









TASTE THE DIFFERENCE

Quality wines from the heart of Europe

Case History:

Discovering Catalonia PDOs





Boston November 9th, 2021













Taste the Difference

Quality wines from the heart of Europe



www.tastethedifference.wine



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- •European Quality Wines: Taste The Difference is a program funded by the European Union and implemented by Unione Italiana Vini Servizi Soc. Coop. (UIV) and Promotora de Exportaciones Catalanas (PRODECA)
- •It is a 3 years promotion campaign that aims to increase trades' and influencers' awareness about European Quality wines (PDO or PGI) in China and the US.

Objectives



- Increase the competitiveness of Italian and Spanish quality wines (PDO and PGI), through the enhance of awareness and perceived-quality of trade and consumers.
- Increase the market share of Italian and Spanish quality wines (PDO and PGI).













Beneficiaries



Unione Italiana Vini is the oldest and most trusted organization in Italian wine. The association includes members such as cooperatives, private wineries, agricultural organizations, bottlers, consortia, brewing machines, and laboratories.





Members assoc 660



Hectares

695



PDO/PGI Wine production

+ 25.000 millions

- Its members account for more than 50% of the total turnover of the Italian wine industry and 85% of the Italian export market
- With 408 PDOs











Beneficiaries



PRODECA, Promotora de Exportaciones Catalanas

It's a public company established in 1986 and added to the Department of Agriculture, Livestock, Fisheries and Food of the Government of the "Generalitat de Catalunya".



Winegrowers







It supports the agri-food sector and its companies with the knowledge, tools and experience to increase their products in Catalonia and worldwide.











How to recognize EU Quality Schemes?

PDO – Protected Designation of Origin

PGI – Protected Geographical Indication

PDO and PGI wines are considered to be high-quality product, produced in accordance with national and European regulations

The EU Geographical indications system protects the names of products that originate from specific regions and have specific qualities or enjoy a reputation linked to the production territory.



QUALITYAND WARRANTYSTAMPS









If you see <u>PDO and PGI labels</u> on any food, beverage or agricultural products, it means that you can be at ease with the quality of their products.

It means that the product you buy is subject to <u>strict</u> European production quality control, and it means that the product is an excellent quality guarantee.

And it has <u>safety</u>, <u>traceability</u>, <u>authenticity</u>, animal-friendliness, label and nutrition protection, and has its characteristics of <u>quality</u>, <u>taste</u>, <u>tradition</u> and diversity.



- Quality assurance
- Food safety
- Traceability
- Authenticity
- animal protection
- Respect the environment
- Sustainability
- Origin
- Terroir









Part I

- Overview
- Empordà
- Alella
- Pla de Bages











History

- 9th century: Charlemagne established county of Barcelona
- 12th century: Catalonia joins with Aragon through the marriage of Ramon Berenguer IV to Queen Petronilla
- 1469: Ferdinand I and Queen Isabella of Castille wed, leading to a more unified Kingdom of Spain
- **1640-1652**: Catalonia protests taxes of King Philip IV; briefly a republic recognized and protected by France during Reapers' War
- 1812-1813: Napoleon annexes Catalonia to France
- 1979: Spanish government recognizes Catalonian "autonomy;" especially relevant given Catalonia's distinct cultural identity











European Wine Law

- The EU has 27 member countries, all of which produce wine
- 70% of world's wine produced within the EU
- In order to ensure consistency and quality of wine produced, the EU outlines production regulations and quality tiers:
 - PGI (Protected Geographical Indication)
 - PDO (Protected Designation of Origin (PDO)
- PGI and PDO are the basis for individual countries' wine classifications:
 - For example: Spain's DO system is equivalent to Italy's DOC system and France's AOC system; all three fall under the EU PDO category











- Vino de Mesa (VdM)
- Vino de la Tierra (VdIT)
- Vino de Calidad con Indicación Geográfica (VC/VCIG)
- Denominación de Origen (DO) Denominació d'Origen
- Denominación de Origen Calificada (DOCa)/Denominació d'Origen Qualificada (DOQ)
- (Vino de Pago)

Protected
Geographical
Indication (PGI)

Protected
Designation of Origin
(PDQ)







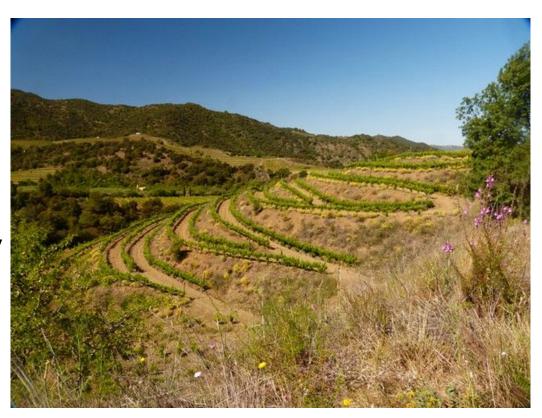






Catalonia Wine Industry

- 8,000+ registered winegrowers
- 600+ registered wineries
- 55,000+ ha of vineyard
 - 40,000+ ha of DO vineyard
 - 5.77% of Spain's vineyard area
- ~110 million bottles of DO wine annually
 - 3.1 million hectoliters
 - 73% white, 22% red, 5% rosé
- 11 DOs
- 1 DOQ







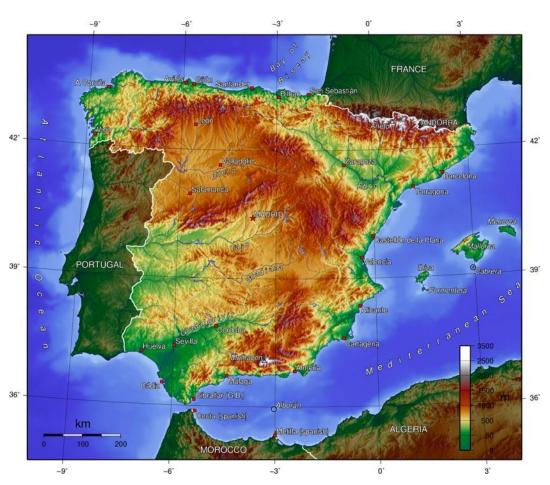






Geography & Climate

- 580 km of Mediterranean coastline
- Borders Roussillon, France and Andorra to the north
- Two major mountain ranges
 - Pyrenees
 - Coastal Range
- More humid at lower elevation
- Ebro River (mouth in Tarragona)
- Tramontana wind
- More than one-third of landscape devoted to agriculture













Major Grapes

- Garnatxa Blanca
- Macabeu
- Xarel·lo
- Parellada
- Picapoll
- Moscatell
- Chardonnay
- Sauvignon Blanc
- Gewürztraminer













Major Grapes

- Garnatxa Negre
 - Garnatxa Peluda
- Carinyena (Samsó)
- Ull de Llebre (Tempranillo)
- Picapoll Negre
- Trepat
- Sumoll
- Mandó

- Pinot Noir
- Cabernet Sauvignon
- Cabernet Franc
- Merlot
- Syrah









Cuisine

- Molecular gastronomy
 - El Bulli
 - El Celler de Can Roca
- Olive oil
- Seafood and pork
- Fresh produce
- Romesco sauce
- Escalivada
- Arròs Negre
- Crema catalana













Empordà

- Northeastern corner of Catalonia
- Cultural mixing with Roussillon
- Nestled between the Pyrenees and the Mediterranean
- Two distinct subareas
 - Alt Empordà
 - Baix Empordà
- Intensely effected by Tramontana wind
- Vi de licor (vi dolç natural)
- Garnatxa Blanca, Macabeu, Moscatell d'Alexandria
- Carinyena, Garnatxa Negre















Espelt Pla de Gates Empordà 2019

- 100% Garnatxa Negre
- Certified organic farming
- Winery lead by Anna Espelt
- Ambient fermentation
- Aged 9 months in large, French oak vessels
- 15% abv













Mas Llunes Emporian Empordà 2018

- 58% Garnatxa, 42% Cabernet Sauvignon
- 700-year family history of local winegrowing
- Exclusively estate vineyards
- Aged 11 months in oak
- 14.5% abv













Alella

- Catalonia's smallest DO
- Close proximity to Barcelona
- Three major subareas:
 - Coastal sector
 - A transitional zone
 - Vallés
- Sauló soils
 - Sandy granite
- Historic producer of off-dry whites
- Xarel·lo, Garnatxa Blanca
- Garnatxa Negre













Pla de Bages

- Llobregat River
- Hotspot for indigenous varieties Picapoll Blanco and Sumoll
- Transitional climate
- 200 to 500 meters in elevation
- Ruta de les Tines
- Picapoll, Chardonnay, Macabeu, Parellada
- Garnatxa Negre, Sumoll, Ull de Llebre, Merlot, Cabernet Sauvignon















Les Acàcies Aestus Pla de Bages 2019

- 100% Mandó
- 15% whole cluster
- Aged 12 months in used barriques
- 14% abv
- Small winery with focus on microvinifications and some experimental practices











Part II

- Penedès
- Priorat
- Montsant



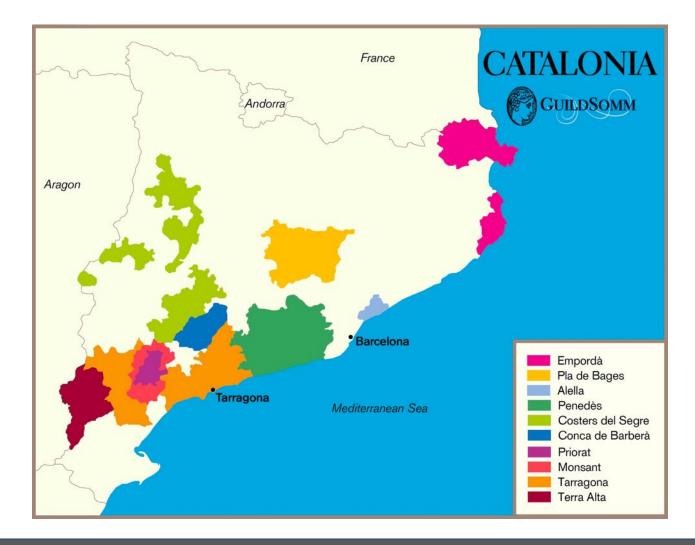








Catalonia











Penedès

- Southwest of Barcelona
- Shares much of the landscape with Cava production
 - Large hub at Sant Sadurní d'Anoia
- Both still and sparkling wine
- Three distinct subzones:
 - Penedès Marítim (Baix Penedès)
 - Penedès Central (Mitja Penedès)
 - Penedès Superior (Alt Penedès)
- Sea level to 850 meters in elevation











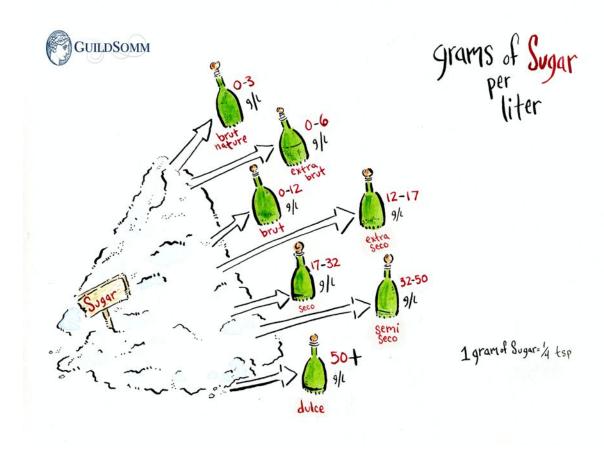




Spanish Sparkling Wine

Cava

- Clàssic Penedès
- Corpinnat
- · Conca del Riu Anoia













Gramona Mart Rosé Penedès 2020

- 100% Xarel·lo Vermell
- 48-hour cold maceration
- Fermentation in stainless steel and brief maturation before bottling
- 11% abv
- One of the most esteemed producers of Cava
- Fifth-generation family winery
- Biodyvin and Demeter-certified biodynamic













Priorat History

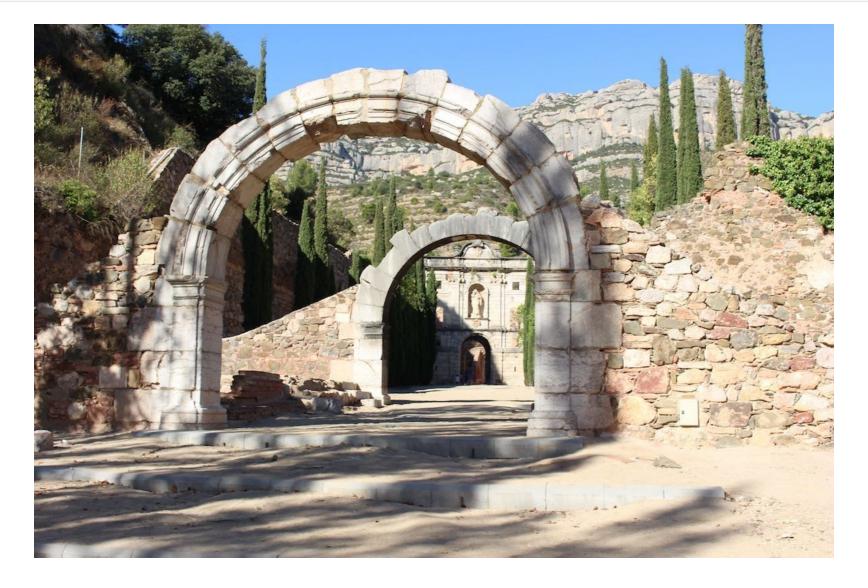
- Derives its name from a local priory
 - Provençal Carthusian monks traveled to region in pursuit of a local shepherd with a vision of a stairway to heaven in 12th century
 - Monastery built at Scala Dei
- 10,000 hectares planted before phylloxera, 500 by 1970
- 1989: Group of five Priorat vintners share a facility in Gratallops and work to revive the region
 - René Barbier (Clos Mogador), Álvaro Palacios (Finca Dofí), Daphne Glorian (Clos Erasmus), José Luis Pérez (Mas Martinet), and Carlos Pastrana and Mariona Jarque (Clos de l'Obac)
- 2000: Priorat awarded Spain's second DOQ
- 2009: Priorat initiates Vi de Vila category



















Priorat

- Steep, terraced slopes
- Llicorella soils
- Terra de Montsant to the North
- Siurana and Ebro Rivers
- Various clos
- Garnatxa and Carinyena













Priorat Classification

- Priorat
- Vi de Vila (12)
 - La Morera de Montsant, Gratallops, Bellmunt del Priorat, Escaladei, Porrera, Poboleda, La Vilella Baixa, La Vilella Alta, El Lloar, Masos del Terme de Falset, Solanes del Terme de El Molar, Torroja del Priorat
- Vi de Finca
 - Single vineyards and specific winegrowing zones
 - Introduced in 2002
- Vi de Partage (459)
 - Similar to Burgundy's lieux-dits
 - Introduced in 2019











Gratavinum 2TTr Priorat 2019

- Garnatxa Negre, Carinyena, Syrah
- Grown on Ilicorella
- Certified organic farming
- Aged 60% in French and Hungarian oak barrels, 20% in demijohns, and 20% in amphorae
- 14.5% abv
- Gratavinum a portmanteau of Gratallops and vinum







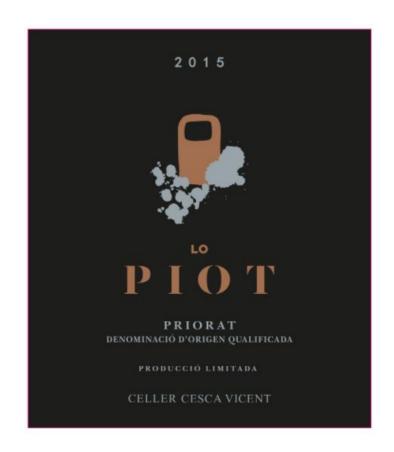






Cesca Vicent Lo Piot Priorat 2015

- 38% Garnatxa, 36% Merlot, 13% Syrah, 13% Carinyena
- Grown on Ilicorella
- Certified organic
- From Mas d'en Corral estate with 30-year-old vines
- Aged 12 months in 300-liter French oak barrels
- 15% abv













Montsant

- Donut-shaped region surrounding Priorat
- Often seen as a value satellite to Priorat, but merits its own consideration
- A ring of mountain ranges (including its namesake)
- Formerly known as the Falset subzone of Tarragona DO
- North of Ebro River
- 50 to 700 meters in elevation
- Llicorella in the southern area
- Most recognized for Garnatxa and Carinyena (65% of vineyard area)











Laurona Plini Montsant 2014

- Garnatxa Negre, Carinyena, Syrah, Cabernet Sauvignon
- Aged 18 months in 330-liter French oak barrels
- Extended maturation in bottle prior to release
- 14.5% abv
- Founded in 1999 by Clos Mogador's René Barbier











Part III

- Conca de Barberà
- Terra Alta
- Costers del Segre











Conca de Barberà

- Historic contributor to Cava production
- Two-thirds planted to white varieties
 - Xarel·lo, Parellada
- Notable pocket for Trepat
- Protected by mountains
 - Conca refers to the conch-shaped amphitheater
- Francolí River and Anguera tributary
 - Calcareous, alluvial soils
- 350 to 900 meters in elevation
- Macabeu, Chardonnay, Garnatxa Blanca, Chenin Blanc, Moscatel de Gra Petit, Parellada, Sauvignon Blanc
- Cabernet Franc, Cabernet Sauvignon, Garnatxa Negre, Monastrell, Pinot Noir, Merlot, Syrah, Trepat, Ull de Llebre, Carinyena













Domenio Ànima Nua Cor Viu Conca de Barberà 2019

- 60% Macabeu, 40% Parellada
- Aged sur lie for five months in stainless steel
- A brand from Cellers Domenys, a collective of cooperative wineries
- 13% abv













Clos Montblanc Masia les Comes Conca de Barberà 2015

- Cabernet Sauvignon and Merlot
- From a 30-year-old vineyard and 700 meters in elevation
- Aged 18 to 24 months in French and American oak barrels
- 14% abv
- Founded in 1988 by the Carbonell Figueras family
- Also produces many Cavas













Terra Alta

- Adjacent to Aragon border
- Best recognized for Garnatxa Blanca
 - Historic rancios and mistelas
 - Approximately one-third of global Grenache Blanc production
- 350 to 800 meters in elevation
- Intense slopes with terracing
- Garnatxa Blanca, Macabeu, Parellada
- Garnatxa Negre, Garnatxa Peluda, Carinyena













LaFou Els Amelers Terra Alta 2020

- 100% Garnatxa Blanca
- Aged 6 months sur lie in stainless steel and concrete egg
- 13.5% abv
- A winery from the Roqueta family, who has produced wine since 1199
- Winery name refers to a ravine













Herència Altés La Pilosa Terra Alta 2018

- 100% Garnatxa Peluda
- Certified organic farming
- 25- to 45-year-old vines
- 30% whole cluster
- Aged 12 months in large Austrian oak casks
- 15% abv
- Led by Nuria Altés













Costers del Segre

- Non-contiguous interior region
- Surrounding town of Lleida
- Seven subzones:
 - Urgell, Garrigues, Pallars Jussà, Raimat, Artesa de Segre, Segrià, and Vall del Riucorb
- Raïmat
 - Manuel Raventós purchases a 2,245 estate in 1914
 - Near Segre River
 - Famous for technological advancements and international varieties
- Sandy limestone soils
- 200 to 1,100 meters in elevation

COS7ERS Denominació d'Origen







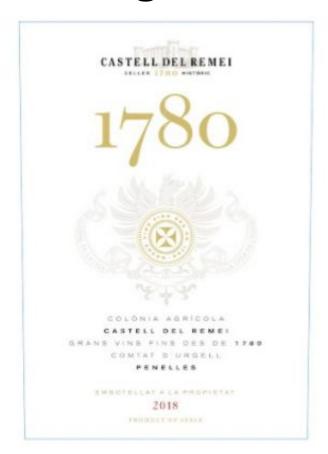






Castell del Remei 1780 Costers del Segre 2018

- 68% Cabernet Sauvignon, 25% Tempranillo, 7% Merlot
- ~25-year-old vines
- Aged 18 months in new French and American oak barrels
- 14.5% abv
- Oldest winery in Catalonia
- Wine production on site since 1780
- Built on the Bordeaux model













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