

Spirits of Spain Exhibition – Ghana 2022, Testing Guide

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David Barr

Born in Accra, Ghana in 1993. He was fully exposed to the sights and boisterous sounds that have long characterized the Osu area, where he grew up. David is an experienced bar manager with over seven years of experience in the hospitality sector. He is the director of Bartenders Guild Ghana (BGG) Training, a non-governmental organization dedicated to acting as a networking platform and educating its members about best practices, professional ethics, key elements, wines, beers, spirits and cocktails in service delivery, plus new and upcoming trends in relevant industries. In relation with the alcoholic beverage sector, David has organized several tastings and seminars. Currently, he is the Bar Manager at Front Back (OSU).



Chardonnay DO Somontano

Winery: Bodegas Franco-Españolas

Vintage: 2021

Grape: 100 % Chardonnay

Alcohol: 13 %

Contact: Diego Mur Torrente
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Chardonnay D.O.P Somontano is made of berries grown in parcels H1, H2 and H3 of the Torresalás vineyards. Their N+45° orientation slows ripening to obtain a fresher Chardonnay profile. High-trellised vines following the unilateral “cordon de royat” system. Drip irrigation. Plant density of 4,115 vines/ha with a production of 7,300 kg/ha. Soils with medium-high production levels are controlled by natural ground cover.

Harvest during the third week of August. Mechanical night harvest. Four hours of maceration in the press is followed by fermentation with selected yeasts at a temperature between 14°C and 16°C. After fermentation, the wine is raked into barrels made of French oak.

Tasting notes:

- Pale lemon with greenish reflections and a pale rim.
- Complex and very expressive on the nose, tropical fruit aromas such as pineapple are followed by sweeter honeyed notes, leading to aromas acquired by ageing that recall dried fruits like toasted almonds and hazelnuts.
- A very lush, round wine that fills the palate with fruit on a light background of toasted flavours originating from the barrel as well as buttery and pastry notes.



Talla de Diamante DOCa Rioja

Winery: Bodegas Franco-Españolas

Vintage: 2021

Grape: 75 % Viura, 20 % White Tempranillo, 5 % Chardonnay

Alcohol: 11,5 %

Contact: Yolanda Martín
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Talla de Diamante comes from a selection of plots, where Viura vines are older than 30 years. The rooted vines are located in clay-limestone soils on the most western part of La Rioja. Chardonnay vines are located in La Rioja Media, at 690 metres above the sea level in a clay-sandy soil. These vines are carefully selected in order to make this wine due to their youth.

Prior to cold maceration, the fermentation of Viura and Chardonnay grapes takes place together, with the aim of extracting the colour and flavours from the grape skins. The fermentation process is stopped when the degrees of sweetness, acidity and structure are appropriate for making this highest quality wine.

Tasting notes:

- Straw yellow colour with beautiful Green reflects.
- Ripe white fruit in the nose with aromas of citrics and tropical fruits.
- Powerful in the mouth with a good balance alcohol-acidity.
- Elegant finish with fresh feelings from citrus notes and natural carbonic acid.



VIÑAS FAMILIA
GIL¹⁹¹⁶
FAMILY ESTATES

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Juan Gil Blanco DO Jumilla

Winery: Bodegas Gil / Gil Family Estates SL

Vintage: 2021

Grape: 100 % Moscatel

Alcohol: 13,5 %

Contact: Guy Michel
guy.michel@gilfamily.es

Juan Gil Blanco Moscatel / Muscat. This white wine is made from the vineyards of Moscatel Muscat – located on gently sloping hillsides at 700 metres of altitude in the valley of La Aragona, north of Jumilla, with chalky soils, dry climate and many hours of sun forming a microclimate perfect for growing this variety.

Tasting notes:

- Light, green-tinged gold.
- Fresh melon, peach and kiwi aromas are complemented by jasmine and white pepper.
- Juicy, tightly wound pit fruit and honeydew flavors.
- Delivers a lot of juicy, refreshing fruit and comes off almost weightless on the long, intensely spicy finish.

Yuntero
Bodegas



Patón Clemente Rosé DO La Mancha

Winery: Yuntero Bodegas

Vintage: 2021

Grape: 100 % Tempranillo

Alcohol: 12 %

Contact: Victoria Castellano
victoriaexport@yuntero.com

The grapes of this **Patón Clemente Rosé** are carefully selected in the heart of La Mancha. A short cold maceration takes place in stainless steel tanks in order to achieve its unique rosé tonality. The bleeding of the free-run juice is followed by a debourbage at 6°C-8°C for 48 hours.

Fermentation is carried out at a controlled temperature of 14°C-16°C for 20 days giving rise to a light, soft, fruity rosé.

Tasting notes:

- Light and brilliant rosé color.
- Vivid notes of strawberry, raspberry and candy.
- Crisp, well-rounded wine with pleasant long finish.



Ramón Bilbao Crianza D.O.C.a. Rioja

Winery: Zamora Company Global SL

Vintage: 2019

Grape: 100 % Tempranillo

Alcohol: 14 %

Contact: Rosa Aparicio
rosa.aparicio@zamoracompany.com

Ramón Bilbao Crianza is an updated classic, aged in American-oak casks. Versatile, fruity and balanced. A wine made to be enjoyed at any time with the aroma and taste of the best Rioja tempranillo.

Each plot carefully monitored throughout the cycle and picked at the ideal moment in each case. Plots fermented separately at a controlled temperature (27-28°C) and the final blending made before cask ageing for 14 months in American-oak casks.

Tasting notes:

- Ruby red in colour with violet hues.
- Clean and sharp in nose. Aromas of fruit, both black and red with nutshell and floral notes. The barrel adds aromas of sweet spices, nutmeg, vanilla and even hints of cinnamon.
- Pleasant and juicy on the palate. Medium weight, medium acidity and well-integrated. In retronasal, the fruity and spicy notes reappear.



GRANDES VINOS

The legacy of Cariñena

Monasterio de las Viñas Reserva 2018
DO Cariñena

Winery: Grandes Vinos y Viñedos SA

Vintage: 2018

Grape: 40 % Garnacha, 30 % Tempranillo, 20 % Cariñena, 10 % Cabernet Sauvignon

Alcohol: 13,5 %

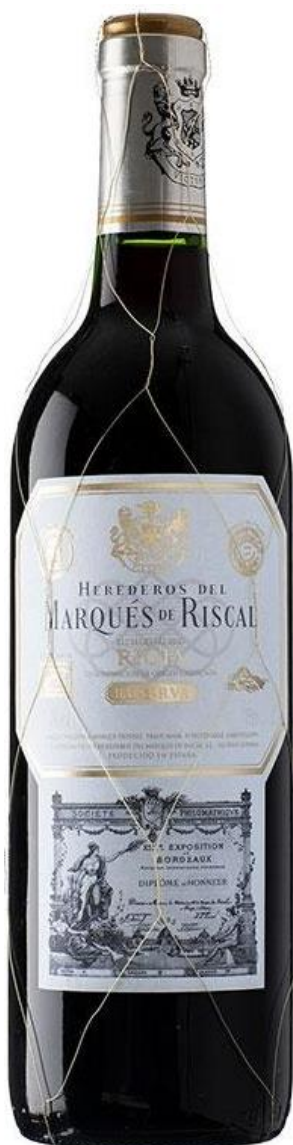
Contact: Guillermo Sanz Samper
gsanz@grandesvinos.com

Monasterio de las Viñas Reserva is a red wine made by Bodega Monasterio de las Viñas Reserva in San José de Aguarón, in the D.O. Cariñena, from vineyards between 35 and 45 years old planted in a low vine plantation system.

The harvest is carried out by hand. The grapes go through a cold maceration (6°C) for 96 hours and ferment for 8 days in stainless steel deposits at a controlled temperature of 28°C. Once the fermentation is completed, the wine macerates for between 15 and 20 days to finish extracting the grape's potential. The varieties are aged separately: the Tempranillo and the Carignan in French oak barrels and the Grenache in American oak barrels.

Tasting notes:

- A medium ruby red with a garnet tinge.
- The nose is expressive with notes of strawberries, violets and licorice.
- Well balanced, fluid and smooth with a fruity exuberance.
- Great with roasted chicken, pork chops, roast beef and meatloaf with mashed potatoes.



Marqués de Riscal Reserva 2018 DOCa Rioja

Winery: Vinos de los Herederos del Marqués de Riscal, S.A.

Vintage: 2018

Grape: Tempranillo, Graciano

Alcohol: 14,3 %

Importer & Contact: WAGCOL
msanchez@cometghana.com
+233 302 220 550

Marqués de Riscal Reserva wines are made mainly from grapes from tempranillo vines planted before the 1970s, grown in the best clay-limestone soils of the Rioja Alavesa. This variety withstands oak- and bottle ageing well thanks to its good balance of acidity and fine tannin. The Graciano variety, whose presence in the blend does not exceed 10%, provides freshness and vibrancy of colour. Fermentation takes place at a controlled temperature and the maceration time is never more than 12 days.

Riscal reservas spend around two years in American Oak Barrels, producing a wine which corresponds to the classic Rioja style: fresh, fine, elegant and very suitable for laying down for many years. Before release for sale it spends a minimum of one year rounding off in the bottle; time enough to show how much complexity tempranillo is able to achieve.

Tasting notes:

- Intense black-cherry colour with good depth of colour and hardly any signs of evolution.
- Very expressive aromas on the nose with notes of liquorice, cinnamon and black pepper, with just a subtle hint of the long cask-ageing, thanks to its great complexity and ripe, concentrated fruit.
- Fresh and easy to drink on the palate, good backbone and lovely, polished tannins. The long, persistent finish leaves gentle balsamic reminders of the finest quality.



Vermouth Yzaguirre Clásico Rojo

Winery: Celler Sort del Castell

Grape: Macabeo, Viura

Alcohol: 15%

Importer & Contact: TT Brothers Ltd.
 ttbrothersltd@yahoo.com
 +233 27 742 7757

With a mahogany colour and orange highlights, **Yzaguirre Classic Red Vermouth** has an intense aroma with herby and spicy notes. Mild balsamic touches give it a pleasant and very unique structure. It has a good aromatic intensity in the mouth which balances out the acidity very well. Long, intense and slightly bitter aftertaste.

Serving tip: Excellent as an everyday aperitif. Serve with 2 anchovy-stuffed olives, 2 or 3 ice cubes and a slice of orange. Serve very chilled.

Don Emilio

House of Quality Wine



Carta Nevada Demi Sec DO Cava

Winery: Freixenet

Grape: Parellada, Macabeo y Xarel.lo

Alcohol: 11,5%

Importer & Contact: Don Emilio Ltd
donemilio2@gmail.com
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The grape varieties used in the creation of the base wine for this **Cava** are Macabeo, Xarel-lo and Parellada. Harvest starts at the end of August with the Macabeo, and ends at the beginning of October with Parellada. Picking is done by hand, and the grapes are brought to the winery in 25kg capacity plastic boxes.

From these grapes, in pneumatic presses we obtain the grape juice. The juice is left to rest for 24 hours in a static decantation to drop its sediment. Once the must has been cleaned and is free from sediment it is transferred, by variety, to the fermentation tanks. The first fermentation is done in stainless steel tanks, at controlled temperatures between 14 and 16°C. Into these tanks we introduce the fermentation yeasts, which come exclusively from our own Freixenet cultures, and the first fermentation begins.

This fermentation lasts between 10 and 15 days, and once it is complete the wine is racked and clarified and blend is prepared ready for bottling, and the secondary fermentation in bottle.

Tasting notes:

- A star bright yellow, with hints of gold. Mid sized bubbles forming a Good crown.
- Fresh and appealing on the nose. Elegantly floral white flowers (acacia tree subtle), with notes of fresh fruit (green apple) and some subtle notes of citrus (lemon).
- Well structured in the palate, refreshing, softly balanced acidity with a lively sparkle and a very attractive floral finish.
- The finishing dosage liquor is made from the same blend of grapes, aged for 12 months in chestnut barrels.

Damm



Beer Estrella Damm

Beverage company: Sociedad Anónima Damm

Alcohol: 5,4%

Contact:

Rocio Muñoz Hernando
rmunozh@damm.es

Ingredients: Water, Barley Malt (13%), Rice (4%), Hops.

Tasting notes:

- Golden colour with shades of amber and green highlights.
- Clean and bright. White and persistent head.
- Plenty of rapid and fine bubbles.
- Fresh and rich aromas of species.
- Roasted notes lead to a final distinguished perception.
- The beer feels soft in the mouth due to full-bodied carbon dioxide and fills the palate with dense notes of roasted grain.
- The lively acidity makes it extraordinary fresh.
- Bitterness at the back of the mouth, results in a long aftertaste.



Beer Koperwiek

Beverage company: Font Salem

Alcohol: 5%

Contact:

Jaume García

jgarciaf@fontsaalem.com

Ingredients: Water, Barley malt, maize, Barley, hops.

Testing notes:

- It is a pale lager type beer, so it is not expected to have a dark color. Its tone tends rather to light golden.
- Its flavor is smooth and defined, although it does not stand out too much.
- It does not contain too much foam for a beer of this type.
- It does not contain animal-derived ingredients.
- It is best served in polka or pint glasses.

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