Generalitat de Catalunya
Departament d'Agricultura, Ramaderia, Pesca, Alimentació i Medi Natural

INCAVI
Catalonia Wine Institute

Protected designations of origin

Catalonia

Wines and cavas

Alella DO - Catalunya DO - Conca de Barberà DO - Costers del Segre DO
Empordà DO - Montsant DO - Penedès DO - Pla de Bages DO - Priorat QDO
Tarragona DO - Terra Alta DO - Cava DO

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Roots dating back over 2,300 years

Wine has been part of Catalonia and its culture, tradition and landscape for over 2,300 years.

Wine is one of Man's first creations. Vines already existed on the Iberian Peninsula, as can be seen in the remains of the Iberian settlements, although it did not quickly expand until the arrival of the Greek and Roman civilisations through Empuries and Tarraco.

During the times of the Roman Empire, Catalan wine became highly renowned and one of the most appreciated of the time.

Since then, vine stocks, vines, cellars and wineries have shaped the environment and played a significant role in new forms of trade and in cultural and social development. The twelfth and thirteenth centuries saw a resurgence in the cultivation of vines and winemaking, prompted by monasteries such as the Benedictine monastery of Sant Pere de Rodes, the Cistercian monasteries of Poblet and Santes Creus, and the Carthusian monastery of Escala Dei. These helped to adapt some varieties of vine stock that are now the bases for great wines, and the development of a culture that has gone from strength to strength.

In the eighteenth and nineteenth centuries, vine growing became a driving force of the country's economy as there was great demand for Catalan wines and liquors from America and the rest of Europe.

After the phylloxera disaster, the agricultural co-operative movement in Catalonia prompted a resurgence of wine production in the first part of the twentieth century. Modernist architects gave co-operative wineries, known as "cathedrals of wine", the monumental image they required to symbolise agricultural renaissance.

Catalan winemaking is now enjoying the best times it has ever experienced. Its powerful wine sector leads quality winemaking throughout Spain, and its experience, mastery and way of working places Catalan wine among the world's best.

The most up-to-date expression of wine

Catalonia's winemakers and producers are in constant search of great wines. They are helped by a long tradition, which has been enriched with the most innovative production techniques and methods, to attain wines with the complex and nuance-rich character of a territory that is both small yet has highly diverse landscapes, microclimates and varieties of vine.

A differential factor in Catalonia is that it has twelve Designations of Origin, which makes the wines of Catalonia extremely diverse. Our wines, each of which is very different from the others, provide a great dose of creativity and a fertile and varied mosaic of identities. These have arisen from the personality of each winemaker and their winemaking expertise.

The common denominator of all the wines is their top quality, their capacity to satisfy all segments of the market and to adapt fully to the tastes of twenty-first century consumers; both those who prefer tried and tested values and those who are constantly seeking ever-surprising tastes.

Because of their forceful expression of the new values of wine, Catalonia's wines are currently acknowledged by great wine specialists and critics.

The fruit of great work

Wine unites economy and culture. The Government of Catalonia has firmly committed itself to quality in order to make Catalonia the leading top-quality producer in Spain. Nearly all Catalonia's wine production has Designation of Origin status, which provides the added value of guaranteed traceability and compliance with the quality regulations. This commitment to the sector differentiates Catalan wine products on both the Spanish and overseas markets.

Wine and Cava, which account for net sales of over 1,000 million Euros a year, comprise the largest third sector in Catalonia's food and agriculture industry. In terms of foreign trade, Catalonia exports primarily to the rest of Europe, the United States and Japan.

Catalonia's wine sector has a very sound and competitive structure, with over 11,705 vine growers and more than 500 bottling wineries. Over 22,000 people work in the vineyards, in wineries or in the service sector.

There has been a growth in the area covered by Designation of Origin registered vineyards as a result of the increase in the quality of grapes produced in these zones. Vineyards cover over 57,040 hectares in Catalonia and its total qualified wine production stands at over 2.740.00 hl.

RED GRAPES VARIETIES

Ull de llebre or tempranillo

This variety is typical of many regions of Spain. It is vigorous and has a semi-erect appearance. The cluster is medium-sized, compact, long and winged. It adapts to any soil although produces the highest quality musts when grown in sunny areas. It is not very sensitive to spring frosts but is fairly sensitive to powdery mildew. Stocks produce medium yields. It is medium-sized, round berry with a normal skin. It is mid budding and ripens in mid-September.

Cabernet sauvignon

Originally from Bordeaux, the berries of this grape are small and have a very intense colour. It is quite a vigorous late budding variety, with rather erect foliage and medium internodes. It adapts to both cold and warm climates and grows best in dry or well-ventilated areas. It does not take to either excessively fertile or wet soils. It adapts well to diverse pruning methods that befit the climate and soil conditions. Production is regular and constant. It ripens in the third period of growth. It is susceptible to powdery mildew.

Pinot noir

It is one of the most refined, elegant international varieties, originally from Burgundy. Its berries are small, dark violet and coated in abundant bloom. The skin is thick and the pulp is soft. The cluster is very small, compact, cylindrical, normally with one more obvious wing, and a short, thick flower stem. The vine produces a medium yield. Although it adapts to different soils, it grows better if they are neither excessively fertile nor wet. It prefers cold or temperate climates and good exposure. It is picked quite early and harvests are sometimes brought forward to produce base wines for sparkling wines.

Samsó or mazuela

This variety is typical of the semiarid zones of Catalonia and Aragon. It produces wines which, in such conditions, easily reach a fair alcohol content. The cluster is medium-sized, conical and compact. It produces high yields on a regular basis. Mid-season budding. It is very sensitive to powdery mildew.

Garnatxa negra

This variety is found mainly in the winemaking areas of southern Catalonia (Terra Alta, Priorat, Tarragona) but it is also grown in the Empordà region. Its berries are dark reddish violet, spherical and have a thick skin and a sweet taste. It is a vigorous early budding variety with robust shoots and short internodes. It adapts well to diverse areas. It can be trained in different shapes provided it is given space and long but not very light pruning. Yields are good and constant. Mid-season ripening.

Merlot

Merlot stock is very vigorous. It is a medium-vigour, early budding plant with normal, short internode shoots and balanced foliage. Its cluster is semi-pyramidal and winged. It may be trained and pruned using different methods. It is therefore easily grown with medium pruning. The planting pattern may also vary to suit the environment and, particularly, the fertility of the soil. It produces medium yields. It is harvested in the second period of growth. It resists disease well.

Syrah

This eastern variety is very well adapted to the Mediterranean area. It is sensitive to drought, powdery mildew and botrytis. It adapts well to both granitic and clay-calcareous soils. It is easy to grow but a difficult grape with which to make quality wines. Yields must be controlled while the concentration of aromas in winemaking must be preserved. The fermentation period should be long, temperature requires strict control and the wine must be matured in oak casks. The cluster is medium-sized, compact and cylindrical. Budding and ripening are mid-season. It produces medium and not very constant yields. Long pruning is required for it to bear fruit. The must has a high tannin content.

Trepat

A native variety of La Conca de Barberà. It is early-budding and sensitive to spring frosts. It is not very sensitive to cryptogamic diseases but is so to chlorosis in calcareous soils. It yields very characteristic wines with a fair acidity and a medium alcohol content. It is used to make rosé wines and base wines for very unique widely-acknowledged Cavas, which enabled Conca de Barberà DO to adopt this grape as a defining characteristic.

ANOTHER VARIETIES

- Cabernet franc
- Garnatxa peluda
- Garnatxa tintorera
- Monastrell
- Picapoll negre
- Sumoll negre

WHITE GRAPES VARIETIES

Macabeu

This is a large, very compact, golden-yellow, round grape. It has a fine skin and a white pulp. It is a vigorous variety that produces good yields in fertile and luxuriant soils. It is sensitive to diseases caused by fungi (mildew, powdery mildew and Botrytis). It produces a moderate alcohol content, particularly when yields are high. It is recommended for making dry wines and bases for sparkling wines.

Parellada

This is a large, compact grape, with a thick skin and a greenish-yellow pulp. It is late ripening, sensitive to drought and fairly sensitive to botrytis and mildew. It is best when grown at altitudes of over 450 metres above sea level. It produces wines that have a low alcohol content yet a high aromatic quality, mainly in cooler areas.

Sauvignon blanc

This variety was originally from La Gironde in France but is now grown all over the world. It is a very small, compact grape with a spherical shape and a greenish yellow colour. It has a consistent pulp and an intense bouquet. This variety is very aromatic and well-adapted to warm, temperate climates. It buds early and is resistant to the cold.

Moscatell d'Alexandria

This ancient variety is grown throughout the world's winemaking areas. Although the grapes are large and loose, they are sensitive to blossom drop. It is a great variety with a lot of potential uses: it may be used for winemaking and for producing juices, raisins and grapes for eating. In winemaking it is mainly used to make natural sweet wines and liquor wines, some of which are dry. They are highly perfumed and have a very characteristic aromatic nature, by which the variety can be recognised. Mediterranean wine culture is chiefly associated with this variety.

Xarel·lo

This variety is specific to El Penedès. It is fairly sensitive to powdery mildew and to mildew. In the right conditions it can produce good yields. It adapts well to most soils up to an altitude of 400 metres. Clusters are medium-sized and not very compact. It produces a well-structured, balanced wine that has a rather strong body and is slightly acid. It is recommended for the production of dry wines. It produces wines with a medium to high alcohol content, very suitable for the production of vintage wines.

Chardonnay

This variety is of French origin. Clusters are small and cylindrical while the berries are small and very spherical. It is a vigorous plant that buds very early and produces low yields. Chardonnay adapts to diverse terrain types and climates, provided they are not very wet. It is very resistant to chlorosis. It is harvested early or very early to produce wines with a low alcohol content that are used to make sparkling wines. Chardonnay wines have personality and a medium to high alcohol content, and are refined and harmonic. They may be used to make vintage wines.

Garnatxa blanca

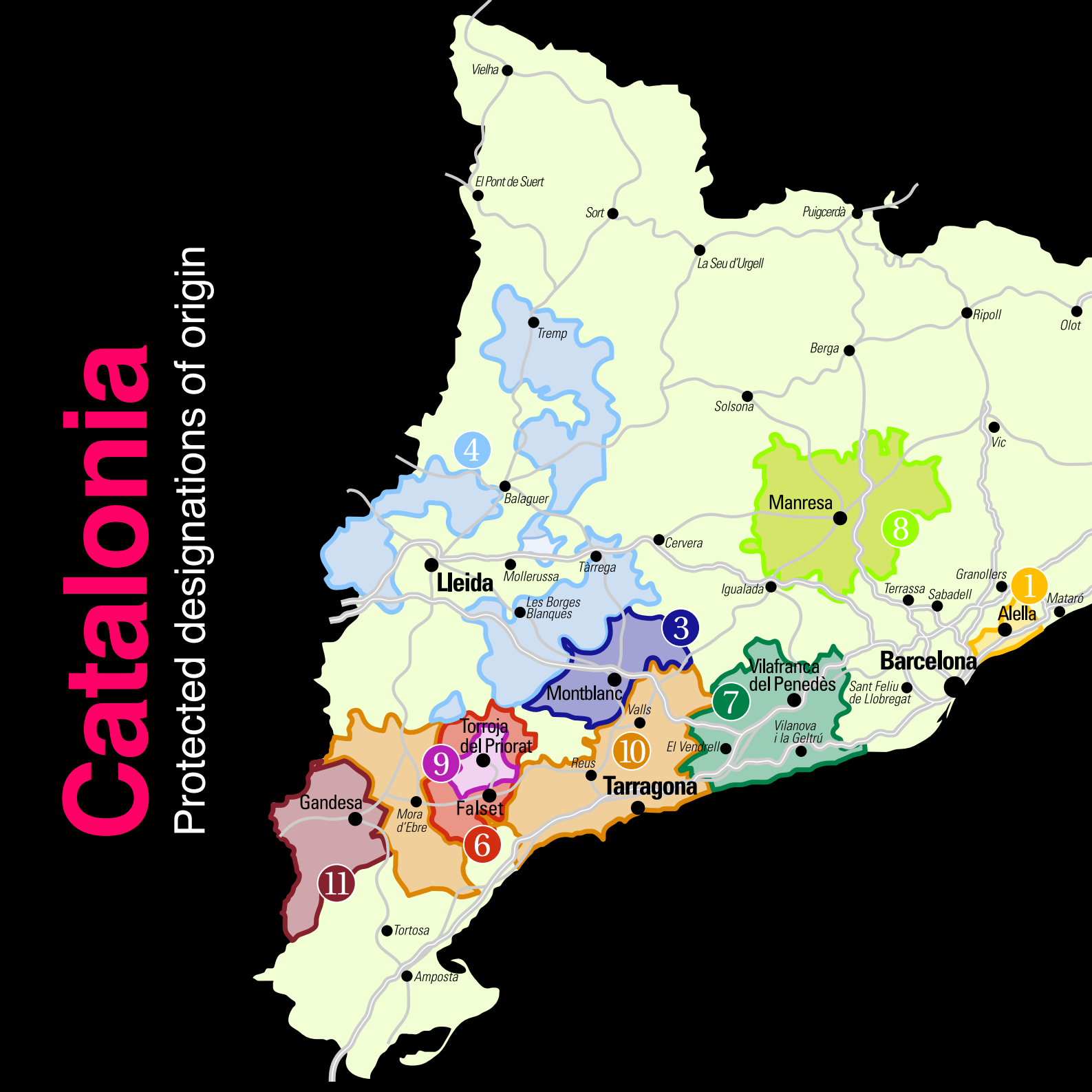
The appearance of the stock and its organs is the same as the garnacha tinta, the only difference lying in the colour of the grape. It adapts well to any type of soil, performs better in warm climates and is grown in the winemaking areas of the south of Catalonia (El Priorat and La Terra Alta) and L'Empordà. It produces bright-coloured wines with low acidity and a good alcohol content, which are used extensively in the production of natural sweet wines.

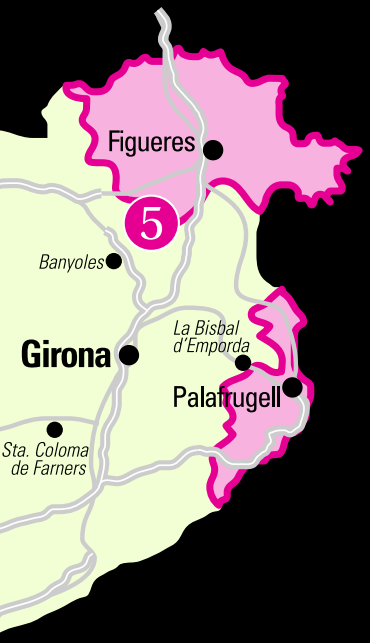
Picapoll blanc

This variety is grown throughout almost all the Pla de Bages area and a small part of L'Empordà. It is late budding and has a semi-wilted appearance that produces medium-sized and rather compact clusters. It produces unique, well-structured wines with a fair alcohol content and a spicy bouquet that may be matured in oak. The Pla de Bages DO is likewise a manifestation of its uniqueness.

ANOTHER VARIETIES

- Albarinyo
- Chenin blanc
- Garnatxa roja
- Gewürztraminer
- Malvasia o Subirat parent
- Malvasia de Sitges
- Moscatell de Frontignan
- Pedro Ximénez
- Riesling
- Pansal
- Xarel·lo rosat


Catalonia
Protected designations of origin
Vielha
El Pont de Suert
Sort
Puigcerdà
La Seu d'Urgell
Ripoll
Olot
Tremp
Berga
Solsona
Vic
4
Balaguer
Manresa
8
Cervera
Lleida
Mollerussa
Tàrrega
Les Borges Blanques
Igualada
Granollers
1
Terrassa
Sabadell
Mataró
Alella
3
Barcelona
Vilafranca del Penedès
Sant Feliu de Llobregat
Montblanc
7
Valls
Vilanova i la Geltrú
Torroja del Priorat
9
10
El Vendrell
Reus
Tarragona
Gandesa
Mora d'Ebre
Falset
6
11
Tortosa
Amposta



1 DO Alella

2 DO Catalunya

3 DO Conca de Barberà

4 DO Costers del Segre

5 DO Empordà

6 DO Montsant

7 DO Penedès

8 DO Pla de Bages

9 DOQ Priorat

10 DO Tarragona

11 DO Terra Alta

DESIGNATIONS OF ORIGIN

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DENOMINACIÓ D'ORIGEN
ALELLA

ALELLA DO

Somewhere between tradition and modernity, Alella's vines are rocked by the sea breeze while they scratch at the earth and bury their roots in well-drained soil that retains the sun's heat.

The Mediterranean climate by the coast exists side-by-side with a more continental microclimate further inland. The coastal range checks the winds and condenses the moisture from the sea.

Historically, this small zone has supplied Barcelona with wine and has presided the tables of Barcelona's well-to-do for centuries.

Alella's most typical wines are dry and sweet whites, made from different grape varieties. They are light, perfumed and crystalline. Wine made with Pansa Blanca, often blended with Chardonnay or Sauvignon Blanc, is particularly noteworthy.

The rosés are fresh, aromatic and light. They are made with Garnacha, Pansa Rosada and Merlot.

The reds are fruity and mild and are made with Cabernet Sauvignon, Ull de Llebre o Tempranillo and Merlot.

Registered vine growing area (ha):	316
Vine growers:	100
Bottling wineries:	8
Bottle production:	495.630
Varieties of white grapes:	Xarel·lo or pansa blanca, Chardonnay, Chenin, Garnatxa blanca, Macabeu, Malvasia, Moscatell de gra petit, Parellada, Picapoll blanc and Sauvignon blanc.
Varieties of red grapes:	Cabernet sauvignon, Garnatxa peluda, Merlot, Monsatrell, Pinot noir, Samsó or mazuela, Sumoll negre, Syrah and Ull de llebre.

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CATALUNYA DO

Wine is part of the tradition and history of Catalunya. Both in terms of geography and climate, there is a multiform diversity in its wines which founds in human action a unity which makes them distinguishable.

Its common varieties form the identity of this Denomination of Origin which brings together much of the territories of the vineyard cultivation in our country.

The Catalunya is defined by the willingness for boosting quality and increasing its options for marketing, with a honourable mention that is a synonym for a job well done in its main international markets.

The diversity of authorized grape varieties encourages experimentation, both in the field and in the winery. For this reason, the Catalunya is considered an innovative Denomination of Origin.

It develops intense red wines, full of strong and intense aroma, and very balanced. Its white wines are generally light and very fruity. The beautiful pink color and smells of spring. The fortified wines and sparkling wines, to a lesser degree, just to complete the offer of Catalonia.

Registered vine growing area (ha):	51.307
Vine growers:	9.561
Bottling wineries:	118
Botlle production:	55.000.000
Varieties of white grapes:	Albarinyo, Chardonnay, Chenin blanc, Garnatxa blanca, Gewürztraminer, Macabeu o viura, Malvasia or subirat parent, Malvasia de Sitges or malvasia grossa, Moscatell d'Alexandria, Moscatell de gra petit, Parellada (montonenc, montonega), Pedro Ximénez, Picapoll, Picapoll blanc, Riesling, Sauvignon blanc, Sumoll blanc,Vinyater, Viognier and Xarel·lo (cartoixà, pansal, pansa blanca, pansa rosada).
Varieties of red grapes:	Cabernet franc, Cabernet sauvignon, Garnatxa peluda, Garnatxa roja (Garnatxa gris), Garnatxa negra or lladoner, Garnatxa tintorera, Merlot, Monastrell o garrut, Petit Verdot, Picapoll negre, Pinot noir, Samsó (crusilló, carignane, carenyena or mazuela), Sumoll negre, Syrah, Trepat and Ull de llebre.

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CONCA DE BARBERÀ DO

The Poblet Abbey and the Order of the Templar constitute the historical roots of this area of wine tradition. The modernist wineries, known as wine cathedrals, constitute its cultural heritage.

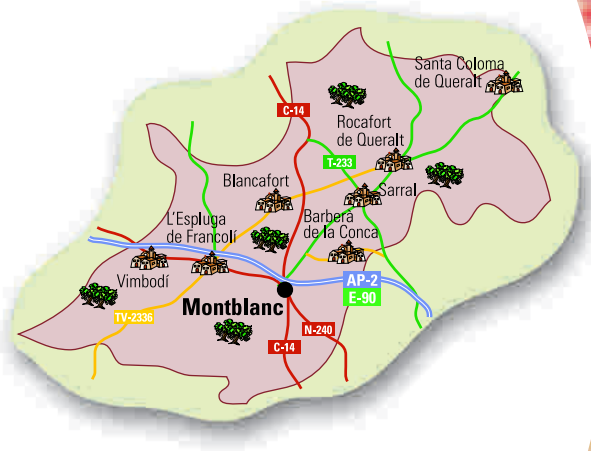
This region, surrounded by mountains and crossed by the river Francolí and Anguera, enjoys of a Mediterranean microclimate with a continental influence which causes differences in temperature between daytime and nighttime. The soils are formed by the erosive action of the river.

Its geography and climate form and alliance in Conca de Barberà to endow it with the optimum conditions for the cultivation of the vine.

The freshness and quality are more important lightness white wines made mostly with Macabeo and Parellada varieties. The Chardonnay gives wines more consistent and renowned.

The rosés produced with the native Trepat variety confer a unique personality to this area.

The traditional black are made with Tempranillo and Grenache wines resulting in silky soft, but also are made as of cabernet sauvignon, syrah, merlot, pinot noir and Carignan when they are obtained wines aging in barrels more corpulent with good persistence.



Registered vine growing area (ha):	4.200
Vine growers:	1.100
Bottling wineries:	20
Bottle production:	1.200.000
Varieties of white grapes:	Macabeu, Parellada, Chardonnay, Sauvignon blanc, Moscatell d'Alexandria, Garnatxa blanca, Moscatell de gra petit and Chenin
Varieties of red grapes:	Trepat, Cabernet Sauvignon, Ull de llebre, Garnatxa negra, Merlot, Syrah, Monastrell, Pinot noir, Cabernet franc and Samsó.

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COSTERS DEL SEGRE
DENOMINACIÓ D'ORIGEN

COSTERS DEL SEGRE DO

The Costers del Segre region covers land in the counties of El Pallars Jussà, El Segrià, L'Urgell, Les Garrigues, La Noguera and La Segarra. The region has seven sub-zones: Artesa de Segre, Les Garrigues, El Pallars, Raimat, Segrià, Les Valls del Riu Corb and L'Urgell.

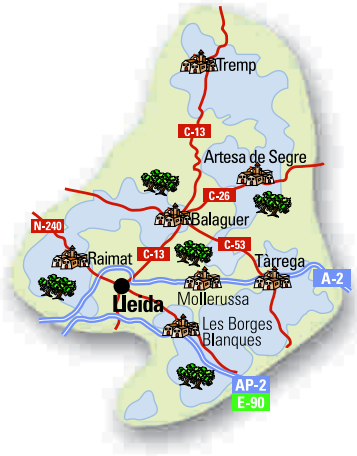
The contrast in temperature of a continental climate is emphasised by high solar radiation and low rainfall. Each sub-zone has climatic and soil differences and landscapes with both mountains and plains.

Costers del Segre is characterised by its winemakers and first-rate, modern and innovative technology.

The reds are made with Cabernet Sauvignon, Pinot Noir, Merlot and Ull de Llebre or Tempranillo and prevail among the diverse wines made in this area. They are strong, balanced and well-structured

Rosés, made with Ull de Llebre or Tempranillo, Merlot and Cabernet Sauvignon, are fresh and fruity.

The whites are either traditional and made with Macabeo, Xarel·lo and Parellada, or modern and made with Chardonnay, Sauvignon Blanc or Riesling. White grapes are also destined for making Cava.



Registered vine growing area (ha):	4.694
Vine growers:	601
Bottling wineries:	38 (6 manufacture and 32 bottlers)
Varieties of white grapes:	Albarinyo, Chardonnay, Garnatxa blanca, Macabeu, Malvasia o Subirat parent, Moscatell de gra gros or d'Alexandria, Moscatell de gra petit, Parellada, Riesling, Sauvignon blanc and Gewürztraminer.
Varieties of red grapes:	Cabernet Sauvignon, Garnatxa negre, Mazuela or samsó, Merlot, Monastrell or garrut, Pinot noir, Syrah, Trepat and Ull de llebre

Designation of Origin Regulatory Council EMPORDÀ
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EMPORDÀ
DENOMINACIÓ D'ORIGEN

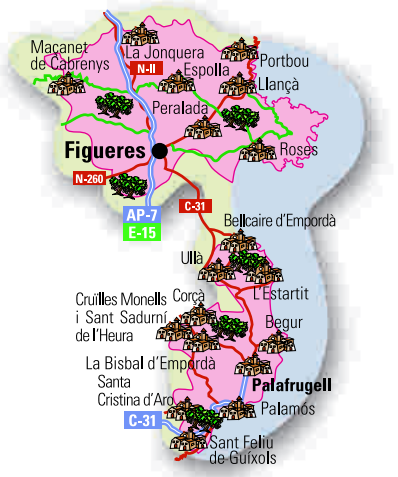
EMPORDÀ DO

The sea and the mountains; harmony and ruggedness. Contrast is the word that best defines L'Empordà, the peninsula's oldest winemaking region in which Empuries is traditionally thought to be the gateway through which the Greeks introduced vines.

L'Empordà has a very wide range of wines, which include fresh, tasty whites made with Macabeo, Garnacha Blanca and Chardonnay, and rosés made with Samsó and Garnacha. The rosés are characterised by a cherry colour of varying intensity, great personality and a delicate bouquet. They are fresh and have a moderate alcohol content.

The red wines currently account for the bulk of production and are made essentially from Samsó and Garnacha grapes, which are complemented by the recently-introduced varieties of mainly Cabernet Sauvignon and Merlot. They have a high quality and body, are well-constituted and harmonic, and sometimes are carefully blended with "crianza" vintage wines. These aged wines have very special bouquets and are complex, spicy, tasty, full and pleasant on the palate.

One of the zone's specialities is the Garnacha de L'Empordà, a natural sweet wine made with this grape variety. It is warm and silky, virtues that together with Muscat of L'Empordà make it an exceptional wine for desserts.



Registered vine growing area (ha):	1.786
Vine growers:	335
Bottling wineries:	46
Bottle production:	4.160.000
Varieties of white grapes:	Garnatxa blanca, Garnatxa roja, Macabeu, Moscatell d'Alexandria, Chardonnay, Gewürztraminer, Malvasia, Moscatell de gra petit, Picapoll blanc, Sauvignon blanc and Xarel·lo.
Varieties of red grapes:	Garnatxa negra or lladoner negre, Samso, Cabernet franc, Cabernet Sauvignon, Garnatxa peluda, Merlot, Monastrell, Syrah and Ull de llebre.

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montsant
DENOMINACIÓ D'ORIGEN

MONTSANT DO

In the form of ring and with the greater part of the territory within the comarca of the Priorat, except some lands of the Ribera del Ebro, the Montsant is defined as a designation of origin and modern use, while a long tradition of wine in the back.

The climate here is Mediterranean with continental features. The rain is scarce and there are sharp oscillations of temperature, although the South is warmer.

As for the type of soil, broadly speaking, we can find three different types, although there is much diversity within each group. On the periphery of the DO we have compact lands, calcareous, dominated by the pebbles and the slime of the fluvial terraces but with low water holding capacity. In some areas of Cornudella and Falset, we can find silicical shales, known as "licorellas", which are poor in organic and stony field soils

The vines have a low performance, an aspect that defines the wines of this area and makes them highly prized.

The reds, the most important quantity, drawn mainly Grenache and Carignan, local varieties of DO. Varieties such as Tempranillo, Syrah, Merlot and Cabernet, used in small percentages to complete blends. A young red wines are made Montsant wines and crab.

Whites, increasingly present in the DO, obtained from the Macabeo and Garnacha Blanca. Chardonnay, Moscatel, Parellada and pansal with token presence in Montsant, used as an adjunct in the blends.

There are also rosés and liquors. This last, deeply rooted in the tradition of winemaking area.

Registered vine growing area (ha):	1.900
Vine growers:	700
Bottling wineries:	58
Bottle production:	6.000.000
Varieties of white grapes:	Predominant varieties: Macabeu and Garnatxa blanca. Other: Chardonnay, Moscatell de gra petit, Pansal, Parellada.
Varieties of red grapes:	Predominant varieties: Carinyena and Garnatxa negra. Other: Cabernet sauvignon, Merlot, Monastrell, Picapoll negre, Syrah and Ull de llebre.

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PENEDÈS, THE ORIGEN OF OUR WINE.

PENEDÈS DO

El Penedès, one of Europe's richest and most diverse winemaking regions and Catalonia's most productive and internationally best-known, is also outstanding for the quality of its products and dynamism of its people.

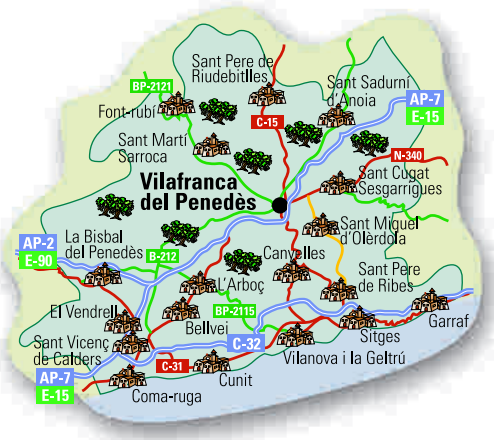
The terrain comprises small hills that rise from the sea towards Montserrat, and small valleys with rivers.

The climate is Mediterranean, temperate, warm and mild, with considerable seasonal fluctuations in temperature. Low rainfall and high solar radiation make El Penedès an ideal zone for growing vines.

The outstanding vaietat Penedès is Xarelo, giving whites monovarietal structured as young as aged.

The traditional white wines are aromatic, lively and structured. The sparkling wines and rosés are fragrant, with intense aroma and persistent.

Red wines are silky, aromatic, balanced with body and graduations from 12 to 15 º.



Registered vine growing area (ha):	23.500
Vine growers:	3.750
Bottling wineries:	161
Bottle production:	25.000.000
Varieties of white grapes:	Xarel·lo, Macabeu, Parellada, Subirat parent, Moscatell d'Alexandria or moscatell de gra petit, Malvasia de Sitges, Garnatxa blanca, Chardonnay, Sauvignon blanc, Riesling, Chenin.
Varieties of red grapes:	Ull de llebre, Garnatxa negre, Samsó, Monastrell, Sumoll, Cabernet Sauvignon, Merlot, Syrah, Cabernet Franc, Pinot Noir.

Designation of Origin Regulatory Council PLA DE BAGES
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www.dopladebages.com
info@dopladebages.com

Pla de BAGES

PLA DE BAGES DO

Right in the middle of Catalonia, at the eastern end of the Central depression, is an island wine, known as Pla de Bages.

The mountainous Mediterranean microclimate, a little rain and a very sharp difference of temperatures are suitable for the cultivation of the vine. The wavy and poor soils form the personality of its wines. The rigorous climate yields few grapes, but full of excellent quality.

The barracks of vine and the dry stone constructions form the landscape of this territory and are a sample of the wine tradition of the Pla de Bages

The elaboration of red wines is very important. Ull de llebre, merlot, sumoll and cabernet sauvignon are the most used varieties and in lesser extent, the Grenache Noir, pinot noir and syrah varieties. They are fruity with a good aroma.

The piquepoul is the most emblematic autochthonous variety and yields light and exquisite white wines. You can also find white of macabeo, parellada and chardonnay

The rosés are modern, made with merlot and cabernet sauvignon.

Registered vine growing area (ha):	450
Vine growers:	90
Bottling wineries:	12
Bottle production:	918.830
Varieties of white grapes:	Chardonnay, Gerwürztraminer, Macabeu, Parellada, Picapoll blanc and Sauvignon blanc
Varieties of red grapes:	Cabernet franc, Cabernet Sauvignon, Garnatxa negre, Merlot, Sumoll negre, Syrah and Ull de llebre

Qualified Designation of Origin Regulatory Council PRIORAT
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DENOMINACIÓ D'ORIGEN QUALIFICADA PRIORAT · CONSELL REGULADOR DE LA

PRIORAT QDO

Denomination of Origin

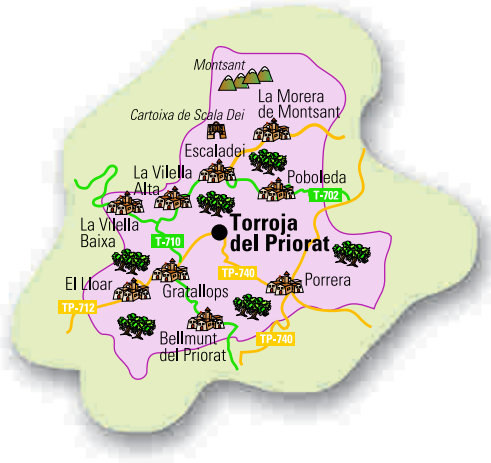
The climate is hard and extreme, with very sharp thermal oscillations between day and night. The geography of this area of ancient wine tradition is spectacular, with terraces and side slopes so steep that it is necessary to build terraces for the cultivation of the vine. The soils consist of slates that receive the name of licorellas

Its soil and climate cause a very low grape yield and confer the wines of this area a very unique personality.

The Priorat are mainly red wines, produced with Carignan, black and hairy Grenache and, to lesser extent, cabernet sauvignon, merlot and syrah.

Complex aromas, rounded and fleshy. Elegant and original, enjoy very good reception.

White wines made with white Grenache, macabeo and Pedro Ximénez, the Rosé Grenache Noir and the full-bodied and rancid complete the production of the Priorat.



The prestige of the Priorat is recognized with the highest quality award: the qualified

Registered vine growing area (ha):	1.887
Vine growers:	618
Bottling wineries:	96
Bottle production:	6.568
Varieties of white grapes:	Carnatxa blanca, Macabeu, Pedro Ximénez, Chenin, Pansal, Moscatell d'Alexandria, Moscatell de gra petit and Picapoll blanc.
Varieties of red grapes:	**Recommended:** Garnatxa and carinyena or samsó. **Authorized:** Cabernet Sauvignon, Merlot, Syrah, Garnatxa peluda, Cabernet franc, Ull de llebre, Picapoll negre and Pinot Noir.

Designation of Origin Regulatory Council TARRAGONA
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Tarragona
Denominació d'Origen

TARRAGONA DO

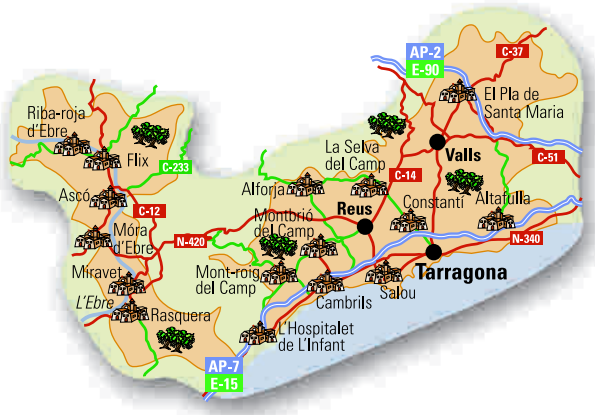
Much part of Tarragona and the Ebro basin forms the Territory of the DO Tarragona.

This is an exceptional Territory. The comarcas Tarragonès, Alt Camp, Baix Camp and Ribera d'Ebre, all of them situated between the Ebro and the Mediterranean Sea, offer a nice landscape, with a benign climate that have become this land into a privileged territorio. Romans were the truly founders of them Designation wine Tarragona because at that age, the already stated in their wines the geographical origin of Tarragona when were exported throughout the Mediterranean sea.

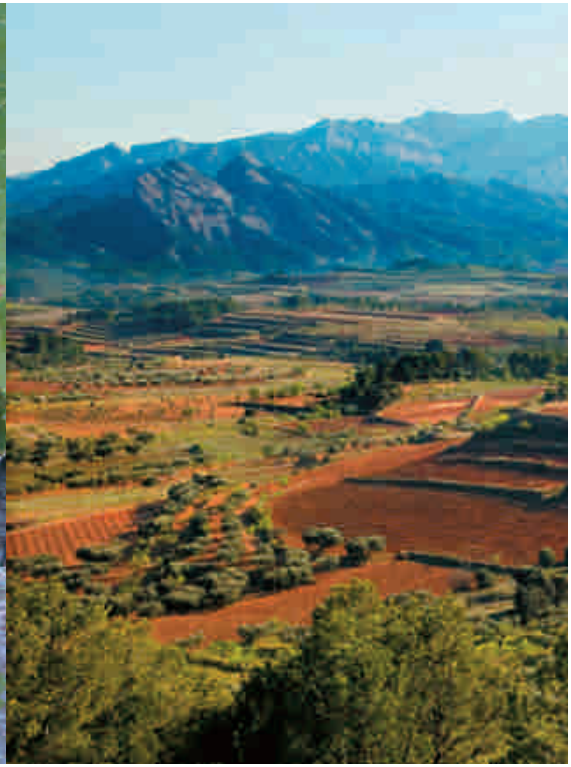
The current DO Tarragona has evolved over time to participate in the winemaking revolution that our country has experienced. Tradition has shaken hands with innovation. The work and efforts of producers and wineries can be tested in every glass of wine.

The climate, the direct influence of the sea, the gentle terrain and the various "terroirs" of the DO Tarragona wines result in gentle, soft, fresh and typically Mediterranean.

White wines are soft, delicate and light, the pink, soft, shiny and transparent blacks are balanced, persistent, aromatic and flavorful wines and liquor -known as Tarragona Classics- are mellow, silky and intense.



Registered vine growing area (ha):	5.910
Vine growers:	2.067
Bottling wineries:	34
Bottle production:	3.500.000
Varieties of white grapes:	Macabeu, Parellada, Xarel·lo, Moscatell d'Alexandria, Moscatell de gra petit or Frontignan, Garnatxa blanca, Malvasia, Sauvignon blanc.
Varieties of red grapes:	Ull de llebre, Sumoll, Garnatxa, Cabernet Sauvignon, Samsó or carignane, Monastrell, Merlot, Pinot Noir, Syrah.



Designation of Origin Regulatory Council TERRA ALTA
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DENOMINACIÓ D'ORIGEN
TERRA ALTA

TERRA ALTA DO

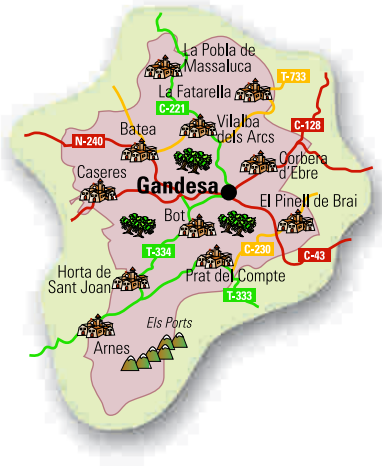
The most southern wine region of Catalonia is located between the river Ebro and the lands of Matarranya (Aragon). The limestone ridges Pàndols precoastal, and Els Ports Cavalls preside spectacular scenery and typical Mediterranean interior, mainly La Plana, the Altiplano and the Valleys. The vine is cultivated in terraces, often natural, with different slopes (flat slopes) or on terraces.

Soil cultivation is generally medium textured, well drained, variable depth, rich in limestone and very poor in organic matter. The value of wine and the wine "combs" (accumulations of sediment farms but in a less calcareous) are very characteristical. The climate is dry Mediterranean, highlighting a strong continental influence which is mostly absent outside of the vineyards growing season. The rainfall is moderate and ranges between 350 and 500 mm / year depending on the proximity of the Ports. The decisive influence of the prevailing winds: the Beings and Garbinada is also stressed.

The distinguishing characteristics of their wines are mainly due to the 'Mediterraneanness' of their homeland and the predominance of the traditional grape varieties, recommended by the Regulatory Council.

The importance of white Garnatxa and a specific culture of understanding its production, make the white produced from this grape the ones which best express the terroir and the culture of DO "Terra Alta" and worthy of a distinctive specific guarantee, the "Terra Alta Garnatxa Blanc".

They produce white, rosé, red and up to 4 types of liqueur wines (white sweet wine, sweet wine black, rancid and naturally sweet wine). The particularities that can be seen clearly marked by this landlocked and essentially are: the dominance of traditional varieties, more expression in the mouth than in the nose and a remarkable persistence in the tasting.



Registered vine growing area (ha):	6.290
Vine growers:	1.400
Bottling wineries:	39
Bottle production:	6.500.000
Varieties of white grapes:	**Resources or traditional:** Garnatxa blanca, Macabeu and Parellada. **Authorized:** Chardonnay, Chenin blanc, Moscatell de gra gros or d'Alexandria, Moscatell de gra petit or de Frontignan, Pedro Ximénez, Sauvignon blanc and Viognier.
Varieties of red grapes:	Cabernet franc, Cabernet sauvignon, Garnatxa peluda, Garnatxa negra, Garnatxa tintorera, Merlot, Samsó (mazuela o carignan), Syrah and Ull de llebre.

Designation of Origin Regulatory Council CAVA
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CAVA DO

The origin of Cava is found in the splendour of Catalan winemaking during the mid-nineteenth century.

The "Cava Region" comprises 156 municipalities of which 132 are located in Catalonia.

The municipality of Sant Sadurní d'Anoia is the nucleus and origin of this region and its life-giving force.

Today, it is one of the most dynamic and prosperous sectors of Catalan winemaking and each year produces over 240 million bottles, which are sent to consumers worldwide.

Cava is unique and different from any other quality sparkling wine.

Although it is made from several varieties, there are three main white grape types: Macabeu, Xarel·lo and Parellada, and it should be added others with proven enological aptitude such as Chardonnay, Malvasia, Pinot Noir, Garnatxa negra, Monastrell and Trepat are added. Trepat is only authorised for making rosé Cava.

Cava's differential personality and characteristics are the result of the nature of the soil, the variety of grape, and the land in which it is made, yet most of all, Cava is one of humanity's masterpieces.

Types of Cava

Cava has different names, depending on the amount of sugar it contains. These are:

Brut nature	no sugar is added
Extra brut	up to 6 grams of sugar per litre
Brut	up to 12 grams
Extrasec	from 12 to 17 grams
Sec	from 17 to 32 grams
Semisec	from 32 to 50 grams
Dolç	over 50 grams

Catalonia

Protected designations of origen

1 Mercè Rossell i Domènech School of Viticulture and Oenology
2 INCAVI Reus
3 Headquarters INCAVI in Vilafranca del Penedès

WHAT IS INCAVI ?

The Catalan Institute of Vines and Wines (INCAVI) is an independent organisation of Catalonia Government that was founded in 1980. The main functions of INCAVI include exercising Government of Catalonia authority over vineyards and wine: fostering the quality of Catalan wines; encouraging the promotion of Designation of Origin wines; supervising the Regulatory Councils for Catalan Designations of Origin; training in viticulture and winemaking, and developing research, innovation and technology transfer in the wine sector.

INCAVI
Catalonia Wine Institute

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Generalitat de Catalunya
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Pesca, Alimentació i Medi Natural

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