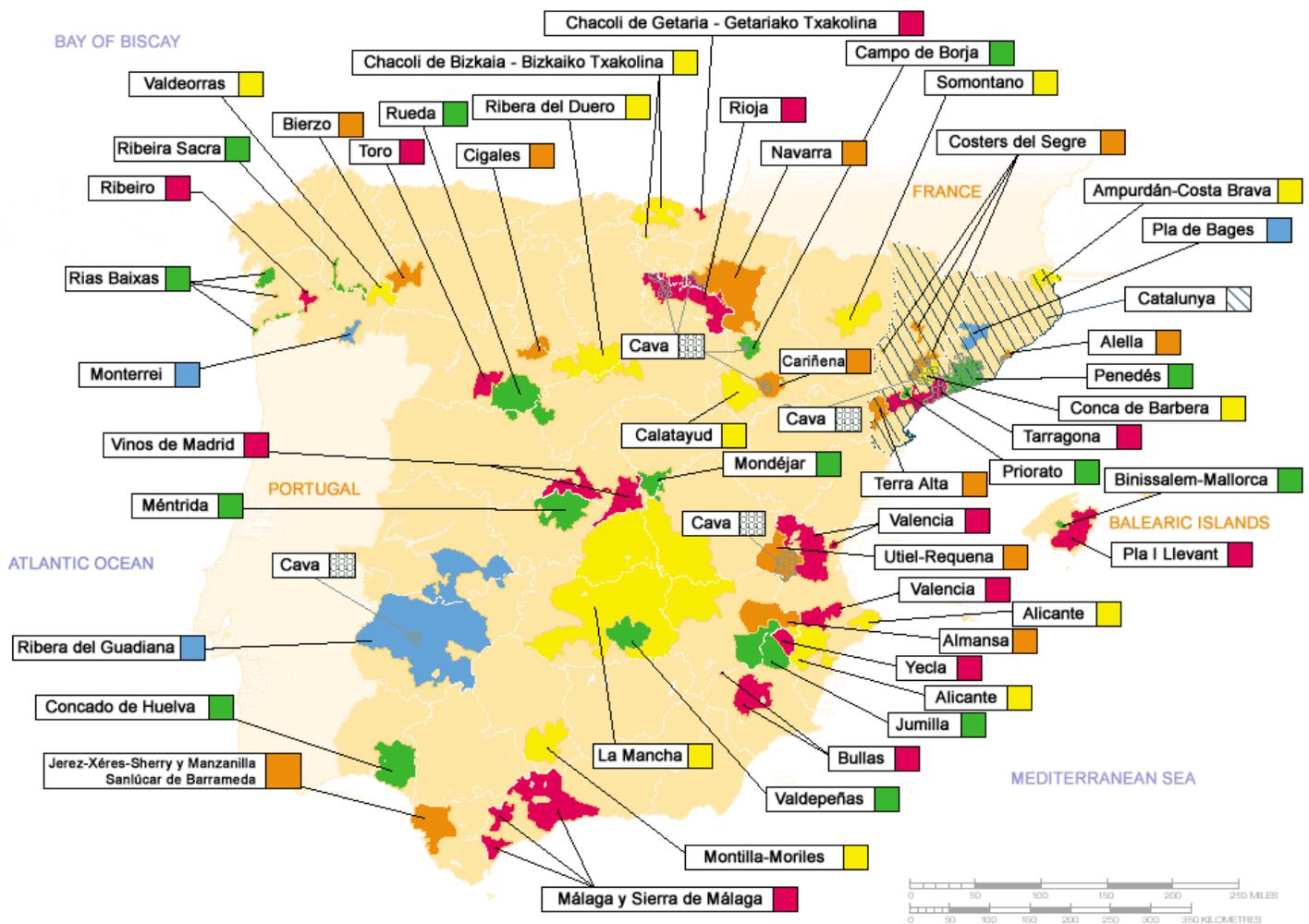


# Explore the world of Wines with Campbell's

## Wines of Spain

Located on the Iberian Peninsula, Spain has over 2.9 million acres (over 1.17 million hectares) planted—making it the most widely planted wine producing nation but it is the third largest producer of wine in the world, the largest being France followed by Italy. This is due, in part, to the very low yields and wide spacing of the old vines planted on the dry, infertile soil found in many Spanish wine regions. The country is ninth in worldwide consumptions with Spaniards drinking, on average, 10.06 gallons (38 liters) a year. The country has an abundance of native grape varieties, with over 400 varieties planted throughout Spain though 80 percent of the country's wine production is from only 20 grapes—including Tempranillo, Albariño, Garnacha, Palomino, Airen, Macabeo, Parellada, Xarel-lo, Cariñena and Monastrell.

Major Spanish wine regions include the Rioja and Ribera del Duero which is known for their



Tempranillo production; Valdepeñas, drunk by Unamuno and Hemingway, known for high quality Tempranillo at low prices; Jerez, the home of the fortified wine Sherry; Rías Baixas in the northwest region of Galicia that is known for its white wines made from Albariño and Catalonia which includes the Cava and still wine producing regions of the Penedès as well the Priorat region.

## Wine regions

Spain has a relatively large number of distinct wine-producing regions, more than half having the classification Denominación de Origen (DO) with the majority of the remainder classified as Vinos de la Tierra (VdIT). There are two regions nominated as Denominación de Origen Calificada (DOCa) - Rioja and Priorat - the flagship regions of Spanish winemaking. While most make both red and white wine, some wine regions are more dominated by one style than the other.

## Spanish labeling laws

Spanish wines are often labeled according to the amount of aging the wine has received. When the label says vino joven ("young wine") or sin crianza, the wines will have undergone very little, if any, wood aging. Depending on the producer, some of these wines will be meant to be consumed very young - often within a year of their release. Others will benefit from some time aging in the bottle. For the vintage year (vendimia or cosecha) to appear on the label, a minimum of 85% of the grapes must be from that year's harvest. The three most common aging designations on Spanish wine labels are Crianza, Reserva and Gran Reserva.

Crianza red wines are aged for 2 years with at least 6 months in oak. Crianza whites and rosés must be aged for at least 1 year with at least 6 months in oak.

Reserva red wines are aged for at least 3 years with at least 1 year in oak. Reserva whites and rosés must be aged for at least 2 years with at least 6 months in oak.

Gran Reserva wines typically appear in above average vintages with the red wines requiring at least 5 years aging, 18 months of which in oak and a minimum of 36 months in the bottle. Gran Reserva whites and rosés must be aged for at least 4 years with at least 6 months in oak.<sup>1</sup>

## Naiades

**CSPC: 727842 Price: \$38.95\***

Bodegas Naia set-up in La Seca, a region that is considered grand cru in Rueda, in 2002, with the idea of making great white wines. Since then, the cornerstone of its work has been a selection of old vines of the autochthonous Verdejo. They are untrained vines, and some are pre-phylloxeric. The vineyard is owned by Bodegas Naia and is 21.4 hectares in size and includes some strains that are more than a century old.

The region of Rueda is set within a continental and Mediterranean area of influence. Due to its altitude (between 700-800 metres above sea level), it suffers from the seasonal changes of temperature, which varies by almost fifty degrees centigrade from the dead of winter to the dry and hot summer. Furthermore, it does not rain much, as the annual rainfall does not exceed 500

<sup>1</sup> [http://en.wikipedia.org/wiki/Spanish\\_wine](http://en.wikipedia.org/wiki/Spanish_wine)

litres. These values turn the vines into natural survivors, as well as being good for the balance between acidity and strength of the Verdejo bunches.

Appellation: D.O. Rueda

Type of wine: Barrel fermented white wine

Grape Variety: 100% Verdejo old vines



The 2008 Naiades was sourced from pre-phylloxera Verdejo vines and fermented and aged for 8 months in new 500 and 600-liter French oak barrels. It offers up toasty aromas along with enticing spice notes from the oak. Peach, tangerine, and tropical elements lead to a savory, plush wine with precision balance and a lengthy, fruit-filled finish. Drink this outstanding Verdejo over the next 3-4 years.

## Marques De Caceres Rosé

**CSPC: 110114 Price: \$13.95\***

Appellation: D.O. La Rioja

Grape Variety: 85% Tempranillo and 15% Garnacha Tinta

Pretty coral-pink colour that conveys this wine's personality and vibrant flavours. An appealing rosé for palates on the lookout for a lively, refreshing style with a hint of raspberry/strawberry fruit and silky-smooth sensations in the mouth. Elegant and versatile, this rosé stands out above the rest to add a touch of colour and charm to any occasion.

This year, the weather conditions have been especially warm and dry. Winter was very dry with very little snow and the alternating maximum and minimum temperatures were both very high during January and February. The vines budded at the beginning of April and the vegetative cycle quickly moved ahead by almost two weeks, compared with a normal year, due to the mild temperatures. This advance lasted throughout the rest of the cycle. A dry, not excessively hot summer led to one of the earliest harvests on record. On the whole, the harvest is showing splendid quality rich, fleshy red wines with soft tannins and fresh white and rose wines with fragrant bouquets and delicious mineral flavours).

The grapes are macerated for several hours after which the must separates from the skins, oozing out to begin the slow process of alcoholic fermentation at low temperatures in stainless steel tanks. The wine is then stabilized by refrigeration treatment. This type of wine is not aged in oak.

An ideal match for Mediterranean cuisine, barbecues and open air parties, vegetables sautéed in olive oil, paella, pasta, and lightly spiced dishes (thyme, laurel, oregano, etc.). The perfect rosé for fish, pork and chicken. It will even brighten up your table in the winter season! Surprisingly fresh, this is a versatile rosé that marries superbly with all kinds of food. Serve at 8-10°C. Drink young.



## Castillo De Almansa Tinto

**CSPC: 270363 Price: \$11.95\***

Bodegas Piqueras founded in 1915. Our first bottled wine was released in 1961. Under the protective cover of the recently created Denominación de Origin Almansa (regulatory body controlling wine production in the area - set up in 1975) , we were the first winery in the area to invest in oak barrels - buying a hundred, 300 litre oak casks. A new era for our cellar began in 1987 when we started exporting our wines, and has led to enormous changes in the winery. In a relatively short time , we have established our brands in several world markets . Today our wines can be found in 17 countries and exports represent 70 % of our bottled wine production.

Appellation: D.O. Almansa

Grape Variety: Tempranillo, Monastrell and Garnacha Tintorera

The wine was aged for 12 months in oak barrels before bottling, then given further time in our cellars before release.

The result is a mature wine with rich aromas and flavours that is perfect for drinking today .

Purple-colored, it displays a perfume of spice box, violets, blueberry, and blackberry. Structured on the palate but balanced with plenty of spicy blue and black fruit.

Enjoy with roasted meats, baked pasta dishes or your favorite grilled foods.



## Radio Boca Tempranillo D.O. Valencia

**CSPC: 752758 Price: \$13.95\***



Radio Boca is from Valencia. You've probably heard of Valencia in reference to its famous oranges, or its famous dish, the Paella. There's also a raucous festival in Valencia, The Falles, known worldwide for its all night revelry. But Valencia also produces a very fine Tempranillo. The Tempranillo in Radio Boca grows mostly on the mountainside, on head pruned vines 25-50 years old. Altitude with attitude. The soils vary from dark miocene to chalky lime. Balmy days, brisk nights. What's not to like for a vine living in Valencia?? The people from Valencia make a point of getting the most out of life. So do the wines.

I want you to think for a minute about the things that reflect your style. Your music. Your shoes. The color you painted your bedroom. What's on your table reflects your style as well. It's about what tastes good to YOU. What's in your glass? Why?

We think when you try Radio Boca you are going to want to tell people about it. It's the most over-achieving Tempranillo we've ever found. Melted chocolate, cassis cordial, briary raspberry vine,

Indian spice market.

Appellation: D.O. Valencia

Grape Variety: 100% Tempranillo

### **Vinaguarena Barrica**

**CSPC: 719934 Price: \$18.95\***

Founded in 1999 with the construction of a modern building equipped with the most advanced fermentation technology. The vineyards are spread of 32 hectares and consists exclusively of Tempranillo, or Tinto de Toro, as it is known in the region. Small vine growers from the area provide the oldest vineyard blocks - ranging in age up to 150 years old. These vines are carefully managed during their growing cycle by the Vinaguarena's vineyard team.



Appellation: D. O. Toro, Castilla y Leon

Varietal(s): Tinta de Toro (Tempranillo)

Winemakers Notes: Harvesting is by hand. Fermented at 28 - 29 degrees in stainless steel for 15 days. Egg white fining and filtered with cellulose. Aged in small oak barrels (70% French and 30% American) for 6 months.

Tasting Notes: A nose of dried pomegranate and cranberry gives way to a sharp mouthful of piercing cherry, pure and long, supported by smoky, toast and coffee notes. Fleshy on the palate, lingers with fruit, roasted coffee and vibrant acidity.

### **Montecillo Reserva**

**CSPC: 746529 Price: \$19.95\***

A bodega of great repute and prestige, Montecillo is one of the oldest wineries in the region, founded in 1874. Today, the winery is owned by the venerable Osborne Group, one of Spain's oldest and most prestigious family-owned wine and spirits producers, in whose portfolio of premium and super premium products Montecillo plays a distinguished role. Over a century after its founding, Bodegas Montecillo remains focused on its original mission: to produce integral, well-structured wines with great personality, accomplished through careful selection of grapes, meticulous winemaking, and patient ageing. Montecillo produces only aged red wines: Crianza, Reserva and Gran Reserva.



Variety: 100% Tempranillo

Appellation: D.O. La Rioja

Bordeaux-style casks of French oak, where it aged for 18 months followed by a period in bottle. Deep cherry red with ruby tones. Clean and brilliant. Elegant and complex aromas of black fruit and fennel. Intense, powerful and flavorful. Well balanced. Distinct flavors of red and black fruit stand out over a delicate framework of oak. Very long and persistent finish with fruity flavours.

Food friendly, especially good with stews, grilled vegetables and meats. Serve at 64°F

## **Torres Salmos Priorat**

**CSPC: 199067 Price: \$33.95\***

Our family, generation after generation, has passed down the secret of making great wines and the love of the land. This tradition and a vision for the future has transformed Torres into a renowned company whose products can now be found in more than 140 countries.

Appellation: D.O. Priorat

Variety: Cariñena, Garnacha Tinta and Syrah

Description: This Wine is a homage to the monks of the courageous carthusian order, who arrived in 'Priorat', in 1095, where they cultivated vines. In 1835 a violent crowd destroyed the work of a lifetime and sacked the monastery, events which later culminated in the auctioning of church lands known as the "Desamortización de Mendizábal". In 1996 the Torres Family began work on the planting of vineyards on the slopes strewn with the hard, black slate-like "Licorella" stone.

Origin: Made by the Torres family and coming exclusively from our vineyards located in the municipalities of Porrera and Lloar, Salmos is a Priorat wine that manages to achieve an unparalleled balance between power and elegance.

Serving suggestions: Game and red meat dishes. Serve at 16-18°C.

Tasting Notes: Dark in hue and almost opaque, it is fragrant and mineral on the nose while on the palate it is luxurious and oily, but also silky and with a long finish. This darkly coloured wine is reminiscent of jam and liquorish, over a smooth spicy and toasted background, which comes from The French oak barrels.

