

Spanish wines and nuts tasting

Wine Bar Vinograp Kuronní
Korunní 21, Prague 2
28th November 16:30h



Monday 28 November at 16.30h
Wine Bar Vinograf Kuronní
Korunní 21 120 00 Prague 2, Vinohrady

**ECONOMIC AND COMMERCIAL OFFICE OF
THE SPANISH EMBASSY IN PRAGUE**

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Dominik Sokol

Certified sommelier and wine expert, he is a recognized specialist in wines and winemaking from Spain as well as from other regions. Director and sommelier of Petrus s.r.o. since 1997, he regularly attends international wine exhibitions and forums having direct contact with different wineries and professionals in the wine sector. He is also involved in publishing in professional wine magazines.



Almendrave

Spanish Almond Board-Almendrave is the Association of Almond and Hazelnut Exporters of Spain. It was established in 1947, and in 1987 was appointed as a Collaborating Institution of the Spanish Administration. It currently represents the 68% of the national almond and hazelnut exportation activity.





NUTS

-Almonds-



DON
GASTRONOM
Spanish Food



Valencia and Marcona Almonds

- Valencia Almond, skin-on, fried and Salted
- Valencia Almond, Blanched and fried, with Fine Herbs

Spanish Valencia almonds are one of the most renowned snacks in Spain. These almonds are roasted and lightly salted to give a crunchy and creamy texture. They are also full of fibre, rich in Omega 3, Omega 6 Vitamin E and lots of protein. They can be used for tapas, a topping in a salad or simply enjoyed with a drink.

- Marcona Almond, Blanched, fried and Salted

Marcona almonds, also known as the Queen of Almonds, are rounder and flatter in shape. Their flavor is more buttery and earthy. They also roast well, which gives them a satisfying crunch. The texture is often likened to a macadamia nut.

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Don Gastronom is a family-run business dedicated to searching every corner of Spain for small and family producers with unique products typical of Spanish gastronomy, of excellent quality, healthy and homemade. Together Don Gastronom exports its culture to the rest of the world creating unique brands that attract international markets. Step by step they want to sneak into the kitchens and tables around the world so that everyone can make "patatas bravas", "paella" or get to know that the best almond is the Spanish one.



Largueta Almonds Pepita de Oro[®]

Pepita de Oro[®] (size greater than 14 mm)

- Largueta Almond, roasted with salt and aromatic herbs

Aromatic herbs roasted with rice flour to create that layer of herbs on the outside. The herbs, lemon thyme and rosemary are local, and come from the work along with the Foundation Los Carriles for people with disabilities.

- Largueta Almond, roasted with salt

- Largueta Almond, roasted salt-free

Largueta almonds roasted with salt or salt-free are the most traditional variety and one of the most prized products of the region

The packagings are 100% compostable. The almonds come from dry farming; the practices that have been carried out until their collection are regenerative. Organic Certification (CAAE) and 4 Returns label (Regenerative Organic Farming Project working to bring the return of natural, social, financial, and inspirational resources to rural areas).

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La Almendrehesa is a farmer-driven company, which uses techniques like cover cropping, conservation tillage, rotational grazing among others, with the overarching aim to capture the carbon from the atmosphere and soil fertility over time, keep biodiversity and give to the people who eat it the best product without toxic.

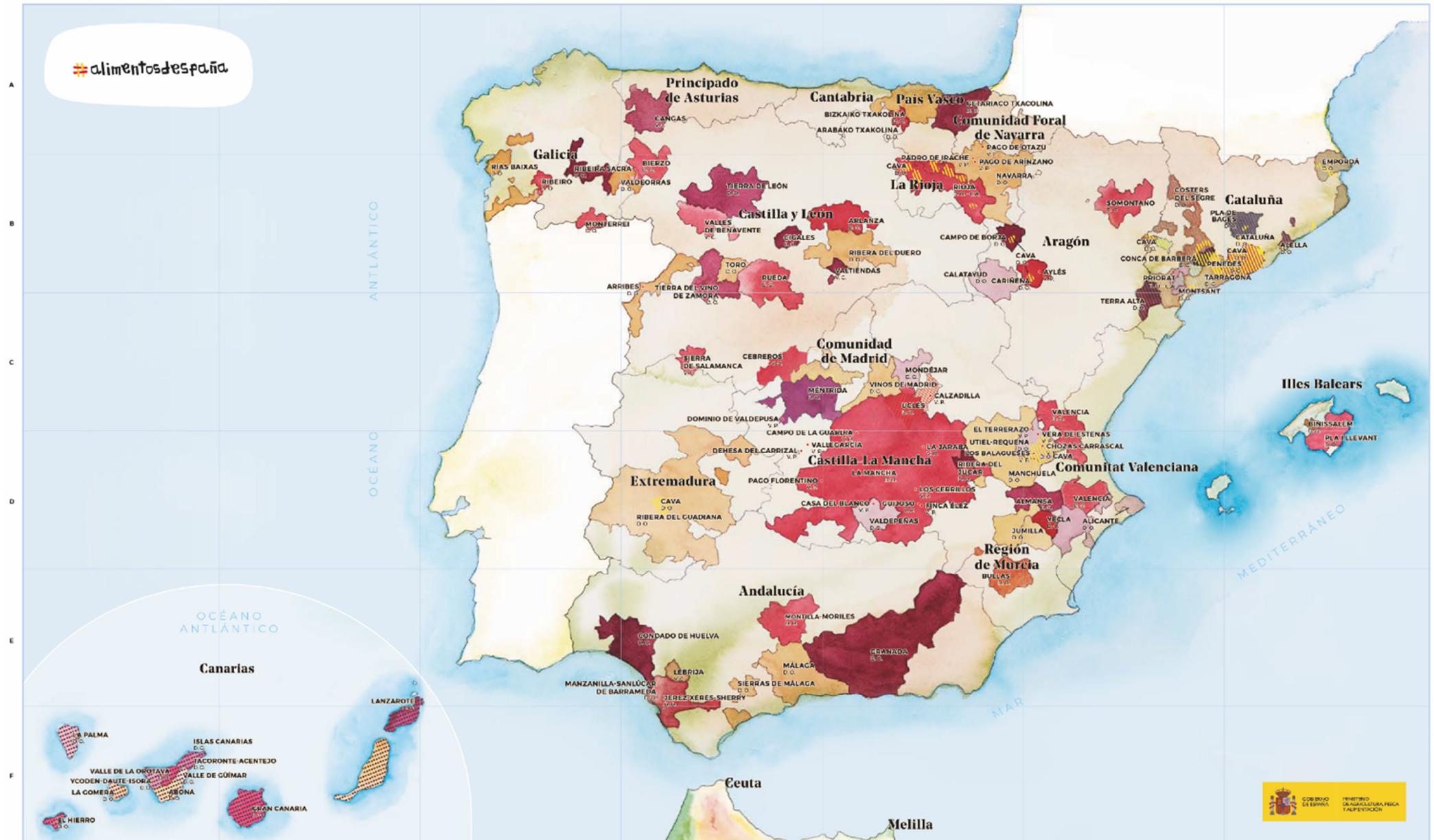
La Almendrehesa flagship product is the Pepita de Oro[®], a regenerative organic, rain-fed almond of the highest quality. It is naturally large in size and not blanched to allow the skin to preserve its delicious flavour and maximum nutritional value. The almonds have remarkably high protein content, contain significant amount of minerals, like calcium and magnesium, as well as vitamins, antioxidants and healthy fatty acids. Almonds are a key part of the authentic Mediterranean diet, and may help to prevent some of the illnesses due to our modern way of life.

Thanks to the rigorous selection and control procedures they can guarantee almonds of superior quality. This is also why their almonds are practically free of bitter almonds (<0.1%), which has become a quality problem for Spanish produce in recent years. In addition, they routinely perform analyses for food quality as well as for more than 440 pesticide residues.



WINES

#alimentosdespaña



DENOMINACIONES DE ORIGEN (D.O.)

- 01. ARONA, Cataluña
- 02. ALELLA, Cataluña
- 03. ALICANTE, Comunidad Valenciana
- 04. ALMANZA, Castilla-La Mancha
- 05. ARABANZO TXAKOLINA/TXAKOLI DE ALAVA/CHACOLI DE ALAVA, País Vasco
- 06. ARLANZA, Castilla y León
- 07. ARRIEBA, Castilla y León
- 08. BIERZO, Castilla y León
- 09. BINSALLEM, Islas Baleares
- 10. BIZKAJO TXAKOLINA/TXAKOLI DE NORKAIA/CHACOLI DE NORKAIA, País Vasco
- 11. BULLAS, Murcia
- 12. CALATAYUD, Aragón
- 13. CAMPO DE BORDA, Aragón
- 14. CARRERA, Aragón
- 15. DT DE CATALUÑA, Cataluña
- 16. DT DE CAVA, Supraautonómica
- 17. CIGALES, Castilla y León

- 18. CONCA DE BARBERA, Cataluña
- 19. CONDADO DE HUELVA, Andalucía
- 20. COSTERS DEL SEGRE, Cataluña
- 21. EL HIERRO, Canarias
- 22. EMPORDA, Cataluña
- 23. GETZARAO TXAKOLINA/TXAKOLI DE TARIJA/CHACOLI DE CESTARIA, País Vasco
- 24. GRANADA, Andalucía
- 25. GRAN CANARIA, Canarias
- 26. JEREZ DE BERRA, Andalucía
- 27. JEREZ DE BERRA SHERRY, Andalucía
- 28. JUMILLA, Supraautonómica
- 29. LA GOMBAJA, Canarias
- 30. LA MANCHA, Castilla-La Mancha
- 31. LA PALMA, Canarias
- 32. LANZAROTE, Canarias
- 33. LERIO, Castilla y León
- 34. MALAGA, Andalucía
- 35. MANCHUELA, Castilla-La Mancha
- 36. MANZANILLA-SANLUCAR DE BARRAMEDA, Andalucía

- 37. MÉNTRIDA, Castilla-La Mancha
- 38. MONDÉJAR, Castilla-La Mancha
- 39. MONTEBELLO, Galicia
- 40. MONTILLA-MORILES, Andalucía
- 41. MONTSANT, Cataluña
- 42. NAVARRA, Comunidad Foral de Navarra
- 43. PENEDÉS, Cataluña
- 44. PLAC DE BAGES, Cataluña
- 45. PLÀ LLENYANT, Islas Baleares
- 46. RIBES DE GIBELLINA, Canarias
- 47. RIBERA ESCITA, Galicia
- 48. RIBEIRA, Galicia
- 49. RIBERA DEL DUERO, Castilla y León
- 50. RIBERA DEL EUQUANIA, Extremadura
- 51. RIBERA DEL JOCAR, Castilla-La Mancha
- 52. RIBERA, Castilla y León
- 53. RIBERAS DE MÁLAGA, Andalucía
- 54. SOMONTANO, Aragón
- 55. TACORONTE-ACEITEJO, Canarias

- 56. TARRAGONA, Cataluña
- 57. TERRA ALTA, Cataluña
- 58. TIERRA DEL VINO DE ZAMORA, Castilla y León
- 59. TORO, Castilla y León
- 60. UCLÉS, Castilla-La Mancha
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- 64. VALLE DE GÍJIMA, Canarias
- 65. VALLE DE LA OROTAVA, Canarias
- 66. VINO DE MADRID, Comunidad de Madrid
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- 68. YECLA, Región de Murcia

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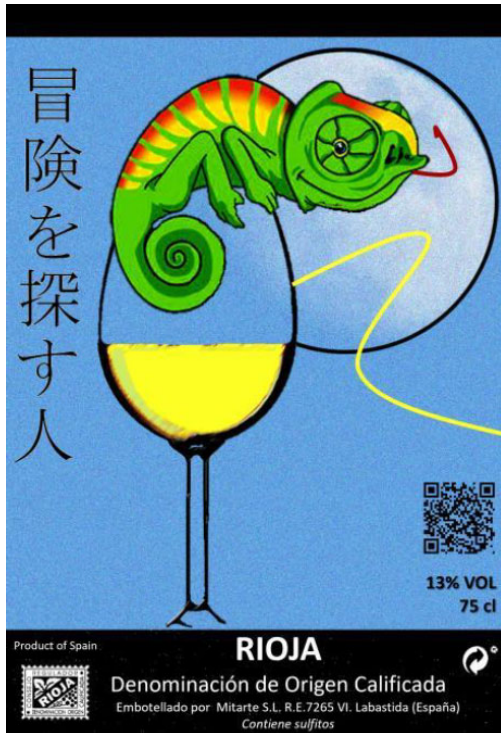
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- 173. JUMILLA, Murcia
- 174. YECLA, Murcia
- 175. ALICANTE, Comunidad Valenciana

LEYENDAS
 D.O. Denominación de origen
 P.V. Vino de pago
 D.O.C.G. Denominación de origen calificada
 V.E. Vino de calidad
 D.O. 855, 85, 87, D.O. D.O.
 D.O. 1985 Canarias (P.I.)
 D.O. Canarias (P.I.)
 D.O. Canarias (P.I.)



Cazaventuras



Origin: D.O.Ca. Rioja

Variety: 100% Viura

Vintage: 2021

Alcohol: 13%

Total Acidity: 6,5 gr/l

Residual Sugar: 0,8 gr/l

Aging: Fermented in French oak barrel and at least 6 months in bottle

Ideal Serving: 10-12°C

Contact Details:

Nagore Martínez

+34 663 25 00 26

info@iberianwinescollection.com

<https://iberianwinescollection.com>

Iberian Wines Collection is a company created by passionates about the world of wine with several years of experience behind them. Over the years, a network of professional contacts in the sector has been created in different markets, consolidating a broad portfolio of clients. It is currently capable of offering a wide variety of bulk wines of different characteristics and qualities to solve any type of product need.

The main virtue of the company is the mediation of wines, taking charge of analyzing the needs of each client, finding a tailored solution and, above all, helping to optimize time and costs.



Losada Godello

Origin: D.O Bierzo

Variety: 100% Godello

Vintage: 2021

Alcohol: 14%

Total Acidity: 6,11 gr/l

Residual Sugar: 0,74 gr/l

Aging: 6 months maturation on lees, 80 % in tank and 20% in French barrel

Ideal Serving: 10-12°C

Contact Details:

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export@losadavinosdefinca.com

<http://losadavinosdefinca.com/>

The winery is located in Cacabelos, on the road to Villafranca del Bierzo in León. This location, in the center of a triangle formed by Cacabelos, Villafranca and Toral de los Vados, allows the best possible access to the production zone of most of the quality grapes produced in Bierzo.

Aiming to make an elegant new wave, Bierzo wine, Losada Vinos de Finca boldly sought out old Bierzo vineyards traditionally planted on clay soils, a terroir which had been relatively overlooked by the Bierzo's new wave. In the cellars, they are as non-interventionist as possible and aim to bring out in the wine-making the character of the vineyard and the quality of the vintage that their painstaking work in the vines has sought to enhance. Their wine-making approach is underpinned by a combination of solid technical know-how and the experience and intuition gained from more than ten vintages in Bierzo.

Losada Godello wine has received several awards such as James Suckling 2022 and Vivir El Vino 2022.

GRANDES VINOS

The legacy of Cariñena



Anayón Chardonnay

Origin: D.O. Cariñena

Variety: Chardonnay

Vintage: 2021

Alcohol: 14%

Total Acidity: 5,50 gr/l

Residual Sugar: 0,76 gr/l

Aging: 6 months in American Oak barrels

Ideal Serving: 8-10°C

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visitas@grandesvinos.com

<https://www.grandesvinos.com/>

Grandes Vinos is the leading winery of D.O.P. Cariñena. It outstands on the great variety and diversity of landscapes that make up the vineyard. It practices a sustainable viticulture through the most modern technology in the production and with an innovative and creative vision on the markets through different brands for different segments of consumers.

Behind each bottle there is a dream that has come true thanks to the union of the more than 700 families of winegrowers that make up Grandes Vinos, sharing their hard work and know-how, to create wines that combine tradition and innovation, and have no borders.

Cariñena is the only land in the world that gives its name to a variety of grape. A territory that treasures old vineyards at different altitudes, soil with ancient stones and a strong wind, el cierzo, that gives personality to the wine.

Anayón Chardonnay wine has been awarded with the Sommerliers Choice Awards, among others.

GRANDES VINOS

The legacy of Cariñena



Anayón Cariñena

Origin: D.O. Cariñena

Variety: Cariñena

Vintage: 2018

Alcohol: 14,5%

Total Acidity: 6,30 gr/l

Residual Sugar: 0,16 gr/l

Aging: 10 months in French oak barrels

Ideal Serving: 14-16°C

Contact Details:

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Cariñena, Zaragoza, Spain

acalejero@grandesvinos.com

visitas@grandesvinos.com

<https://www.grandesvinos.com/>

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VITICULTORES DE BARROS
BODEGA



Vizana Crianza

Origin: D.O. Ribera del Guadiana

Variety: 100% Tempranillo

Vintage: 2019

Alcohol: 14%

Total Acidity: 5,9 gr/l

Residual Sugar: <2 gr/l

Aging: 8 months in new French oak barrels and 12 months in the bottle.

Ideal Serving: 14-16°C

Contact Details:

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Established in 1983 by a group of vine growers from Almendralejo, in Southern Extremadura, as they felt the need to get stronger and join together under a common project. They aimed the production of their own bottled wines with high quality standards, using their experience as vine growers and their passion for their homeland.

From state-of-the-art facilities at a technological level, a land with unique character, the best vineyards, the sublime care of the grape variety, the effort and commitment of an entire team, their wines are born.

Viticultores de Barros has always been a pioneer in the application of new winemaking techniques and technologies. From the cultivation of their fields to the production of the best wines.

Vizana Crianza has been awarded with the Double Gold by Gilbert & Gaillard 2022, Silver at Concours Mondial Bruxelles 2018 and Silver at Premio Espiga 2018.



Viore Roble

Origin: D.O. Toro
Variety: Tinta de Toro
Vintage: 2021
Alcohol: 14,5%
Total Acidity: 5gr/l
Residual Sugar: 1,5gr/l
Aging: 5 months in new American oak barrel
Ideal Serving: 14-16°C

Contact Details:
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Bodegas Riojanas was founded in 1890 in Cenicero. It belongs to the exclusive group, Bodegas Riojanas, of 13 centenarian wineries in La Rioja. Over its more than 130 years' history, it has grown to be one of the most renowned Spanish winemaking firms, becoming an example of tradition and modernity. Its most precious legacy is its commitment to quality and the unique personality of its wines, all wines are commercialized under the most prestigious Spanish wine appellations of origin.

Throughout its more than 100 years of history, the winemaking systems have evolved, because at Bodegas Riojanas innovation is not at odds with respect for tradition. Being a classic winery does not mean making an old wine, and for this reason the most advanced winemaking techniques have been incorporated to adapt to current market trends.

International awards and ratings won by the wines endorse the top-quality of their brands.

Viore Roble 2020 has received 90 points by James Suckling and won Gold Medal Berliner Wine Trophy.

DESDE  1890

BODEGAS RIOJANAS, S.A.



Monte Real de Familia

Origin: D.O.Ca. Rioja

Variety: 100% Tempranillo

Vintage: 2018

Alcohol: 14%

Total Acidity: 5,5 gr/l

Residual Sugar: 1,2 gr/l

Aging: 50% French oak and 50% American oak for 24 months. The wine is refined in the bottle for a minimum of 12 months before its release

Ideal Serving: 16-18°C

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Margot Lopez

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<https://www.bodegasriojanas.com/>

Bodegas Riojanas was founded in 1890 in Cenicero. It belongs to the exclusive group, Bodegas Riojanas, of 13 centenarian wineries in La Rioja. Over its more than 130 years' history, it has grown to be one of the most renowned Spanish winemaking firms, becoming an example of tradition and modernity. Its most precious legacy is its commitment to quality and the unique personality of its wines, all wines are commercialized under the most prestigious Spanish wine appellations of origin.

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International awards and ratings won by the wines endorse the top-quality of their brands.

Monte Real de Familia 2018 has received 93 points by James Suckling and won Grand Gold Asia Wine Trophy.

PRADOREY



Adaro

Origin: D.O Ribera del Duero **Ecológico**

Variety: Tempranillo

Vintage: 2019

Alcohol: 14%

Total Acidity: 5,51 gr/l

Residual Sugar: 1,8 gr/l

Aging: 14 months in French and Slovenian oak barrels.
3 months in Nevers oak vats

Ideal Serving: 14-17°C

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Gumiel de Mercado, Burgos, Spain

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<https://pradorey.es/>

Pradorey is a family-owned company which pampers all details in their wine production. The winery and the vineyards are located in the highest quality area of Ribera del Duero appellation within a historic area. Pradorey searches the excellence of their wines so that is the reason why innovation, sustainability and the environmental commitment play a key role. In 1996, first vintage of red and rosé Ribera del Duero wine launched under the brand name Pradorey. In 2020, they expanded their facilities and planted 12 hectares of white grape varieties to begin producing white wines in the Ribera del Duero.

Respect for what is natural, autochthonous and differential is what makes Pradorey wines exclusively. They are pioneers in Ribera del Duero because they are the first to use centenary earthenware amphora and to ferment on with autochthonous yeasts. The results are wines that reflect all the character of their land.

Adaro wine has won several awards and this year has received 93 points by Jame Suckling and Gold Mundus Vini.



Casa Cisca

Origin: D.O. Yecla

Variety: 100% Monastrell

Vintage: 2017

Alcohol: 15,5%

Total Acidity: 5,22 gr/l

Residual Sugar: 3,6 gr/l

Aging: 16 months in French (30%) and American (70%) oak barrels

Ideal Serving: 17-18°C

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The Castaño family is nowadays model of viticulture and winemaking in the South East of Spain because of their achievements with autochthonous varieties, especially Monastrell.

With a clear innovating philosophy, the Castaño Family has incorporated avant-garde technologies and the latest winemaking systems to keep the legacy of their ancestors alive: their love for the land and an inherited passion for the deeply rooted Monastrell grape variety.

There are no mysteries. Their wines come from nearly 500 hectares of vineyards in four different estates spread throughout D.O. Yecla with different kind of soils and different altitudes above sea level. This gives Bodegas Castaño wines different characteristics, so each variety finds the perfect conditions to grow.

Recently, Casa Cisca wine has been awarded with 95 points by Guía Peñín.

**ECONOMIC AND COMMERCIAL OFFICE OF
THE SPANISH EMBASSY IN PRAGUE**

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