEL DUERO, Castilla-La Mancha
B5. CALATAYUD, Aragón	F1. LA GOMERA, Canarias	B5. RIBERA DEL DUERO, Castilla-La Mancha
B5. CAMPO DE BORJA, Aragón	D5. LA MANCHA, Castilla-La Mancha	D4. RIBERA DEL DUERO, Castilla-La Mancha
B6. CARINENA, Aragón	F1. LA PALMA, Canarias	D5. RIBERA DEL DUERO, Castilla-La Mancha
B6. B7. C6. CATALUÑA, Cataluña	E2. LANZAROTE, Canarias	BA. RUEDA, Castilla-La Mancha
B6. B7. D6. CAVA, Supraautonómica	B4. LEÓN, Castilla y León	EA. SCHNAPPS, Cataluña
B4. CIGALES, Castilla y León	E4. WÁLAGA, Andalucía	B6. SCHNAPPS, Cataluña
	D5. MANCHUELA, Castilla-La Mancha	F1. TACOS, Aragón
	E4. MANZANILLA-SANLÚCAR DE BARRAMEDA, Andalucía	





TRIDIA, Castilla-La Mancha	B6. TARRAGONA, Cataluña
DEMAR, Castilla-La Mancha	C6. TERRA ALTA, Cataluña
TERREL, Galicia	D4. TIERRA DEL VINO DE ZAMORA, Castilla y León
ILLA-MORILES, Andalucía	B4. TORO, Castilla y León
TSANT, Cataluña	C6. UCLÉS, Castilla-La Mancha
ARRA, Comunidad Foral de Navarra	D6. UTIEL-REQUENA, Comunitat Valenciana
DE BAGES, Cataluña	B4. VALDORRAS, Galicia
LEVANT, Islas Baleares	D6. VALDEPEÑAS, Castilla-La Mancha
IAS BAÍAS, Galicia	F1. VALLE DE GÚMAR, Canarias
RA SACRA, Galicia	F1. VALLE DE LA OROTAVA, Canarias
RO, Galicia	C4. CS. VINOS DE MADRID, Comunidad de Madrid
RIA DEL DUERO, Castilla y León	D1. YCODEN-DANTE-ISOBA, Canarias
IA DEL GUADIANA, Extremadura	F6. YECLA, Región de Murcia
IA DEL JUCAR, Castilla-La Mancha	
IA, Castilla y León	
ATE DE MALAGA, Andalucía	
ONTANO, Aragón	
MONTE-ACENTENO, Canarias	

DENOMINACIONES DE ORIGEN CALIFICADA (D.O. CAI)	
B6. PRIORAT, Cataluña	
B5. RIOJA, Supraautonómica	

VINOS DE PAGO (V. P.)	
B6. AYLÉS, Aragón	
C5. CALZADILLA, Castilla-La Mancha	
D5. CAMPO DE LA GUARDIA, Castilla-La Mancha	
D5. CASA DEL BLANCO, Castilla-La Mancha	
D6. CHOZAS CARRASCAL, Comunitat Valenciana	
D4. DEHESA DEL CARBIZAL, Castilla-La Mancha	
C4. DOMINIO DE VALDEPUSA, Castilla-La Mancha	
D5. EL TERRAZO, Comunitat Valenciana	
D5. EL VICARIO, Castilla-La Mancha	
D5. FINCA ELEZ, Castilla-La Mancha	
D5. GUJOSO, Castilla-La Mancha	
D5. LA JARABA, Castilla-La Mancha	
D5. LOS BALACUESES, Comunitat Valenciana	
D5. LOS CERRILLOS, Castilla-La Mancha	
B5. PAGO DE ARINZANO, Comunidad Foral de Navarra	
P5. PAGO FLORENTINO, Castilla-La Mancha	
A5. PRADO DE OTAZU, Comunidad Foral de Navarra	
B5. PRADO DE IRACHE, Comunidad Foral de Navarra	
D4. VALLEGARCIA, Castilla-La Mancha	
D6. VERA DE ESTENAS, Comunitat Valenciana	

VINOS DE CALIDAD (V. C.)	
A4. CANGAS, Principado de Asturias	
C4. CEBERROS, Castilla y León	
F1, F2. ISLAS CANARIAS, Canarias	
E4. LEBRIDA, Andalucía	
C4. SIERRA DE SALAMANCA, Castilla y León	
B4. VALLES DE BENAVENTE, Castilla y León	
B5. VALTIENDAS, Castilla y León	

LEYENDAS	
D.O.	Denominación de origen
V.P.	Vino de pago
D.O. C.A.	Denominaciones de origen calificada
V.C.	Vino de calidad
W	Cava (B6, B6, B7, D4, D6)
W	D.O. Islas Canarias (F1, F2)
W	D.O. Cataluña (B6, B7)
W	D.O. Uclés (C5)



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