

Spain in your Glass

Taste the Mediterranean Split 2021



Thursday October 7th, 2021. Hotel Briig.
Prilaz Braće Kaliterna 1. 21000 Split, Croatia

Degustacija vina u hotelu Briig, 7. Listopada

Thursday October 7th, 2021

Hotel Briig

Prilaz Braće Kaliterna 1

21000 Split, Croatia

VELEPOSLANSTVO ŠPANJOLSKE U ZAGREBU URED ZA GOSPODARSTVO I TRGOVINU

ICEX-Vina iz Španjolske

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**Cava Laietà Gran Reserva,
Brut Nature, 2017**

Bodega Alta Alella

**Nucli Macabeo Organic,
DO Valencia**

Bodegas Neleman

**Norte Sur Rosado,
VT Castilla**

Bodega Dominio de Punctum

**Berandía Tinto,
DO Valencia**

Bodega Baldozar 923

**Señorío de Caleruega,
DO Ribera del Duero**

Bodega Linaje Garsea

**ADARO de Pradorey,
DO Ribera del Duero**

Bodegas Pradorey

**Via Edetana Negre 2019 ECO,
DO Terra Alta**

Bodega Edetaria

**Gran Reserva 904,
DOCa Rioja**

Bodega La Rioja Alta

**Vermouth Yzaguirre
Reserva RED**

Bodegas Yzaguirre



Siniša Koceić; sommelier, finishing 2^o course in the Croatia Sommelier Club, wine consultant, has worked in some of the most important croatian wine companies such as Badel 1862, Belje d.d, Agrokor vina and Miva Mohor.

Alen Gulan, WSET 2, sommelier, finishing first course in the Croatia Sommelier Club, wine consultant, has worked in important croatian wine companies like Velpro and Acrobat.

Rajner Rogulj, sommelier, finishing 1st course in the Croatia Sommelier Club, has worked for important croatian wine companies such as Istravino, Agrokor vina y Vino trade.

The three of them are owners and partners in the wine and other alcoholic beverages distribution company, VINO.LIKE, and the wine bar WINE BOX located in Split.



ALTA ALELLA
MIRGIN



Cava Llaietà. Gran Reserva Eco, Brut Nature, 2017

Contact:

Bodega Alta Alella
<https://altaalella.wine/>
 Laura Bret
 Camí Baix de Tiana s/n
 08328 Alella,
 Barcelona, Spain
 Tel: +34 638 786 976
laura@altaalella.wine

Origin:

D.O. Cava, Serra de Mar

Variety:

Pansa Blanca, Macabeu, Chardonnay, Pinot Noir

Alcohol content:

12%

Total Acidity:

3,90 g/L

Volatile Acidity:

0,21 g/L

Sugar:

0 g/L

Barrel ageing:

30 months

Ideal Serving:

6-9 °C

Total Production:

45.000 bottles



NELEMAN[®]

 ORGANIC VINEYARDS



Nucli Macabeo Organic D.O. Valencia

Contact:

Bodega Neleman
<https://www.neleman.wine/>
 Mari Cruz Violero
 C/ San Vicente, 23
 46310 Casas del Rey-Venta del Moro,
 Valencia, Spain
 Tel: +34 634 794 165
mari@neleman.es

Origin:

D.O. Valencia

Variety:

Macabeo

Alcohol content:

12%

Total Acidity:

5,54 g/L

Volatile Acidity:

0,21 g/L

Sugar:

0,70 g/L

Barrel ageing:

-

Ideal Serving:

9 °C

Total Production:

80.000 bottles



Norte Sur Rosado. VT Castilla

Contact:

Bodegas Dominio de Punctum
<https://www.dominiodepunctum.com/>
 Crtra. N-301, km. 162
 16660 Las Pedroñeras, Cuenca, Spain
 Tel: +34 912 918 326
events@dominiodepunctum.com

Origin:

Spain

Variety:

Garnacha y bobal

Alcohol content:

13%

Total Acidity:

5,5 g/L

Volatile Acidity:

0,31 g/L

Sugar:

0,48 g/L

Barrel ageing:

-

Ideal Serving:

8 °C

Total Production:

10.000 bottles



baldovar 923
cerca de los estrellitos



Berandía Tinto

Contact:

Bodega Baldovar 923
<https://baldovar923.es/>
 Nito Alegre
 Crtra. Baldovar
 46178 Baldovar, Valencia, Spain
 Tel: +34 617 462 717
 nito@baldovar923.es

Origin:

D.O. Valencia, Alto Turia

Variety:

100% Bobal

Alcohol content:

12%

Total Acidity:

5 g/L

Volatile Acidity:

0,40 g/L

Sugar:

<0,2 g/L

Barrel ageing:

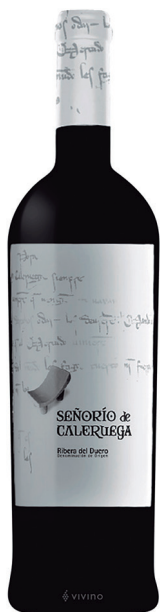
18 months

Ideal Serving:

14-16°C

Total Production:

4.200 bottles



Señorío de Caleruega

Contact:

Bodega Linaje Garsea
<https://linajegarsea.com/?lang=en>
 Juan García
 Crtra. Valladolid-Soria km. 273
 09391 Castrillo de la Vega, Burgos, Spain
 Tel: +34 693 393 084
linajegarsea@live.com

Origin:

DO Ribera del Duero

Variety:

100% Tempranillo

Alcohol content:

14%

Total Acidity:

4,76 g/L

Volatile Acidity:

0,55 g/L

Sugar:

1,60 g/L

Barrel ageing:

17 months

Ideal Serving:

16-18 °C

Total Production:

10.000 bottles

PRADOREY



ADARO de Pradorey

Contact:

Bodegas Pradorey
<https://www.pradorey.es/en/>
 Silvia Pascual
 Crtra. CL-619, km. 66, 1
 09443, Gumiel de Mercado, Burgos, Spain
 Tel: +34 629 073 844
 silvia@pradorey.com

Origin:

DO Ribera del Duero

Variety:

100% Tempranillo

Alcohol content:

14,5%

Total Acidity:

5,61 g/L

Volatile Acidity:

0,81 g/L

Sugar:

1,7 g/L

Barrel ageing:

12 months in French and Slovenian oak barrels,
 3 months in Nevers oak vats

Ideal Serving:

14-16°C

Total Production:

58.960 bottles



Via Edetana Negre 2019 ECO

Contact:

Bodega Edetaria
<https://edetaria.com/en>
 Nani Ramón
 Crtra. N-301, km. 162
 16660 Las Pedroñeras, Cuenca, Spain
 Tel: +34 671 633 660
naniocean@gmail.com

Origin:

D.O. Terra Alta

Variety:

30% Garnacha fina, 30% Garnacha peluda,
 30% Syrah, 10% Carinyena

Alcohol content:

14,5%

Total Acidity:

5,3 g/L

Volatile Acidity:

0,67 g/L

Sugar:

0,7 g/L

Barrel ageing:

12 months

Ideal Serving:

16-18°C

Total Production:

30.000 bottles

La Rioja Alta, S.A.
VIÑA ARDANZA



Gran Reserva 904

Contact:

Bodega La Rioja Alta
<https://www.riojalta.com/en/>
 Stéphane Demarquest
 Avda. de Vizcaya, 8
 26200 Haro, La Rioja, Spain
 Tel: +34 623 108 911
 stephane@riojalta.com

Origin:

DOCa Rioja

Variety:

89% Tempranillo, 11% Graciano

Alcohol content:

14,5%

Total Acidity:

6,2 g/L

Volatile Acidity:

0,80 g/L

Sugar:

1,5 g/L

Barrel ageing:

48 months in American oak barrels

Ideal Serving:

17-18 °C

Total Production:

150.000 bottles

BODEGAS
YZAGUIRRE
 1884



Vermouth Yzaguirre Reserva RED

Contact:

Bodegas Yzaguirre
https://www.bodegasyzaguirre.com/home_en
 Rubén Canalda
 Crtra. Reus-El Morell km. 7-8
 43760 El Morell, Tarragona, Spain
 Tel: +34 629 023 686
rcanalda@vermutyzaguirre.com

Origin:

Spain

Variety:

Red vermouth elaborated with Macabeo base wine

Alcohol content:

18%

Total Acidity:

5,5 g/L

Volatile Acidity:

0,48 g/L

Sugar:

145 g/L

Ideal Serving:

8 °C

Total Production:

1 million liters/year

#alimentosdespaña



Wines

WINES WITH PROTECTED DESIGNATION OF ORIGIN (PDO)



DENOMINACIONES DE ORIGEN (D.O.)

- | | | |
|--|---|--------------|
| F1. ABONA. Canarias | B6. CONCA DE BARBERÀ. Cataluña | C3. MONT... |
| E7. ALELLA. Cataluña | E4. CONDADO DE HUELVA. Andalucía | C3. MONT... |
| D6. ALICANTE. Comunitat Valenciana | B6. COSTERS DEL SEGRE. Cataluña | B3. MONT... |
| D5. ALMANSÀ. Castilla-La Mancha | F1. EL HIERRO. Canarias | E4. MONT... |
| A5. ARABAKO TXAKOLINA/TXALOLI DE ÀLAVA/ | B7. EMPORDÀ. Cataluña | C6. MONT... |
| CHACOLÍ DE ÀLAVA. País Vasco | A5. GETARIANO TXAKOLINA/TXACOLÍ DE TARIÀ/ | B3. MONT... |
| B5. ARLANZA. Castilla y León | CHACOLÍ DE GETARIA. País Vasco | B7. PENE... |
| B4. ARRIEZO. Castilla y León | E5. GRANADA. Andalucía | B7. PLA D... |
| B4. BIERZO. Castilla y León | F2. GRAN CANARIA. Canarias | D7. PLA D... |
| C7. BINSALEM. Islas Baleares | E4. JEREZ/XÉRÈS/SHERRY. Andalucía | A3. B3. R... |
| A5. BIZKAIKO TXAKOLINA/TXAKOLÍ DE BIZKAIA/ | D5. D6. JUMILLA. Supraautonòmica | B3. RIBEI... |
| CHACOLÍ DE BIZKAIA. País Vasco | F1. LA GOMERA. Canarias | B3. RIBEI... |
| D5. ES. BULLAS. Murcia | D5. LA MANCHA. Castilla-La Mancha | B3. RIBEI... |
| B5. CALATAYUD. Aragón | F1. LA PALMA. Canarias | D4. RIBEI... |
| B5. CAMPO DE BORDA. Aragón | E2. LANZAROTE. Canarias | D6. RIBEI... |
| B6. CARIÑENA. Aragón | B4. LEÓN. Castilla y León | B4. RIVED... |
| B6. BT. C5. CATALUÑA. Cataluña | E4. MALLORCA. Andalucía | E4. SERR... |
| B6. BT. D4. D.6. CAVA. Supraautonòmica | D5. MANCHUELA. Castilla-La Mancha | B6. SOMC... |
| B4. CIGALES. Castilla y León | E4. MANZANILLA-SANLÚCAR DE BARRAMEDA. Andalucía | F1. TACO... |

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