

Tempranillo's Favored Terruño



The History of Tempranillo

The grape's origins are most likely in Northern Spain.

The word Tempranillo comes from the word "temprano" meaning early, in reference to the early ripening of the grape.

Synonyms: Cencibel, Ull de Llebre, Tinto Fino, Tinto del Pais, Tinto de Toro, Tina Roriz.

No ampelographic relationship to Pinot Noir.



The Terruño of Tempranillo

Soil preference: Calcareous clay soils.

Ferrous components, chalk outcroppings and limestone are also beneficial.

Slopes are important for good drainage.

Climate preference: Great fluctuations between day and night temperatures.



The History of Rioja



The origins predate Roman settlement in the first century.

The modern history of Rioja starts in the 1850's with the Marques de Murrietta's introduction of modern cooperage, which allows Rioja's wines to be exported.

The Denomination of Origin takes its name from the river Oja (Rio + Oja).

The D.O. is established in 1926, making it the first Denomination of Origin of Spain.

The Denomination of Origin rules state that there are four levels of ageing requirements: Joven, Crianza, Reserva and Gran Reserva.

Tempranillo is the main grape but other grapes are allowed including Mazuelo, Garnacha and Graciano.

Yields must not surpass 65 hectoliters per hectare.

110 kilometers by 45 kilometers.

400 mm of rainfall per year with 2,800 hours of sunlight and temperature fluctuations from 40° C to -4° C.

The Places in Rioja

Rioja Baja-Navarra

Bargota: Arbanta

This area in the northern most sector of the Rioja Baja subzone is known as Rioja Baja-Navarra due to its location within the Basque political region of Navarra. Soils are chalk and clay with limestone deposits. Aromas of flowers and iron are common in the wines from this area. The high acidity is due to the high elevations that range from 550 meters to 650 meters.

Rioja Alavesa

Elciego: Luberri

The vineyards of Elciego vary from rich alluvial soils containing a large amount of sand to higher elevation soils with a great degree of clay and limestone. The alluvial soils tend to produce wines with lower acidity, making them perfect for early consumption. The poorer quality soils of the higher elevation areas, bordering and crossing into the area of Laguardia, produce grapes that have higher acidity levels and are more suitable for ageing purposes. Elevations range from 350 meters to 600 meters.

Samaniego: Ostatu

Samaniego is a town on the border of Rioja Alavesa and Rioja Alta. The vineyards are at high elevations with very poor soils of clay and limestone. Because the area is in the shadow of the Sierra Cantabria Mountains, these vineyards are protected from the intense winters. Elevations range from 450 meters to 650 meters. The wines produced here have good aging potential.

Rioja Alta

Fuenmayor

Fuenmayor is located in the heart of Rioja Alta. Soils are predominantly clay with iron elements. Due to high elevations and poor soils the wines have plenty of acidity for long term ageing. Aromas of blood and iron are characteristic of the region. Elevations range from 450 meters to 650 meters.

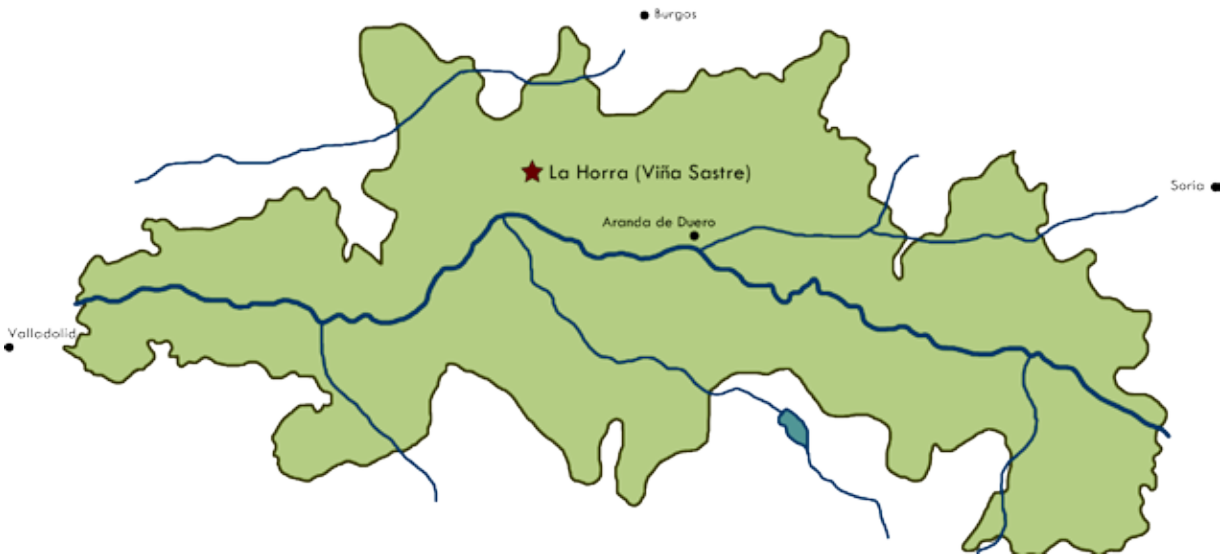
Torremontalvo: Conde de Hervías

Torremontalvo contains many pre-phyloxerra vineyard sites due to the protection provided by the sandy soils. The location along the Ebro River provides protection from the extreme cold and confers freshness upon the wines. Aromas of violets and iron are characteristic of the region. The wines produced here have good aging potential.

Haro

The Haro region is covered in varied parcels of old vines on calcareous soils that create wines with great depth and potential for longevity. Elevations range from 450 meters to 550 meters.

The History of Ribera del Duero



The history of this area goes back over 2,000 years, but in the 13th century the first underground cellars begin appearing below houses.

In the late 19th century Don Eloy Lecanda establishes Vega Sicilia.

The Denomination of Origin takes its name from the banks (ribera) of the Duero river.

The D.O. is established in 1982.

The Denomination of Origin rules state that there are four levels of ageing requirements: Joven, Crianza, Reserva and Gran Reserva.

Tempranillo is the main grape but other grapes are allowed including Garnacha, Merlot and Cabernet Sauvignon.

Vineyard elevations range from 750 meters to 850 meters.

110 kilometers by 30 kilometers.

450 mm of rainfall per year with 2,400 hours of sun and temperature fluctuations from 40° C to -18° C.

The Places in Ribera del Duero

Zona de Valladolid

Quintanilla de Onésimo

Quintanilla de Onésimo is on the western edge of Ribera del Duero. The soils are sandy with chalk outcroppings. The wines produced from the grapes grown here tend to be lighter and less age-worthy.

Zona de Soria

San Esteban de Gormaz

San Esteban de Gormaz is a very dry and arid area. The vineyards feature soils of alluvial and are rocky in nature. The wines produced from the grapes grown here are concentrated and darkly colored.

Zona de Burgos

La Horra: Viña Sastre

La Horra is in the center of the Burgos Subzone. This area is known for its old vines and high elevation vineyards that produce wines with deep coloration and great structure. The soils are predominantly clay with limestone components. The wines produced from the grapes grown here have characteristic aromas of black fruit with mushroom undertones. The wines produced here have very good aging potential.