



# Introduction: Duero, a river of wine

Duero rises at an altitude of 2,160 meters in the Sorian Picos de Urbión and traverses 897 kilometers before flowing into the Portuguese town of Oporto.

During its course, it crosses from east to west through the region of Castilla y León and, either from its own course or from its most important tributaries, it influences the geographical configuration of all the provinces of Castilla y León. Among the rivers that contribute to the flow of Duero are Arlanza, Pisuerga, Esla, Eresma, Carrión, Duratón, and Tormes.

Duero basin extends to nearly 98,000 km2, of which almost 79,000 are in Spanish territory. Of its total length, Duero has 112 kilometers of flow in the international territory that constitutes the border between Portugal and Spain, forming a spectacular landscape. Throughout its course, numerous buildings, castles, cathedrals, convents, medieval bridges, or natural spaces have been installed over the years, shaping a valuable historical and artistic heritage that adds to the viticultural heritage and enhances the beauty of a unique landscape. More than a third of the region's historical and artistic heritage is found on its banks.

Different altitudes, soils of different origins, slopes, and climatic zones make up a diversity that is difficult to match and result in different wine regions with different personalities and characteristics. Seen from the perspective of wine, the Duero represents an invaluable heritage.

On the banks of Duero, around 180,000 hectares of vineyards are concentrated, with more than 200 different grape varieties, many of them native, and almost 1,500 wineries. Along the almost 900 kilometers that its course covers, sharing the force of its flow and remaining united by this river, the Douro reveals small and large wine regions, each with its own character and distinctive elements.

In Castilla y León, under the influence of the Duero, 13 wine PDOs are established: Arlanza, Arribes, Cigales, Ribera del Duero, Rueda, León, Tierra del Vino de Zamora, Toro, Valles de Benavente, Valtiendas, Urueña, Dehesa Peñalba, and Abadía Retuerta; in the Portuguese part, Douro, Porto, Vinho Verde, Tavora-Varosa, Tras-os-Montes, and Beira Interior are located.







# Where does the idea of Duero Wine Fest come from?

Garonne, Loire, Rhône, Rhine, Minho, Sil, Moselle, Napa... The great wine regions of the world find their existence on the shores of great rivers. The Douro, Douro in its Portuguese final stretch, the Alto Douro Vinhateiro, a UNESCO World Heritage Site, is part of this group of waterways whose valleys and surroundings harbor prodigious vineyards, unique terroirs that are the raw material for wines with different personalities, disparate flavors.

The "Duero Wine" congress began in 2018 based on the idea that the great wine regions of the world are settled on the shores of great rivers. Similarly, Duero and its tributaries are the waterways that articulate the viticultural geography of Castilla y León and the other side of the border. Duero Wine is a congress promoted by the Ministry of Agriculture, Livestock, and Rural Development of the Junta de Castilla y León, aimed at positioning Duero as one of the most important wine rivers in the world. The organization is carried out by the Technological Institute of Castilla y León, which is responsible for promoting the agri-food products of the Community.

So far, two editions have been held (Burgos 2018 and Valladolid 2021), with close to 400 congress attendees. Its organization is carried out by the Agricultural Technological Institute of Castilla v León (Itacyl), a public entity with private law assigned in the Autonomous Community of Castilla y León to promote the agri-food products of Castilla y León with the general purpose of promoting the activity of the figures of Differentiated Quality of Agri-food Products of Castilla y León and, more particularly, of the set of protected wine designations of origin (PDO) and the Protected Geographical Indication (PGI) Castilla y León, contributing to their enhancement and expansion in the world. Within this competence framework, the Duero Wine International Fest Congress is framed.

The main objective of the International Congress "Duero Wine" is precisely to valorize the hydrographic basin of Duero River as a unique territory, the foundation of quality wines with different personalities, disparate flavors, to which are added the wines of Bierzo, endowed with their characteristic Atlantic influence, and the singularities of Sierra de Salamanca and Cebreros. In this way, the congress complements the effort made by the PDOs and the PGI Castilla y León, with the purpose of increasing the national and international positioning of this Community as a region producing great wines.

After two editions, it can be considered the largest wine congress in central Spain, being a meeting point for the main national and international experts in the world of wine specialized in different fields: production, elaboration, commercialization, artificial intelligence, law, health, and wine... with the common thread of delving into the quality of wine production in the areas bathed by Duero.











# Previous editions of Duero Wine

The first edition of Duero Wine was held in Burgos in September 2018. During the two days of the Congress, speakers of recognized experience and professional worth highlighted the virtues of Duero and thoroughly analyzed the diversity of climates and soils it contains along its almost 900 kilometers of course, including the Portuguese part.

During this first edition, nationally renowned speakers such as Ferrán Centelles, member of the El Bulli Foundation team, journalist Amaya Cervera, Master of Wine Fernando Mora, sommelier Agustí Peris, communicator Alberto Fernández Bombín, and journalist and director of Lavinia Juan Manuel Bellver gathered. Homage was paid to the pioneers of wine in Castilla y León: Alejandro Fernández (Tinto Pesquera), Pérez Pascuas brothers (Viña Pedrosa), José Luis Prada (Prada a Tope), Manuel Fariña (Bodegas Fariña), and Pilar Pérez de Albéniz (Peñalba López-Torremilanos).

There was also international presence: writer and wine critic Joanna Simon, Luis Gutiérrez (The Wine Advocate), expert ampelographer José Vouillamoz, Rémy Marty (Wine Searcher), Heini Zachariassen, and Mike Miller.

Tastings were held by leading experts and connoisseurs of wines from the Duero and Castilla y León that were a public success. One of the most revealing and unprecedented was held at the end of Congress and focused on the work of recovering varieties that has been carried out since 2002 by experts from ITACyL.

The second edition of Duero Wine was held in Valladolid in October 2021, still greatly affected by pandemic restrictions. However, it featured a total of 51 speakers including Alberto Fernández Bombín, Adolfo Benéitez Fernández (sommelier), Alba Nely Rosso (sommelier), Almudena Alberca (Master of Wine), Amaya Cervera (specialized journalist), Andrés Proensa, Bernad Burtschy, Augusto Rufes, Bertrand Sourdais, Carlos Borboa, Didier Belondrade, Dirk Niepoort, Fernando Mora, Francisco Ferreira, Paco Berciano, Peter Sisseck, Pedro Ballesteros, Raúl Pérez, ...

The tastings repeated the success of the first edition with a much larger audience

As a parallel activity, a familiarization trip was carried out with 15 specialized journalists who visited some of the main wineries of Castilla y León for three days.



#### PRESS KIT DUERO WINE FEST.2024

# Duero Wine Fest 2024

the congress will move to the city of Salamanca.

presentations, debates, and tastings by internationally renowned experts and professionals, who will analyze, over two days and from various perspectives, the main trends in the sector, in order to provide tools for creating value from a territory and the viticultural wealth of Castilla y León.

The inaugural conference, on April 15th, will be delivered by the British Master of Wine Tim Atkin, whose presentation will focus on the present and future of Duero wines. Next, the renowned British historian Felipe Fernández-Armesto, professor of World and Environmental History at Queen Mary College, University of London, and 2004 National Gastronomy Award winner, will speak about wine in food throughout history in a keynote lecture.

The congress will also feature other international experts such as Sara Jane Evans, a specialist in Spanish wines for the British Gergely Szolnoki, who will discuss global wine tourism trends. The impact of new technologies on wine marketing, markets, and globalization, or viticulture in the face of global warming, will be other aspects addressed at the congress.

Interesting wine tastings from different territories of Duero, including Portugal, conducted by renowned sommeliers, critics, or specialized journalists such as Federico Oldenburg, Juancho Asenjo, Luis Antunes, or Joao Roseira, among others, have also

such as vineyard management with sustainability and quality criteria or the implications of wine and health have been inclu-

The Congress and Exhibition Center of Castilla y León in Salamanca will host the main interventions, technical presentations, and tastings of the congress. At the Congress Center, Duero Wine participants will also enjoy the Wine Bar, where they can

Furthermore, in this III edition of Duero Wine, it is intended to leverage the university tradition of the city of Salamanca to spread wine culture among this community. Thus, at the Hospedería Arzobispo Fonseca, the University Wine Agora will take

Duero Wine will have the presence of a selected group of specialized press from the most prominent wine media, who will be











# THE WINE INDUSTRY IN CASTILLA Y LEÓN

The wine sector is one of the pillars of the economy of Castilla y León, with a turnover exceeding one billion euros. It contributes to 3.1% of the regional GDP and helps maintain 3.8% of employment (around 33,000 workers, including direct and indirect jobs), mostly in rural areas and dedicated to a business deeply rooted with no possibility of relocation. Altogether, it is a strategic sector, and precisely this ability to generate activity in rural areas makes it an effective tool to combat demographic challenges.

The strategic value of the wine sector begins with the cultivation of the vineyard itself, which, in the case of Castilla y León, is characterized by its high degree of technification, activity, and dynamism. Moreover, it is important to note that vine cultivation keeps population in rural areas due to the high demand for labor required to carry out vineyard operations such as pruning, green work, harvesting, etc.

It continues with the significant impact that wineries have on rural areas, as they generate various lines of activity: from the movement of grapes to auxiliary materials (bottles, components, corks, labels, etc.), to the wine itself. Just look at how the areas where the wineries of the main D.O.s of Castilla y León (Ribera del Duero, Rueda, Toro, etc.) converge have been transformed, which have nothing to do with other rural areas of the region.

All this economic activity is supported and fueled by the image of good quality and distinction that wines have achieved, which serves as a platform and presentation of the region. Wine is one of the few products that creates a "brand", usually associated with the place of production, and can create other complementary economic activities such as wine tourism.





#### The Vineyard

In Castilla y León, there are around 82,000 hectares of vineyards (second position nationwide, after Castilla-La Mancha), with the province of Valladolid having the largest area, followed by Burgos, Zamora, and León. The annual production exceeds 300 million kilograms of grapes.

This vineyard area is divided into a great diversity of native grape varieties, some widely spread throughout the vineyards of the community such as Verdejo, Tempranillo, Mencía, etc., and others with a smaller cultivation such as Juan García, Prieto Picudo, etc. Additionally, there is a third group of native varieties with very limited and minority cultivation (less than 200 hectares in Castilla y León), in some production areas with apparently good conditions to produce "unique" wines with differential characteristics, such as Bruñal, Rufete, Puesta en Cruz, Estaladiña, and others. These are the so-called minority varieties.

This wide variety of grape varieties can expand the range of new products, introducing new wines with different characteristics to complement the ones already known. The possibility of producing different wines, with their own identity, will allow for the diversification of business that the market constantly demands. Both regular consumers and new consumers seek and demand increasingly complex and different aspects in wines. Currently, more diverse products adapted to their interests are sought, considering nuances of various types, from health, image, or differential characteristics, capable of competing in a highly competitive market.

As previously mentioned, the level of specialization and professionalization of viticulture in Castilla y León is very high. This subsector has undergone significant restructuring in recent years, with a decrease in the number of operations but an increase in size and business capacity. However, this evolution has not been uniform; it has occurred mainly in the main Designations of Origin (D.O.s) but coexists with other areas (small D.O.s) where the area is reduced each year and the typical vine grower is of a very advanced age.











#### The Winemaking Sector

The winemaking sector in Castilla y León comprises approximately 750 wineries concentrated mainly in the geographical areas of the denominations of origin. Wine production exceeds 2 million hectoliters annually, representing 5.5% of Spanish production, with Valladolid, Burgos, and Zamora being the main producing provinces.

Most of the wine from Castilla y León is marketed bottled, which is another strength. This is closely related to the predominance of Protected Designations of Origin (PDO), as all of them bottle at the source.

The business fabric of the winemaking subsector is notable. In recent decades, there has been significant transformation. In addition to the increase in the number of wineries, which have nearly doubled in the last 20 years, the structure has changed, with cooperatives losing weight in favor of other business forms (limited and anonymous societies). In general, SMEs continue to dominate (more than 90% are micro or small companies), but large Spanish winery groups (García Carrión, Félix Solís, Domecq, etc.) have also landed, contributing to the transformation and increase in the business value of the winemaking subsector, but also causing some conflicts (grape prices).

Wineries in Castilla y León have made a significant investment effort in recent years, also with the support of the Junta de Castilla y León through public aid programs, both with their own funds and with European funds. All of this has allowed them to position themselves at the forefront from a technological point of view.





#### The high-quality wines of Castilla y León

The wine sector in Castilla y León has always been committed to quality. Of the 82,000 hectares of vineyards, over 90% are protected by quality designations (more than 60,600 hectares registered in PDO in the 2023 harvest, plus those that supply grapes for IGP production), and nearly 95% of wineries market wines protected by some of the region's PDOs or IGPs (approximately 700 wineries). The number of growers registered in PDOs is around 13,000. In terms of sales figures, Castilla y León puts on the market about 2 million hectoliters of wine as PDO or IGP, highlighting the commercial power of the Rueda PDO (843,000 hectoliters in 2023) and Ribera del Duero (755,000 hectoliters in 2023).

This commitment has made Castilla y León a reference in the national market for quality wine, as 1 in every 4 quality wines marketed in Spain is from Castilla y León. We have 16 PDOs (Arribes, Arlanza, Bierzo, Cebreros, Cigales, León, Ribera del Duero, Rueda, Sierra de Salamanca, Tierra del Vino de Zamora, Toro, Valles de Benavente y Valtiendas, plus the three "pago" wines, (Abadía Retuerta, Dehesa Peñalba y Urueña) and the IGP Vino de la Tierra de Castilla y León.

In the study on the market for Quality Wine from Castilla y León conducted by the NielsenIQ company for the year 2022, the market share achieved by our quality wines in the traditional food and hospitality channels of the domestic market stands out, at 27.6%, placing this autonomous community in the first position, displacing Rioja for the first time. The value share remains at 30.2%, occupying the second position behind Rioja. These data are significant because traditional channels account for more than 60% of national market coverage. All this, in a general context of sustained growth for still wine and PDO wine, which is very similar to that of last year; that is to say, the performance of Castilla y León's quality wines in the national market is better than that of others in the same category.

Sales in the specialist channel (internet, wine shops, direct sales at wineries and gourmet stores) have also grown by around 35% in volume and value, and exports by 25% in volume and 22% in value.

The denominations of origin of Castilla v León maintain their market positions: : Ribera del Duero and Rueda continues to occupy the second and third positions in value, with Rueda being second in volume, after Rioja in all food and hospitality channels. The rest of the denominations of origin that fall within the range of the study (Toro, Bierzo, León and Cigales) maintain, in general terms their quota positions.e positions.

In terms of wine types, Rueda remains the absolute leader in the white wine market, with a market share of 42% (up by one-tenth), and Ribera del Duero remains strong in second place in red wines, after Rioja, with a market share of 17.2% (up by 0.8 points from 2021). Meanwhile, Cigales maintains the third position in rosé wines, with a market share of 6.5%, although it has decreased compared to 2021.

Regarding exports, more than 400 wine companies from Castilla y León regularly export wine. The export percentage in volume is still moderate, between 20-22%, but over the last few years, a significant effort has been made, and most wineries have managed to enter international markets, albeit in small volumes. The main export destinations for wines from Castilla y León are: Germany, the USA, Switzerland, the UK, China, Norway, Mexico, Canada, ...



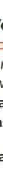






#### DUERO WINE FEST.2024

#DueroWineFest2024





"Building a value proposition from the territory"

# **Monday 15th April**

09.30 h. Welcome: Presentation of the Duero International Wine Fest.

**Hosted by: Alberto Fernández Bombín,** wine distributor, radio and television commentator and **Alberto Luchini**, journalist, winner of the National Gastronomy Award 2014.

Inauguration of the Congress by the Vice-President of the Junta de Castilla y León.

10:00 h. Inauguration of the Congress by the Vice-President of the Junta de Castilla y León. (45´)

Tim Atkin. Master of Wine.

10.45 h. Keynote lecture: Wine in food through history. (30′)

**Felipe Fernández-Armesto.** British historian. Professor of World and Environmental History at Queen Mary College, University of London. Author of the book "The History of Food: Food, Cooking and Civilisation". Winner of the National Gastro nomy Prize 2004.

**11.15** h. Tribute to the deceased. (5′)

**11.20 h. Coffee break.** (20′)

11.40 h. Round table Conference: Pros and cons of classifying vineyards in Castilla y León. (40′)

Moderator: Jesús Yuste Bombín. Dr. Agricultural Engineer. Researcher at the Agricultural Technological Institute of Castilla y León (ITACyL). Enrique García Ecudero Domínguez. Dr. Agricultural Engineer. Agrarian Research and Plant Health Service. Institute of Vine and Wine Sciences (ICVV). Almudena Alberca Martín. Master of Wine 2018, Degree in Oenology, Specialist in Viticulture and Agricultural Engineering. 20 years dedicated to winemaking. Defender of fine wines. International judge, columnist, content creator and educator. Álvaro Ribalta. Master of Wine. Spanish wine importer for the British market for 8 years. (Indigo Wines). Now directs Massal Selection in Barcelona.



#### DUERO WINE FEST.2024

# #DueroWineFest2024



# Program

- 12.20 h. Interview: Viticulture and global warming. (30°)

  Alberto Fernández Bombín and Alberto Luchini interview Vicente Sotés Ruiz, professor of Viticulture at the Polytechnic University of Madrid and Enrique Garzón, director of the Wine and Vine Institute and Professor at the University of León.
- 12.50 h. Round Table Conference: The altitude and orography of the vineyard as qualitative climatic resources. (40′)

  Moderator: Amaya Cervera. Spanish Wine Lover. National Gastronomy Award 2023. Pablo Rubio. Agronomist and DNO. Marta Ramas. Oenologist of Fuentes del Silencio (León) and oenologist of Bodega Valdaya (Sotillo de la

Ribera, Burgos). Carlos Casillas. Chef-owner of the restaurant Barro (Ávila).

13.30 h. Technical lecture 1: "Ground cover and ecological infrastructures: an approach to an ecosystemic vineyard management". (40′)

Antonio Graca. R&D Director of SOGRAPE VINHOS, S.A.

winemaker in Cebreros.

- 14.10 h. Tasting I: Historical tasting at Pago de los Capellanes Winery. (40′)

  Led by: Javier Pérez Andrés. Specialised journalist, winner of the National Award of Gastronomy for Gastronomic Communication 2022.

  Tasting: Estefanía Rodero. General Manager of the Pago de los Capellanes winery.
- **16.00 h.** Tasting II. Luxury rosés and aged white wines . (30′)

  Taster: Federico Oldenburg. Wine and gastronomy journalist for Fuera de Serie magazine. Organiser of the Salón de los Vinos Radicales. National Gastro nomy Award 2007. Silvia García Guijarro. Head sommelier of the Mandarin Oriental Ritz (Madrid).



# DUERO WINE FEST.2024

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- **16.30 h.** Lecture: Elite wines and entry-level wines: market polarisation? (40°) Moderator: Rafael del Rey. Director of the Spanish Observatory of Wine Markets, IWC award for the best wine digital platform in 2023.
- 17.10 h. Face to face: Long-drink wines, the return of a style. (30′)

  Santi Rivas. Economist. Video-tasting at Colectivo Decantado. Contributor to Sobremesa Cadena SER. Author of the book "Deja todo o deja el vino" (2022). Pilar Cavero. Best Sommelier of Spain 2013. Wine critic for ABC.de España 2013.
- **17.40 h. Debate: Low alcohol wines: a real alternative?** (40°) **Moderator: Raquel Pardo.** Wine expert journalist. **Carlos Moro,** president of Matarromera Group. **Carlos Yllera.** General Manager of Yllera Group.
- **18.20 h.** Technical lecture 2: "Criteria for assessing grapes for winemaking". (40′) *José Hidalgo Togores.* Dr. Agronomist Engineer, Oenologist and Diploma in Business Planning. University lecturer.
- 19.00 h. Tasting III. Discovering the veil and the demijohns. (30′)

  Tasters: Luis Vida. Wine critic for Sobremesa magazine. Specialist in biological and oxidative ageing. Laura Rodríguez. Winning sommelier of the Copa Sherry Cup Spain 2023.
- **19:30 h. Tasting IV: Comparing minority varieties.** (45´) **Led by: Sara Peñas Lledó.** Wine and gastronomy consultant and communicator, expert in Portuguese wines.

**Tasters: Alberto Martín Baz.** Winemaker, head of the experimental winery of the Oenological Station of Castilla y León. **Luis Antunes.** Portuguese wine critic.





#DueroWineFest2024



# **Tuesday 16th April**

09.30 h. Tasting V: Differential expression of the great grape varieties on both sides of the border. (30°)

**Tasters: João Roseira.** Owner of Quinta do Infantado (Douro). Organiser of the annual fair of small winemakers Simplesmente Vinho (Porto). **Juancho Asenjo.** Trainer, consultant, founder of elmundovino.com and member of the International Wine Academy.

**10.00** h. Technical lecture 3: "Vineyard management: a factor in climate regula tion, productive and qualitative regulation". (40′)

**José Ramón Lissarrague García-Gutiérrez.** Dr. Agricultural Engineer. Director of GIVITI and Professor at the School of Agricultural Engineering of the Polytechnic University of Madrid.

**10.40 h.** Wine tourism 1: Global trends. (30′)

**Gergely Szolnoki.** Professor of Market Research at Geisenheim University and honorary professor of Wine and Beverage Management & Marketing at the University of West Attica (Athens/Greece). Co-author and coordinator of the report "Sustainable and innovative wine tourism. Successful models around the world".

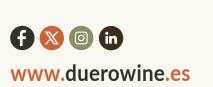
11.10 h. Wine tourism 2: The Ribera Sacra model. (30')

Alberto Fernández Bombín and Alberto Luchini interview Alexandra Seara. Manager of the Ribera Sacra Tourism Consortium.



#### DUERO WINE FEST.2024

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# Program

- **11.40 h. Coffee break** (20′)
- 12:00 h. Lecture: Impact of new technologies on the promotion and marketing of Douro wines. (40′)

**Ignacio Gurría.** Executive Director of the working group of the Digitalisation and Wine Hub of the FEV on digitalisation and wine markets.

- **12.40 h.** Interview: A vision of Douro wines from the outside. (40′)

  Juan Manuel Bellverinterviews Sarah Jane Evans. Master of Wine and specia list in Spanish wines for the British magazine Decanter.
- **13.20 h.** Technical presentation 4: "Reflections on the components of wine, the microbiome and health" (40´)

**Victoria Moreno-Arribas.** PhD in Pharmacy from the Complutense University of Madrid. Scientific Researcher of the CSIC at the Institute for Research in Food Sciences (CIAL).

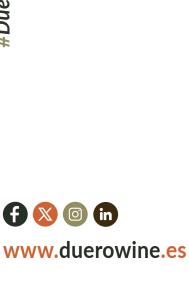
**14.00** h. Tasting-debate: The challenge of selling small DO's. (45)

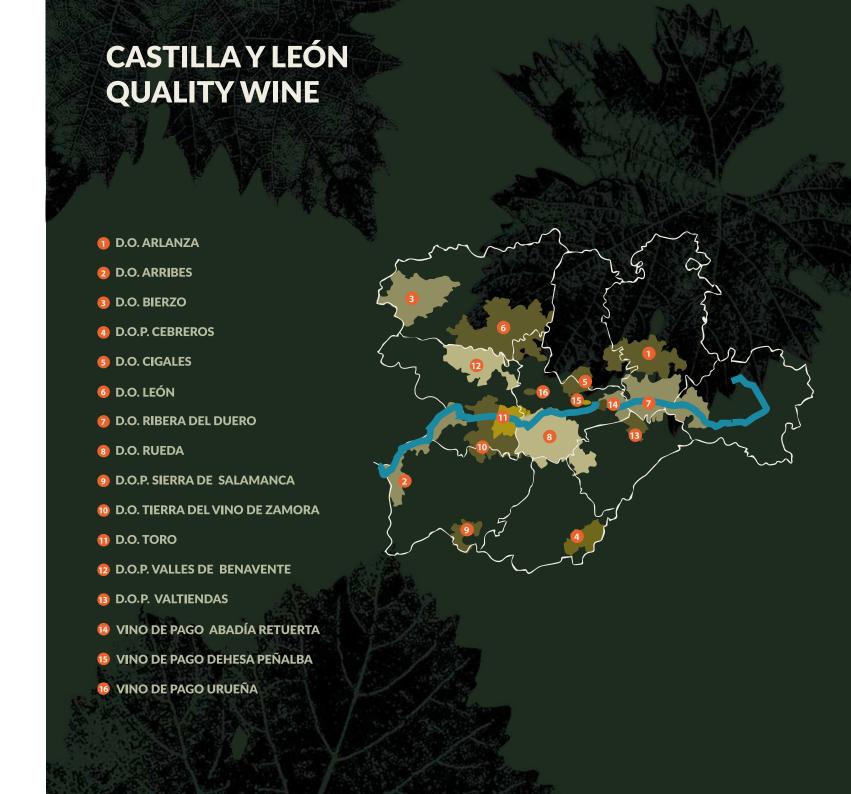
Hosted by: Javier Pérez Andrés. Specialised journalist, winner of the National Gastronomy Award for Gastronomic Communication 2022.

**Tasters: Diego González.** Best Sommelier of Spain 2019. Owner of the Wine Room Tiempos Líquidos (Burgos). **Noemí Martínez.** Sommelier and co-owner of the restaurant Trigo (Valladolid).

14.45 h. Farewell ceremony.

DUERO WINE FEST, 2024





# DUERO WINE FEST,2024



#### D.O. ARLANZA

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# CASTILLA Y LEÓN QUALITY WINE AREAS D.O. ARLANZA

This apellation of origin is located in the centre of Burgos province, some 40 kilometres south of the city and between the middle and lower valleys of the Arlanza river and its tributaries.

Covarrubias mountains are situated on its eastern stripe and on the western, a the waste land of El Cerrato. Arlanza DO covers the vineyards of 54 villages in Burgos province and 13 in Palencia, around 2,048 km2.

The nobilian families had vineyards and the monks of Arlanza pampered them in the area of Lerma, especially in the priory of Santa Inés. Covarrubias praised its own wines and the abbess demanded to each neighbour a well of wine" for her.

The varieties that are best adapted in Arlanza are Tinta del País, which occupies 95% of the vineyards and Garnacha, Mencía, Cabernet Sauvignon, Merlot, Petit Verdot, along eith the White varieties Albillo y Viura.

It is easy to assume that Arlanza is a land of red wines, classified according to the traditional system of crianza and reserva, although there are also rosés and white wines.













# DUERO WINE FEST,2024



#### **D.O. ARRIBES**

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# CASTILLA Y LEÓN QUALITY WINE AREAS

#### D.O. ARRIBES

A young Denomination of Origin, but with a long history, which was consolidated in 2007.

D.O. Arribes covers 4,800 hectares in the southwest of Zamora and northwest of Salamanca. Of these, 380 hectares are registered as wine-growing area in the Regulatory Council. Arribes is a strip of valleys carved out by the Duero and its tributaries: Tormes, Uces, Huebra and Águeda.

The region is located in the surroundings of the Arribes del Duero Natural Park, of high scenic and ecological value, and includes 20 villages in Salamanca and 20 villages in the province of Salamanca and 25 in Zamora, as well as small areas in Almaraz de Duero and Muelas de Pan.

The great moment of the vineyards in the Arribes is the 19th century due to the trade of brandies with Portugal and during the phylloxera; the wines from this region were demanded by French traders, until the plague arrived in 1888, although here its effect was to strengthen the vineyards and laid the foundations for the modern appellation.

The process of creating an appellation of origin began in 1988 and ended in 2007 with the recognition of the Arribes Apellation of Origin.

The main grape variety in Arribes is the Juan García, an indigenous variety that is largely responsible for the personality of the region's wines.

However, the D.O. has made now a strong commitment to minority varieties and has included in its specifications, the Bruñal varietyfirst, and more recently the varieties Puesta en Cruz, Bastardillo Chico, Tinta Jeromo, Mandón and Gajo Arroba which complement the traditional varieties (Rufete, Malvasía, Verdejo and Albillo Mayor). This grape varieties richness makes Arribes the area with the greatest potential for the production of wines with a distinctive character.





**GRAPE GROWERS:** 301









# DUERO WINE FEST.2024



#### D.O. BIERZO

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# CASTILLA Y LEÓN QUALITY WINE AREAS

#### D.O. BIERZO

Bierzo is a region in the northwest of León province, in Castilla y León.

It is an area of transition between the coast and the interior with a clear Atlantic influence, occupying some 3,000 km2 in the form of a tectonic valley.

The Bierzo is a group of small valleys in the mountainous area and a wide, flat depression, the lower Bierzo, which will shape the types of cultivation.

It was not until the first half of the 20th century that the sector recovered.

The soils of the region are differentiated by their location in the mountains or in the hollows, because while the mountains contain quartzite and slate from the Primary Era, the tectonic trench is more clayey, with boulders and alluvial materials.

The vineyards of Bierzo are located on terraces close to the rivers and at altitudes between 450 and 1000 metres. The temperature does not fluctuate much during the year and its climate is a combination of continental and Atlantic, with cool winters and mild summers. In the valley, temperatures are milder than in the mountains and it tends to rain a lot between September and May.

Mencía is the region's queen variety (almost three quarters of the D.O.'s production is made up of this variety), which is accompanied by Garnacha Tintorera as red grape varieties; Godello, Doña Blanca, Palomino and Malvasía are white grapes recognised by the regulatory council. Bierzo produces red, white and rosé wines.



#### DUERO WINE FFST 2024



#### **D.O.P. CEBREROS**

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# CASTILLA Y LEÓN QUALITY WINE AREAS

#### D.O.P. CEBREROS

A total of 35 villages in Avila are part of the appellation, which covers a little more than 1,600km2.

It is the youngest appellation of origin in Castilla y León, in fact, the history it is just beginning to be written, centred on the old vineyards of Garnacha and Albillo.

The original Vinos de Cebreros Association, the origin of the current quality label, was founded in 2015 with the aim of achieving recognition as a DOP.

The Cebreros P.O.D. covers three smaller geographical units: Valle del Tiétar, Valle del Alberche and Tierra de Pinares, protected by the Sierra de Gredos mountains.

Its most valuable heritage are its old vines, with a majority of vines between sixty and eighty years old, some of them even a hundred years old.

The dominant variety in the countryside is the Garnacha Tinta, which occupies almost 95% of its vineyard surface, in coexistence with the white Albillo Real, also native to the region.

Cebreros has poor soils of granitic sand and slate schist. In the surrounding area, there are steep hillsides and hills that reach an altitude of 2,000 metres.

The climate is Atlantic continental continental, but there are small areas with microclimates. The winter is cold but short and the summers are long and hot. Summers are long and hot, with little rain in spring.

Cebreros produces red wines from Garnacha and white wines from Albillo Real, and the PDO has 18 registered wineries in 2021 although it is expected the incorporation of new winemakers who are already making wine in the area.









# DUERO WINE FEST.2024



#### D.O. CIGALES

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SPAIN
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# CASTILLA Y LEÓN QUALITY WINE AREAS

#### D.O. CIGALES

The Cigales D.O. comprises an area full of history, which dates back to the 2nd century B.C., when the first settlers, the Vacceans, arrived there. But these lands have also been a place of passage for the Germanic and Arab invasions.

The first documents that shows vineyard owners in the area, in villages such as Cubillas de Santa Marta or Corcos del Valle, date from the 10th century. In Cigales there are medieval castles and monasteries around which the first vineyards were planted to make the wine that the monks used for worship and private consumption.

Cigales wines were also exported to France at the time when phylloxera devastated the French vineyards. Data show that, in 1888, the region produced more than 15 million kilos of grapes.

The D.O. began to operate in 1991, and in 2001 it approved a new regulation authorising the production of white, sparkling and sparkling wines. Cigales is a renowned region for its rosé wines which have later been joined by red wines of proved quality.

Its main raw material is Tinta del País (Tempranillo), although it is also accompanied by Garnacha and the white grapes Albillo Mayor, Viura and Verdejo; part of them are blended to make its popular rosés and clarets.

Cigales has soils of sand, limestone and chalk, which lie on clay and marl,tertiary and quaternary sediments and a pH of around eight.

The climate is continental with an Atlantic influence, with harsh winters with Poniente and Ábrego winds, drought in summer and little rainfall.



# DUERO WINE FEST,2024



#### D.O. RIBERA DEL DUERO

C.R.D.O. Ribera del Duero www.riberadelduero.es info@riberadelduero.es C/ Hospital, 6 09300 - Roa (Burgos) SPAIN Tel. (+34) 947 54 12 21

#### CASTILLA Y LEÓN QUALITY WINE AREAS

#### D.O. RIBERA DEL DUERO

Is the D.O. that connects the largest number of territories.

The vineyard surface area of this DO, the largest in Castilla y León and the only one which takes the name of the river, covers more than 22,000 hectares, spread over the provinces of Burgos, Segovia, Soria and Valladolid. Ribera has an earlier history, going back 2,500 years to the village of Padilla de Duero where, at the Vacceo site of Pintia, traces of wine have been identified, indicating that wine was already being consumed at that time, so probably it has to be produced.

Roman remains found also allude to the consumption and enjoyment of wine, such as the one found in Baños de Valdearados in the 70s. A long history that is still being written. The designation of origin was first registered in 1980 and two years later, approved. Today, 60 villages in Burgos, 4 in Segovia, 21 in Soria and 17 in Valladolid are covered by the Ribera del Duero DO.

Ribera del Duero is well-known because of Tempranillo, also known here as Tinto Fino or Tinta del País, which coexists with Cabernet Sauvignon, Merlot, Malbec and Garnacha Tinta and with the white Albillo Mayor, but wines have to be made with at least 95% of Tempranillo.



# DUERO WINE FEST.2024



#### D.O. RUEDA

C.R.D.O. Rueda www.dorueda.com crdo.rueda@dorueda.com C/ Real, 8 47490 - Rueda (V alladolid) SPAIN Tel. (+34) 983 868 248

#### CASTILLA Y LEÓN QUALITY WINE AREAS

#### D.O. RUEDA

The Rueda Designation of Origin has its main focus in the Valladolid towns of Rueda, La Seca and Serrada; although its protected territory extends to 53 municipalities in the south of Valladolid, 17 in the west of Segovia and four in the north of Ávila, covering 13,517 hectares of vineyards.

Its tradition as a wine-growing area dates back to the 17th and 18th centuries, although there was already activity in medieval times, during the Catholic Kings and their grandson, Charles I the Emperor.

The grape that has given its fame, the Verdejo, arrived in the region in the 11th century, during the reign of Alfonso VI, most likely by the Mozarabs who occupied the region during the repopulation that took place at that time.

This must be fermented slowly and at low temperaturas. It was common to add gypsum and to beat the hoops of the vats with a stick to break the carbonic balance. It was clarified with clay or ox and bull's blood.

The terroirs in Rueda have an altitude between 700 and 800 metres, with very long winters,

short springs and hot, dry summers with unexpected storms, but generally very little rain.

There is a big difference between day and night temperatures, which causes a balance in the ripening process.

Rueda has a Mediterranean influence due to its latitude and an Atlantic influence due to its altitude.

Verdejo is the queen variety of the D.O., although Sauvignon Blanc, Viura, Chardonnay, Viognier and Palomino Fino are also cultivated, as well as red grapes such as Tempranillo, Cabernet Sauvignon, Merlot, Cabernet Sauvignon, Merlot, Syrah and Garnacha.

Rueda is mainly known for its white wines, which are classified into different categories according to their ageing and composition.





**GRAPE GROWERS:** 1 575





# DUERO FFST.2024



#### D.O.P. SIERRA DE SALAMANCA

C.R.D.O.P. Sierra de Salamanca www.dosierradesalamanca.es info@dosierradesalamanca.es C/ del Pozo Barrero, 7 37610 Mogarraz Salamanca SPAIN Tel. (+34) 626 656 351

#### CASTILLA Y LEÓN QUALITY WINE AREAS

#### D.O.P. SIERRA DE SALAMANCA

This Protected Designation of Origin is located in the south of the province of Salamanca and covers an area of 482 km2. Part of its production area is located in the Las Batuecas-Sierra de Salamanca Natural Park. All of it is part of the Biosphere Reserve of the Sierras de Béjar-Francia región, a title awarded by UNESCO.

In 2007, five wineries created the precursor association of the D.O.P., which was officially published in June 2010.

The D.O.P. covers 26 municipalities in Salamanca, whose soils have an acidic profile that gives character to the wines produced there. Most of the soils are sandy loam, although in the northwest and south is silty.

The territory is very diverse in terms of soils and this plays in favour of the diversity of profiles that will later be found in the wines.

The climate is humid Mediterranean, with short, not very cold winters and long, hot, dry summers. It rains mainly in spring, but the great difference in altitude between the vineyards (from 400 to 1,000 metres) is another factor that gives the wines their diversity.

The vineyards are planted on terraces on south-facing slopes to favour the best ripening of the grapes. These terraces require manual work; 80% os the vinevard is more than 50 years old, half of it more than 80 years old.

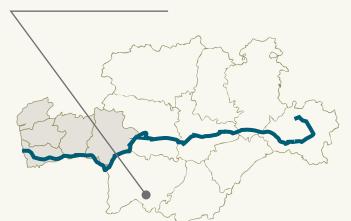
The Rufete is the most representative grape of the region, which coexists with smaller proportions of Garnacha Tinta and Tempranillo and the white Viura, Moscatel de Grano Menudo and Palomino, as well as a new autochthonous white variety known as Rufete Blanco or Verdejo Serrano.







GRAPF GROWERS:







# DUERO WINE FEST,2024



#### D.O. LEÓN

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# CASTILLA Y LEÓN QUALITY WINE AREAS

#### D.O. LEÓN

This designation of origin is located in the south of the province of León, although it became a reality in 2007, covering 3.317 km2.

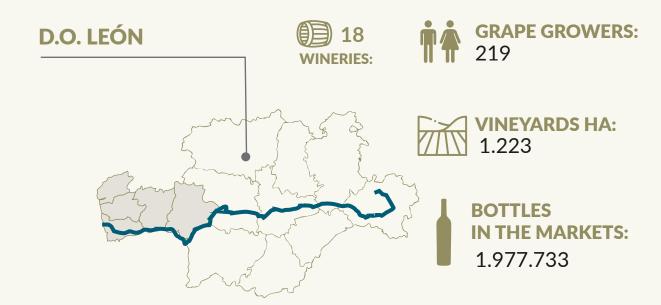
The area dates back to the 10th century, when it is documented that the economy was based on the cultivation of cereals and vineyards.

The D.O. is a large area of land influenced by the rivers Esla, a tributary of the Duero, and Cea, a tributary of the Esla, which causes the influence of several different climates, such as the Atlantic and continental, although the Mediterranean dominates.

Winter in León is harsh and long, with many frosts and fogs and very low temperatures. Both spring and summer are irregular, with temperatures exceeding 20 degrees Celsius in the hot months.

The red grape Prieto Picudo is the quintessential grape variety of the D.O. León, which occupies 69% of the planted surface area. Mencía, Tempranillo, Garnacha Tinta and the native white Albarín Blanco, which coexists with Godello, Malvasía and Malvasía, are also grown.

The appellation produces white, rosé and red wines with its two main red varieties, which are labelled as crianza, reserva and reserva.



# DUERO WINE FEST,2024



#### **CRDO Toro**

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#### FIGURAS DE CALIDAD VÍNICA DE CASTILLA Y LEÓN D.O. TORO

There are 5,400 hectares covering wine from 15 municipalities in Zamora and two in Valladolid in this appellation of origin located in the southeast of the province of Zamora. It covers part

of the districts of Tierra del Vino, Valle del Guareña and Tierra de Toro; and borders with Tierra del Pan and Tierra de Campos.

The Toro Designation of Origin, which covers 62,000 hectares, covers the wine produced in 15 municipalities in Zamora and two other towns and villages as many pagos in the town of Pedrosa del Rey, in the province of Valladolid.

The configuration of the region is affected by the influence and the passage of four rivers, the main one being the Duero, which crosses the area from east to west and irrigates several municipalities. The following rivers also flow through the The Guareña, Talada and Hornija.

The grape that carries the name of Toro around the world is the Tinta de Toro, the Tempranillo variety, perfectly adapted to the área, coexists with Garnacha Tinta and the white varieties Malvasía and Verdejo.

The designation of origin allows the production of young red wines, roble, crianza, reserva, and gran reserva; rosés and whites, as well as semi-dry, semi-sweet and sweet wines.

**GRAPE GROWERS:** 

**VINEYARDS HA:** 

IN THE MARKETS:

300

**BOTTLES** 

296.000



# DUERO WINE FEST.2024



#### **D.O.P. VALLES DE BENAVENTE**

C.R.D.O.P. Valles de Benavente www.vallesdebenavente.org Plaza Mayor, s/n 49622 – Brime de Urz (Zamora) SPAIN Tel. (+34) 980 643 077

#### CASTILLA Y LEÓN QUALITY WINE AREAS

#### D.O.P. VALLES DE BENAVENTE

62 municipalities make up this small designation of origin, which covers 1,520 km2 in the northeast of the province of Zamora, in the valleys of the rivers Esla, Tera and Órbigo, as well as the Eria.

There is evidence of growing grapes and making wine in the region since the Middle Ages. As early as the 14th century the vineyards ar mentioned as sold to Asturias and Galicia.

At the present time, in 2000 the designation of origin began to take shape through the "Vino de la Tierra de Valles de Benavente" Association. Ten years later, the protected designation of origin was recognised.

Valles de Benavente has an extreme and arid continental climate, with little rainfall and lots of sunshine, long and cold winters and hot, dry summers, which are common in the Duero basin.

The most important soils for wine-growing are the brown soils: chalky with a sandy loam texture, not very fertile and very draining, not very fertile and very draining. The red grape varieties grown here are Prieto Picudo, Tempranillo and Mencía; and the white grape varieties Verdejo and Malvasía, which are complemented by Garnacha and Cabernet Sauvignon. The wines produced are white, rosé and young red wines, crianza and reserva.











#### **DOP VALTIENDAS**

Asociación Vino de Calidad de Valtiendas

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# CASTILLA Y LEÓN QUALITY WINE AREAS D.O.P. VALTIENDAS

This D.O.P. is the only one located entirely in the province of Segovia, and covers fifteen municipalities to the north of the capital, with an area of just 85 hectares of vineyards, less than one square kilometre.

Valtiendas covers the middle course of the Duratón river, a tributary of the Duero, since it leaves the Hoces del Río Duratón Natural Park to the border with Valladolid.

One of the main characteristics of the Valtiendas Protected Designation of Origin is the altitude of its territory. It is situated at 920 metres above sea level.

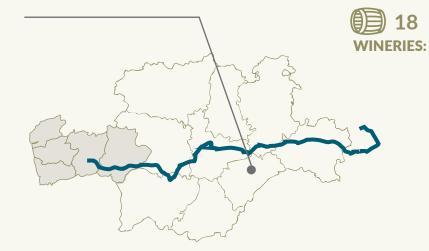
The soils of the region are calcareous with a lot of gravel and pebbles that helps water drainage.

The climate is extreme continental with very hot summers and sub-zero winters, with a strong contrast between day and night.

The red grape varieties authorised by its regulatory council are Tempranillo (main), Syrah, Garnacha, Cabernet Sauvignon and Merlot; while Albillo is the only white grape used so far.

The wineries of the Valtiendas PDO are mainly dedicated to making rosé and red wines; (composed in both cases of at least 50% of Tempranillo grapes). The red wines can be young, crianzas, reservas and grand reservas.

#### **DOP VALTIENDAS**









# **DUERO** FFST.2024



C.R.D.O. Tierra del Vino de Zamora www.tierradelvino.net info@tierradelvino.net Plaza Mayor, 1 - 49708 Villanueva de Campeán (Zamora) SPAIN Tel. 980 560 055

**DE ZAMORA** 

# CASTILLA Y LEÓN QUALITY WINE AREAS

#### TIERRA DEL VINO DE ZAMORA

"Tierra del Vino de Zamora" region is located in the south-east of the province, on both banks of the Duero river and crossed from north to south by the Vía de la Plata. In total, 1,800 km2 distributed in 56 villages, 46 of them in Zamora and 10 in Salamanca.

There are medieval documents that talk about the wine-growing activity in the region, which is not in vain known by the nickname of "Tierra del Vino" (Wine Land).

It was not until the end of the 1990s that the first steps were taken to achieve a designation of origin. First it was created an Association of Local Wine ("Tierra del Vino de Zamora") in 2000. The D.O. "Tierra del Vino de Zamora" was recognised in 2007.

Many rivers flow through the region, with the Duero as the main stream and soils of a markedly alluvial character as a result.

The main red grape variety is Tempranillo, and the white varieties are Malvasía, Moscatel de Grano Menudo and Verdejo; among the authorised reds are Cabernet Sauvignon and Garnacha, and the whites Albillo, Palomino and Godello.

All of these are the raw material for white, claret, rosé and red wines, both young and crianzas, reserves and grand reserves.



# DUERO WINE FEST.2024



#### VINO DE PAGO ABADÍA RETUERTA

Vino de Pago Abadía Retuerta www.abadia-retuerta.com info@abadia-retuerta.es Ctra. N-122, Km. 332,5 47340 Sardón de Duero (V alladolid) Tel. (+34) 983 680 314

#### CASTILLA Y LEÓN QUALITY WINE AREAS

#### ABADÍA RETUERTA SINGLE ESTATE WINE

This PDO is located between two limestone loamy moors of higher altitude (880 metres) very close to each other, which delimit the valley, both to the north and to the south, as well as the presence of wooded masses of holm oak and pine forests which act as a humidity regulator.

The use of indigenous yeasts that come from the vineyard itself, develops its own personality (typicity), a complex aromatic profile, clean, both fruity and floral, fresh with very unique notes of Mediterranean scrubland and balsamic notes.

Mediterranean scrubland and balsamic notes reminiscent of the surrounding vegetation that protects the vineyard plots and which offers a distinguishable characteristic compared to wines from neighbouring areas.

The wines protected by the Abadía Retuerta PDO can be white and red wines with ageing. They are made from the white varieties Gewürztraminer, Riesling, Godello, Albillo Mayor and Verdejo and the red varieties Tempranillo, Cabernet Sauvignon, Syrah, Merlot, Garnacha, Graciano, Malbec, Cabernet Franc, Pinot Noir and Petit Verdot.

Red wines have a high colour intensity, great volume on the palate, a firm character and a good balance between acidity, alcohol, acidity, acidity and alcohol content. White wines are a rarity in the Duero Valley.

Abadía Retuerta has achieved an excellent maturity of some white varieties and its wines have a bright straw colour with golden glints. The nose is complex and intense with light toasted notes. Its volume and unctuousness on the palate stand out.









# DUERO WINE FEST,2024



VINO DE PAGO DEHESA PEÑALBA

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# CASTILLA Y LEÓN QUALITY WINE AREAS

#### VINO DE PAGO DEHESA PEÑALBA

The geographical area protected by the Dehesa Peñalba PDO is located in the municipal district of Villabáñez (Valladolid) on a terrace of the Duero River. The estate has a total surface area of 91,5 hectares and the winemaking cellar is located within the same estate.

The wines covered by the Dehesa Peñalba PDO are only reds and aged reds. They are made from Cabernet Sauvignon, Merlot, Tempranillo and Syrah varieties.

The choice of varieties and the sustainable management of the plantation allow us to obtain an optimal raw material to Dehesa Peñalba PDO wine: Tempranillo provides structure, aromas of red fruits and berries, a deep and sustained colour, and Cabernet Sauvignon provides volume, length, long-lasting tannins, ripe fruit, intense and spicy tannins; Merlot brings aromas of red and forest fruits and a deep, sustained colour, intense and spicy; Syrah gives silky tannins, black fruit, a pH and acidity that brings a lot of freshness.

In short, the Tempranillo and Cabernet varieties allow us to obtain long-lived wines thanks to their volume, structure and length.

Dehesa Peñalba PDO are red wines with a sustained colour, very good depth, very aromatic, with a predominance of ripe red and black fruit, especially in their youth. They have a consistent structure with a sweet and long-lasting tannin. As a result, they are very elegant wines, medium to full-bodied, tasty, voluminous and long on the palate.









# DUERO WINE FEST 2074



#### VINO DE PAGO DE URUEÑA

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#### CASTILLA Y LEÓN QUALITY WINE AREAS VINO DE PAGO DE URUEÑA

The geographical area protected by the Urueña PDO is located in the heart of the Tierra de Campos (Valladolid). The estate has a total surface of 78 hectares and the winemaking cellar is located within the same area.

The grape varieties of Vino de Pago de Urueña express themselves in a genuine way: the Syrah with an extraordinary sweetness, power and unctuousness; the Cabernet Sauvignon produces powerful wines with a lot of structure; the Merlot is very aromatic and on the palate it tends to have a smooth taste; the Tempranillo is the predominant variety in the area, has important fruity notes and ages very well in barrels.

The wines covered by the Urueña PDO can be rosé and aged wines. They are made from the Tempranillo, Cabernet Sauvignon, Merlot and Syrah.

Urueña rosé wines have raspberry pink tones and bluish notes from the Syrah variety, which is the variety with the largest surface area. The nose is dominated by fresh fruit and certain floral and caramelized notes. Tempranillo rosés have more presence of red fruits.

Red wines have an outstanding chromatic intensity and a great aromatic complexit as a consequence of the varietal map and, above all, they are characterized by their roundness.











# DUERO WINE FEST. 2024

15th and 16th DE APRIL
Palacio de Congresos de Castilla y León
SALAMANCA

