

DOP CARIÑENA DOSSIER



HISTORY

The origin of vineyards in Aragon must be found in a region called Celtiberian, where the Roman villa of Carae (today, Cariñena) lay. It is known that the inhabitants of Carae used to drink mead (wine mixed with honey), already in the 3rd Century B.C.

In 1415, Cariñena wines were in the list of favourite foods and drinks Fernando I of Aragon had planned to take with him on a trip to Nice, which finally never happened, in order to discuss with the Emperor, the Catholic Church Schism. According to Esteban Sarasa Sanchez, Lecturer of Medieval History at the University of Zaragoza, the king pointed out his preference for the wines of Cariñena and Longares, the cheese from Peñafiel, the cured hams of the Pyrenees, and the wheat from Zaragoza.

Many Spanish and foreign travellers who journeyed into the country mentioned in their chronicles the wines of Cariñena. Enrique Cock relates how in 1585 Philip II was welcomed to Cariñena by two springs of wine, "one spring pouring white wine, and another, red wine, from both of which one could drink to their heart's content."

In 1696 the town of Cariñena passed the so-called Vine Statutes, in order to limit vine planting according to the quality of the soil of the would-be vineyard. It is not by chance that the fourteen towns ascribed to the Designation of Origin have been pioneers in acquiring the duties and privileges that winegrowing entails.

"If this is your own wine, one has to admit that the Promised Land is very near." With these words, Voltaire, the French philosopher, thanked the Count of Aranda for sending some delicious wines from his own cellar in Almonacid de la Sierra. It was the year 1773 and not the first time that distinguished and enlightened personalities were seduced by the wines of Cariñena.

José Townsend, in 1786, used to say: "the wine produced in this region is of the best quality and I don't have any doubt that it will be much coveted in England as soon as communications by sea are established".

Later on, in 1809, Alexandro Laborde explained how "an exquisite wine, particularly known as Grenache" was made in Cariñena. In 1862, Charles Davillier wrote in his travelling diary: "Some leagues from (...) the vineyards of Cariñena, famous in Spain through the ages, stretch out. Cariñena white wine, whose name can be seen in every wineshop in Madrid, deserves to be better-known out of Spain, especially the wine obtained from the Grenache grape."

The last great battle for Cariñena wines took place at the end of the 19th Century. The phylloxera had devastated the vineyards in France, and some important French winegrowing families decided to settle down in this area of Aragon, which from that time on developed an increasingly important commercial and scientific activity which led, among other things, to the construction of the narrow-gauge railway between Cariñena and Zaragoza, inaugurated in 1887 to transport the local wine production sold abroad.

Subsequently, the first National Winegrowing Congress was held in Zaragoza in 1891, where Cariñena's pioneering spirit became apparent.

The historical trajectory and the exemplary behaviour of the winegrowers in their fight against phylloxera, a pest which had devastated the European vineyards at the end of the 19th Century, earned for Cariñena the title of town, awarded by king Alphonso XIII in 1909.

In 1932, at the time when the designations of origin were created, the Oenologic Station of Cariñena was founded, from which new techniques for winegrowing and winemaking were promoted. However, the Civil War and its consequences delayed the turn towards quality until the sixties, shortly after the wines started to be bottled.

It is in the eighties when the industry takes the big step towards quality, with the introduction of new winegrowing systems, the investment in technology and the adoption of new winemaking practices.

1. REGULATORY COUNCIL FUNCTIONS

1. Control of the elaboration and bottling processes of the wines protected by the Designation of Origin.
2. Care of the Designation of Origin's prestige and persecution of any unlawful use of it.
3. Keeping of the Designation of Origin's record books.
4. Control of the receipts and outgoings for the registered wineries.
5. Issuing of Certifications of Origin and numbered labels of assurance.
6. Management of the Designation of Origin's exactions and other economic resources.
7. Implementation of generic promotion and publicity campaigns to expand the market, as well as support to the signing of collective interprofessional agreements between vineyard and winery owners.
8. Representation and defense of the Designation of Origin's general interests, with full legal capacity of action.
9. Initiation and instruction of proceedings according to the 25/1970 Act, article 94.
10. In general, those functions delegated by the Administration, and those conferred by the laws in force and the current Regulations, as well as those demanded to verify the compliance with the rules and to certificate the conformity of "Cariñena" to its regulations, according to Rule UNE-EN ISO/IEC 17065.

2. CONTROLS AND CERTIFICATIONS

The concept of quality in the designation of origin wines can be understood as the sum of legal or regulated quality, food quality, industrial and commercial quality, and sensorial or organoleptic quality. To support and increase this quality, the Regulatory Council of Cariñena Designation of Origin has established a series of control mechanisms, which can be divided in two main groups:

1. Constant control of the production means.
2. Certification control. Qualification Plan.

The first control consists in keeping of register books of vineyards, wineries, wine cellars, bottling plants and ageing cellars, as well as the declarations about past productions and the current stocks of the registered companies.

The certification control is done through the so called Qualification Plan, whose main goal is no other than the surveillance and verification of the product's geographical origin and typicity before it enters the market. The Qualification Plan covers two types of control: administrative control and product certification, which in turn, consists of the physical-chemical and the sensorial analysis.

3. TECHNICAL SERVICES

The monitoring and sanitary control of the vineyards of the Protected Designation of Origin are carried out through the Technical Services of the Regulatory Council of the Cariñena PDO, together with the Agrupaciones para Tratamientos integrated in Agriculture (ATRIAS) of the area, whose main objective is to rationalize to the maximum the treatments that are applied every year to the vines. The Technical Services are headed by qualified personnel and have all the technological and scientific support of the Government of Aragon.

From the Technical Services a continuous work of advice is maintained to the viticultores, who frequently resort to it to solve their small daily problems.

4. CONTACT

Address:	Camino de la Platera, 7
Postal Code:	50400
City:	Cariñena (Zaragoza)
Country:	Spain
PDO approval:	08-09-1932
Last regulation:	06-05- 2009
Fax:	+34 976 793031
Fax:	+34 976 621107
E-mail:	consejoregulador@elvinodelaspiedras.es comunicacion@elvinodelaspiedras.es
Web:	www.elvinodelaspiedras.es

CERTIFICATION AGENCY: ACCREDITED BY ENAC. 76 / C-PR193, since June 2011.

5. STRUCTURE

1.- The Regulatory Council will be constituted by:

- a. A President, appointed by the Counsellor of Agriculture, at the suggestion of the Regulatory Council.
- b. Six Spokespersons, representing the winegrowing sector, who must be registered landowners in the Regulatory Council Vineyards Registry.
- c. Six Spokespersons, representing the winegrowing sector, who must be registered winery owners in the Regulatory Council Vineyards Registry.
- d. Two spokespersons, appointed by the Agriculture Department, with sound knowledge in these matters.

2.- The Counsellor of Agriculture will appoint, at the Regulatory Council's suggestion, a Vice President from among the spokespersons.

3.- The Council will have a Secretary, appointed by the Council itself.

4.- The Regulatory Council will be able to agree to invite technical advisers to the sessions, with the right to speak but not to vote, as well as those persons or agency representatives whose attendance might be considered of interest.



FULL OF THE REGULATORY COUNCIL

PRESIDENT: IGNACIO CASAMITJANA BARRIOS

VICE PRESIDENT: ANTONIO UBIDE BOSQUED

SECRETARY GENERAL: CLAUDIO HERRERO EZQUERRO

VITÍCOLA SECTOR:

JOSÉ ANTONIO RUIZ GARCÍA

ANTONIO UBIDE BOSQUED

JOSÉ BUIL TORTAJADA

DAVID SANZ MAINAR

JUAN JOSÉ OTEO GAUDIOSO

BODEGAS AÑADAS, S.A.

- IGNACIO LÁZARO DELGADO

VINÍCOLA SECTOR:

GRANDES VINOS Y VIÑEDOS, S. A.

- JOSE ANTONIO BRIZ SANCHEZ

BODEGAS SAN VALERO, S. COOP.

- JOSÉ ANGEL SERRANO GARCÍA

BODEGAS PANIZA, S. COOP.

- JOSÉ MARÍA ANDRÉS ALTÉS

COVINCA SOCIEDAD COOPERATIVA

- JACINTO RODRIGUEZ JUAN

BODEGAS IGNACIO MARÍN, S.L.

- JOSÉ IGNACIO MARÍN RÍOS

QUINTA MAZUELA, S.L.

- SILVIA TOMÉ ANDRÉS

DELEGATES:

ELENA ORTIZ SÁNCHEZ

JUAN CACHO PALOMAR

PERSONAL REGULATORY COUNCIL

SECRETARY GENERAL: CLAUDIO HERRERO EZQUERRO

ADMINISTRATION DEPARTMENT: TERESA MURILLO BEGUÉ

TECHNICAL AREA

TASTING PANEL-ATRIA:

JESÚS ISIEGAS MAINAR

VITICULTURE REGISTER:

ESTHER ESTEBAN DEZA

STRUCTURE CONTROL:

DIRECTOR OF CERTIFICATION:

OLGA SANZ SANTAMARÍA

AUDITOR:

MIGUEL ÁNGEL GRACIA TENA

MUSEUM:

ANA MARIA GARCÍA SERRANO

PROMOTION DEPARTMENT: CONTRACT WITH GRUPO PUBLICITARIO CARIÑENA, AIE

DIRECTOR MARKETING:

JOSE LUIS CAMPOS TORRECILLA

PROMOTION DEPARTMENT:

LAURA RUIZ GARCÍA

ISABEL ADÉ PORTERO

PRESS OFFICE: SANTIAGO MARTIN (MAASZOOM AGENCY)

VITICULTURE

1. AREA OF PRODUCTION

LOCATION

Cariñena, located in the Valley of the river Ebro, has an extension of 13.768 hectares of vineyards, distributed in the municipalities of Aguarón, Aladrén, Alfamén, Almonacid de la Sierra, Alpartir, Cariñena, Cosuenda, Encinacorba, Longares, Mezalocha, Muel, Paniza, Tosos and Villanueva de Huerva. Around 1.527 winegrowers look after these vineyards, which doubtlessly constitute the main economic activity of the region.

Cariñena lies in an outstanding geographical site, since it is located along the axis communicating the Ebro Valley and the region of Levante, as well as along the North-South axis structuring the territory of Aragon. This position turns Cariñena into a true alternative link between the Basque Country and the Community of Valencia. Being near the French border makes Cariñena an interesting node in the cultural and commercial relationships with Europe. The motorway linking the Regional Community of Valencia with France goes through Aragon, reinforcing the strategic value of Cariñena's location.

The Designation of Origin is 42 Km South of Zaragoza, 290 Km far from Madrid and 360 from Barcelona.



CLIMATOLOGY

If there is one reason why Cariñena winegrowers can consider themselves privileged, it is because of the land and climate qualities for vine growing. The soil, climate, altitude (between 400 and 800 metres) and the relief are combined in a way that makes the land enormously suitable for winegrowing. This combination favours the existence of several microclimates, providing the wines of Cariñena Designation of Origin with a wide range of possibilities.

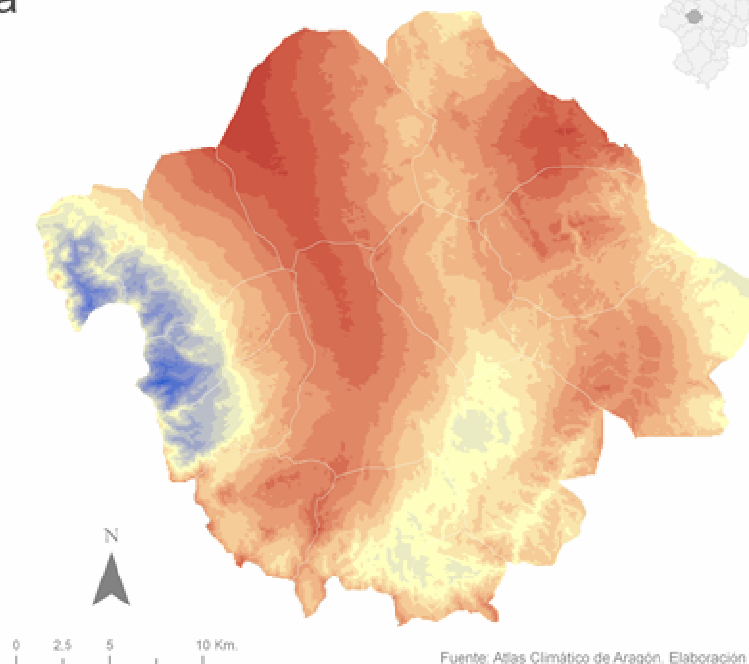
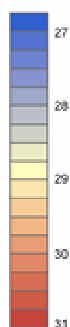
As an inland territory, the climate of this area is defined as temperate with a continental quality, having cold winters and very hot summers. This continental trait, with frequent winds and torrential rivers, leads to little rainfall and a semiarid landscape. The main feature of the typical wind in this area, called “cierzo”, is that it contributes to the dry climate.

However, the mountains’ proximity has a positive effect on the rainfall, providing the higher lands with higher and more persistent annual averages than the plains, where the rain episodes adopt the form of spring showers or summer storms. The rainfall near the mountains is between 350 and 540 mm.

According to Winkler Amerine’s bioclimatic classification, the region of Campo de Cariñena is specially endowed for the elaboration of red and rosé wines, as well as naturally sweet ones.

Amplitud térmica media anual DO Cariñena

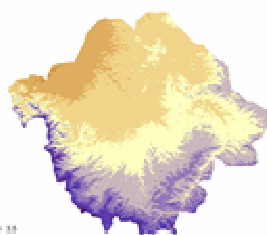
Temperatura (°C)



Fuente: Atlas Climático de Aragón. Elaboración propia.

TEMPERATURA ESTACIONAL

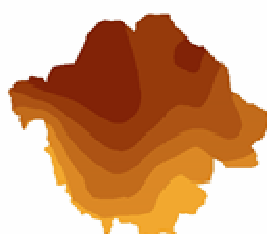
Invierno



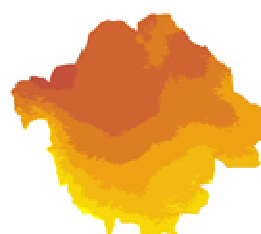
Primavera



Verano



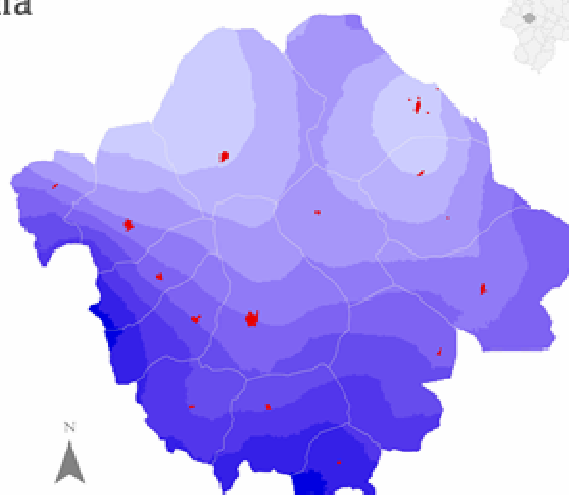
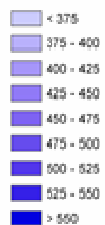
Otoño



Fuente: Atlas Climático de Aragón, Elaboración propia

Precipitación Anual DOP Cariñena

Precipitación (mm)



Fuente: Atlas Climático de Aragón, Elaboración propia.

EDAPHOLOGY

Campo de Cariñena is a plain enclosed to the southwest by the Iberian Range; the mineral materials descending from the mountains to the plain, determine the land use.

In the foothills the soils are poor, with a rocky substrate, yielding poorly and posing serious difficulties for the use of machinery.

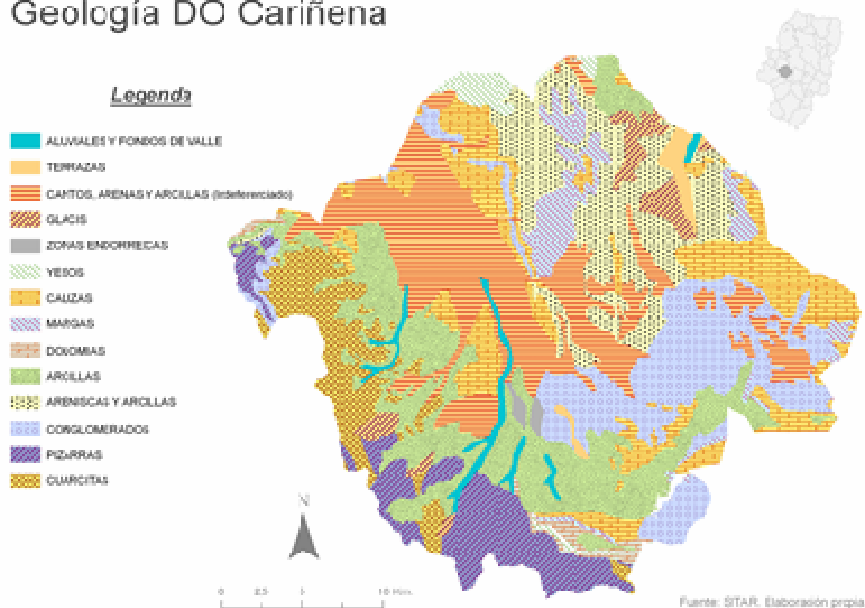
As the foothills lose altitude, the slopes descend more smoothly until they become the plain of Cariñena. The soils are composed by pebbles from the alluvial and colluvial deposits and present the necessary conditions for vine growing, since this crop does not have a high demand for water, but when obtained, it is kept for a long time. In this area, the climate becomes milder and the vines find the ideal environment for their development.

In turn, the plain which extends parallel to Algairén Mountains, where more than 80% of the Designation of Origin surface is located, is constituted by miocene clays. Four main types of soil can be found here:

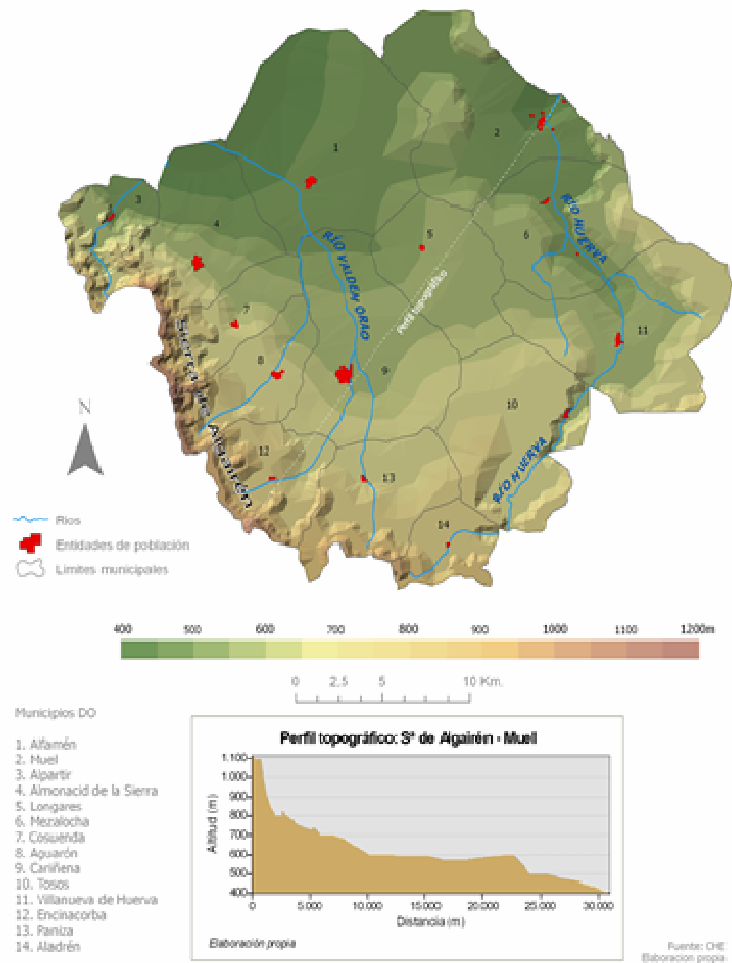
1. Chipping. Brownish limestone soils on top of allochthonous deposits, with reddish-brown soil patches. this is the most widespread type of soil in the area of Cariñena Designation of Origin.
2. Royal. Southern brownish soils on top of slates, mainly, and quartzites, with xeroranker and lithosoil patches. This is the second most widespread type of soil in the Designation of Origin.
3. Strong clay soils. Terraced soils on top of brownish limestones on very damaged glaciis or allochthonous lime deposits.
4. Calar. Xerorendzina soil on top of loams, sandstone and sometimes gypsum, with brownish limestone and lithosoil patches.

Another type of soils, which cover a smaller area within Cariñena designation of origin, are the alluvial soils, originated by sediments from the rivers Jalón and Huerva, in the municipalities of Almonacid de la Sierra, Alfamén, Muel, Mezalocha and Villanueva de Huerva.

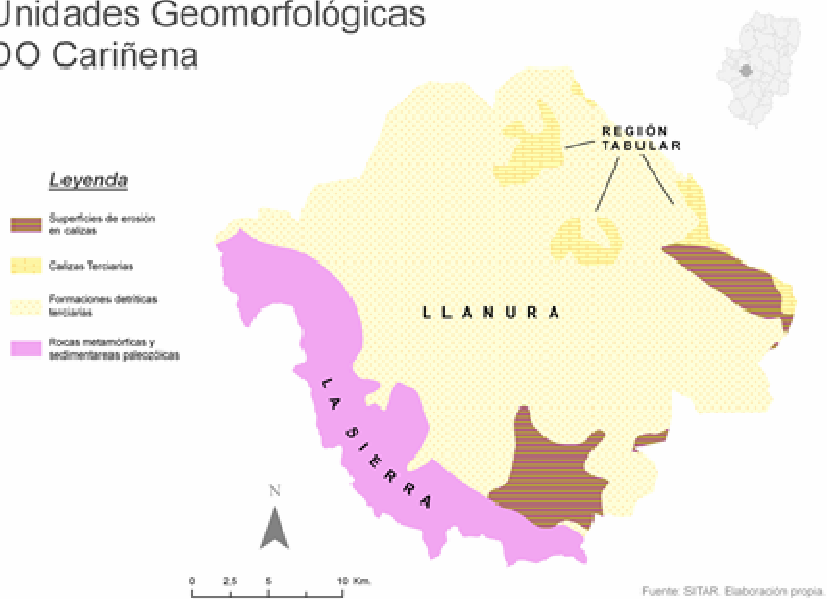
Geología DO Cariñena



Relieve DO Cariñena



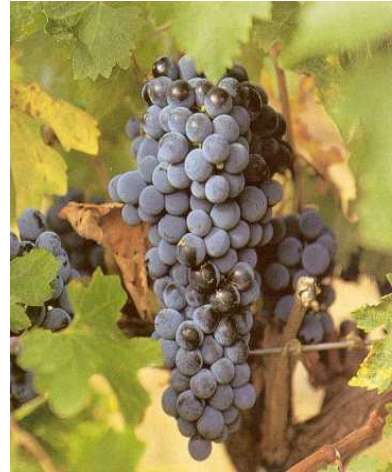
Unidades Geomorfológicas DO Cariñena



2. GRAPE VARIETIES

CABERNET SAUVIGNON

Downy shoots, white, with dark crimson edges. Young leaves are villous, bulging, keeping the reddish hue in the limb edges. Adult leaves are orbicular, medium-sized, bulging, shiny, dark green, and deeply pentalobed. The petiole sinus is lyra-shaped, closed or with slightly superimposed edges. The clusters are small, cylindrical to conical in shape, winged, with an average weight of 100 to 125 grams. The berries are small, spherical, black, with thick, hard skin. Firm and crisp pulp, with a special taste recalling violets and rowan berries, astringent taste. The wines obtained are very rich in tannins and must age for several years in oak barrels in order to open up and develop all their aromas.



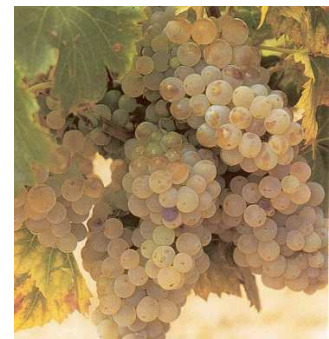
CHARDONNAY

Stomp of upright growing habit. Cottony young leaves, yellowy green with bronze hues, and bulgy. Adult leaves are medium-sized, orbicular, bulgy, shiny, intensely green, and softly lobed. The petiole sinus is lyra-shaped. The cylindric-conical clusters are small. The berries are small, spheric, amber coloured, with weak skin, early ripening, and a characteristic sugary sweet flavour.



WHITE GRENACHE

Trailing growing habit. Trunk of medium vigour. Young leaves grow extended. Pentagonal adult leaves of medium size, trilobed, dark green with some sheen, open lyra-shaped petiole sinus. Medium-sized cluster, very compact, herbaceous visible peduncle. Medium-sized berries, greenish yellow, with bloom, slightly ovoid shape, thick skin, white pulp, colourless juice and neutral flavour.



BLACK GRENACHE

Upright growing habit. Extended young leaves, pale green the upper ones, and darker the lower ones. Pentagonal adult leaves of medium size, pale green with no sheen, U-shaped petiole sinus. Medium-sized clusters, regularly compact, visible semi-withered peduncle. Medium-sized berries, black with bloom, spheroid shape. Grenache wine is highly alcoholic, heavy, of an attractive golden red colour; but it oxidises easily, getting old very quickly.



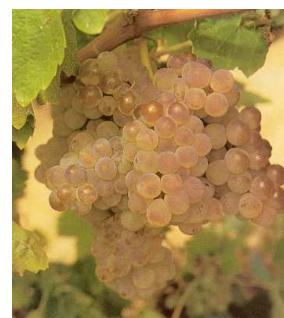
JUAN IBAÑEZ

Upright growing habit with extended young leaves and pointed, nearly orbicular adult leaves of medium size, bottle green colour with barely some sheen and open petiole sinus. Clusters of medium-size and compactibility; visible semi-withered peduncle. Medium-sized berries, dark blue to black, with thick bloom, nearly spheric, skin of medium thickness, crunchy pulp, colourless juice and neutral flavour.



MACABEO

Cottony white shoots, crooked with crimson edges. Villous young leaves, yellowy, very bulgy. Adult leaves are big, soft, rather acutely lobed. The petiole sinus is lyra-shaped, with more or less superimposed edges. The clusters are very big, very ramified, pyramidal, and often, winged. The medium-sized berries are spheric, of a beautiful golden colour when ripe. The skin is quite thick. The wines are rich in alcohol, fruity, straw yellow-coloured. When vinified alone, as sparkling wine, can produce pearl wines.



CARIÑENA (CARIGNAN)

Crooked, cottony shoots, white with crimson touches. Young yellowish leaves, cottony, which grow to become thin and shiny. Adult leaves are very big, orbicular, thick and shiny. The petiole sinus is U-shaped, moderately open. The clusters are quite big, cylindrical-conical, compact, winged, with a quickly lignifying peduncle. The berries are medium-sized, with a diameter of about 15 mm, spheric, black, with thick, astringent skin. The good Carignan wines are alcoholic in content, very pigmented, a bit astringent.



MERLOT

CotTONy shoots, white with crimson edges. Villous, whitish young leaves. Adult leaves are medium to big, dark green, cuneate. The petiole sinus is lyra- or U-shaped, more or less closed. The clusters are cylindric, medium-sized, loose, sometimes winged. The berries are spheric, medium to small, dark-blue to black. The skin is moderately thick, and the pulp is juicy, with a pleasant taste. Merlot straight varietal wines have a respectable quality and are ready for consumption after two or three years. When blended with cabernet sauvignon, merlot grapes confer flexibility and lightness to the final product, allowing the wines to be consumed earlier.



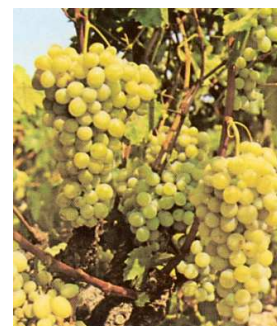
MONASTRELL

Upright growing habit and vigorous trunk. The leaves are green and extended when young, and orbicular-cuneate, of medium size, apparently trilobed when adult, with U-shaped petiole sinus. Medium-sized clusters, compact, evident peduncle, withered to the first branch. Medium-sized berries, blue, with abundant bloom, spheroid shape, thick skin, fleshy pulp, colourless juice and neutral flavour.



MUSCAT OF ALEXANDRIA

CotTONy shoots, white with pink tips. Spidery young leaves with bronze-coloured edges. Adult leaves are medium-sized, orbicular, shiny, bulgy. The clusters are thick, cylindric-conical, winged and loose. Ellipsoidal berries, thick to very thick, yellowish-white, moderately thin skin, and fleshy pulp of musky flavour.



PARELLADA

Trailing growing habit. Extended young leaves, of reddish-green colour. Adult leaves are big, orbicular, some superimposed, pentalobed, with bracket-shaped petiole sinus. Big-sized clusters, compact, visible semi-withered peduncle. Medium-sized berries, spheric, yellow-coloured, fleshy pulp, colourless juice, neutral flavour, and moderately thick skin.



SHIRAZ

Cotony shoots, white with crimson edges. Villous young leaves, yellowy-white coloured. Adult leaves are medium-sized, orbicular, bulgy, and often sinuate. The petiole sinus is lyra-shaped, more or less closed. The clusters are medium-sized, cylindric, compact, and sometimes winged. The ovoid berries are small, of a beautiful dark-blue to black hue and abundant bloom. The skin is fine, but quite resilient. The flesh is juicy, melting and has a pleasant taste.



TEMPRANILLO

Cotony shoots, white with light pink edges. Villous young leaves, orangish or bronze-coloured. Adult leaves are big, truncate in shape. The petiole sinus is lyra-shaped, closed, generally with superimposed edges. The clusters are medium to large-sized, long, narrow, cylindric, and sometimes winged. The medium-sized berries are spheric, blackish-blue, fleshy pulp and juicy, quite thick skin. The wines are rich in alcohol, very fragrant, quite pigmented and keep well.



VIDADILLO

Color the back of the internodes of a shoot green with red stripes. The adult leaf is darker, orbicular form, make more bloated, fall color: red. The berry size is larger, thicker skin, darker color. Less sugar, more intense color, higher content of polyphenols.

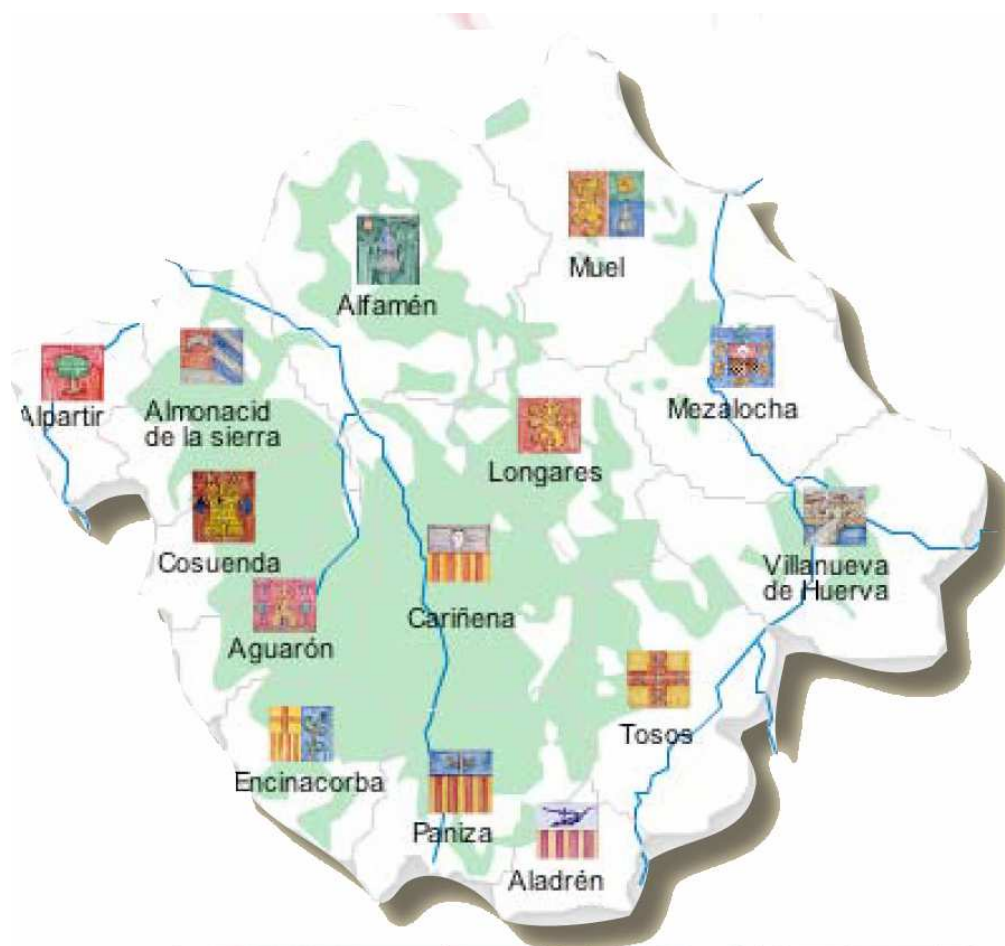
The variety Vidadillo provides distinctive wines with high tannin component to influence the organoleptic properties. Provides wines with a clear aging in barrel and bottle, and its high tannic the ideal component for blending with other varieties such as Grenache and Tempranillo.



3. VINTAGE YEARS CLASSIFICATION

YEAR	CLASSIFICATION
1991	Very Good
1992	Very Good
1993	Very Good
1994	Good
1995	Good
1996	Very Good
1997	Satisfactory
1998	Excellent
1999	Good
2000	Very Good
2001	Excellent
2002	Very Good
2003	Good
2004	Excellent
2005	Excellent
2006	Very Good
2007	Excelente
2008	Very Good
2009	Very Good
2010	Excellent
2011	Excellent
2012	Very Good
2013	Very Good
2014	Very Good
2015	Very Good
2016	Very Good
2017	Very Good
2018	Very Good
2019	Very Good

4. MUNICIPALITIES



Aguarón, Aladrén, Alfamén, Almonacid de la Sierra, Alpartir, Cariñena, Cosuenda, Encinacorba, Longares, Mezalocha, Muel, Paniza, Tosos y Villanueva de Huerva

5. TYPES OF WINE

WHITE WINES

They are made exclusively with white grape varieties, Macabeo or Chardonnay. After the racking, must is fermented at controlled temperature to avoid fluctuations that might decrease the quality of wine. Once fermented, the wine is separated from the lees, dead yeasts, proteins, pulp, etc. After the settling processes, the wine is bottled and usually marketed as young wine.

ROSÉ WINES

The red grapes' skin contains the substances which give wines their colour, aroma and tannins. In Cariñena, rosé wines are obtained exclusively from red grapes, mainly Red Grenache, Cabernet Sauvignon, though Merlot may also be used. The grapes are stalked and crushed, and then, poured into a container where they remain for several hours until the must obtains from the skins the desired pink colour characteristic of rosé. The must is separated from the skins, pulp and seeds and drained. Fermentation is conducted as for white wine, and once bottled, the wine is marketed as young wine.

RED WINES

The simultaneous fermentation and maceration of the red grapes skin, seeds and pulp with the must is specific for red wine vinification. During maceration, the colour, tanins and all substances conferring red wines their character are extracted. This process is favoured by temperature, alcohol and overpumping, that is, moistening with wine the solid parts, mainly the skins. The draining separates the wine from the lees, or solids. If maceration is short, the wine is sold as young wine. When maceration is longer, the wine obtained is saved for ageing. The marc is then pressed to obtain "press wine".

The so-called second fermentation is, actually, the transformation of malic acid into lactic acid. During this process, carbon dioxide is released and the wine improves significantly its taste, since the malic acid's herbal character is replaced by the lactic acid's smoothness. This process is performed by the lactic bacteria, which are naturally present in the must, just like the yeasts. It is important for all the red wines to undergo this second fermentation, since it is responsible for, not only an improvement in taste, but also the achievement of microbial stability.

BARREL-AGED RED WINES (CRIANZA)

They are traditional Cariñena wines, proudly displaying the Designation of Origin's quality and personality. The ageing process has always been followed in Cariñena wineries, either by controlled oxidation processes in barrels or wooden casks, by reduction processes inside the bottles, or a combination of both, as is usually done today. Red wine ageing suitability depends on the grape variety and maceration conditions.

The ageing process for all Cariñena Designation of Origin wines is done by the vintage year system with mixed bottle and barrel ageing, except for matured wines, only barrel-aged. The wooden casks used must be made of oak and have a maximum capacity of 10 Hectolitres.

Regardless of the mixed-ageing time in bottle and barrel appearing in the table below, in no case the wine age must be lower than two natural years. In order to be marketed under the designations "crianza", "reserva", "gran reserva" and "añejo" or "mature", the ageing processes must comply with the following minimum ageing times expressed in months:

Minimum ageing time (in months)				
Type of wine	Designation	Barrel	Bottle	Total
Red	Crianza	6		24
	Reserva	12	24	36
	Gran Reserva	18	42	60
	Añejo	24		24
White and Rosé	Crianza			24
	Reserva	6		24
	Gran Reserva	6		48

When the ageing is calculated by the vintage years system (or "añadas") for mixed ageing in bottle and barrel, the minimum time the wine must spend in wooden barrels must be six months in order to rightfully include "crianza" in the name.

The designations "reserva" and "gran reserva" can only be applied to those wines belonging to certain vintage years, which have attained a certain balance in all their organoleptic qualities, and a remarkable rich aroma, as a consequence of their ageing process.

LIQUEUR WINES

In Cariñena it is traditional to make liqueur wines with the Muscat grapes. The grapes are stemmed, then crushed and pressed, which means that the berry is broken and pressured to obtain the juice or must which, in turn, is subject to the settling or racking, after which the skins, grapeseeds, and any other deposits can be retired. ... Then, some alcohol is added, so that a minimum content of 15 % (v/v) is obtained, since no must fermentation takes place in this process.

Fermentation is the most important part of wine making. It transforms must, an acidic hydro-sugared solution, into wine, a hydro-alcoholic solution. During this process, carbon dioxide and heat are released, heating the musts. The yeasts, microorganisms naturally present in the grape skins, transform the sugars in alcohol and synthesise additional substances which contribute to the wine aroma and flavour.

MATURE WINES (AÑEJOS)

Traditional wine, drunk as an aperitif, protected and authorised by the Regulatory Council, whose elaboration is based on a wine of origin of high alcoholic content of 15° minimum, with an intense oxidation process leading to an abundance and exaltation of volatile aromatic components, such as esters, ethers, alcohols, ketones and aldehydes.

- Sensation of high intensity, ethereal, penetrating aromas.
- The quality depends on the goodness and satisfaction conveyed by these acquired tertiary aromas.

6. HOUSE OF WINE AND VINEYARDS. CARIÑENA D.O.P.. MUSEUM



The Museum of Wine forms part of what has been named Casa de la Viña y el Vino. It is located inside a winery from 1918, which was refurbished in two phases. The facade is a unique example of the industrial modernist architecture of this area. The premises have a 1.200 sq. metre-surface which has been built-up, and an attached area which will provide for future enlargements.

The Casa de la Viña y el Vino buildings hold the following units:

1. Cariñena Designation of Origin Regulatory Council H.Q.
2. Library dedicated to the culture of winegrowing, which will be the predecessor for the future documentary centre on the same topic.
3. Winetasting Room: located in the back of the building, it has a capacity for around twenty persons, and is the result of the last extension, performed in 2004.
4. Wine cellar: located in the basement. It is the old winepress of the winery, refurbished in such way that the D.O. winegrowing companies can keep in these ranges their collections of bottles.
5. Museum of wine, built during the second phase. The Museum was originally conceived as a meeting point for producers and visitors, and has become a strong tourist attraction in the area, enlarging the outstanding cultural

assets on offer in the area, which already include the Mudéjar churches, recently declared Humankind Heritage by UNESCO or Goya's fresco paintings in Our Lady of the Fountain's Chapel, magnificent sample of the artist's early work.

The museum is conceived as a device for the promotion of Cariñena wines, and the exhibition focuses on the idiosyncrasies of the area.

In addition, the centre should be an instrument to introduce the non-specialists to the culture of winegrowing, showing the complexity of the elaboration process, which will help them appreciate wine better.

Another function of the museum is to pay a tribute to the people of the region who have dedicated themselves to winegrowing for centuries, by showing and appreciating the work of winegrowers, wine producers, and wine specialists and oenologists.

The exhibition starts on the area called "Los pueblos de Cariñena" [Cariñena towns]. This space enjoys a particular significance and is visible from most of the museum sections.

The topics developed in the museum are distributed through the winepress room of the old cellar, the old containers have been recycled in the upper floor as exhibitors, where the characteristics of the area and the local wines are displayed. Likewise, the historical documents collected among the producers in the area are exhibited, after a huge exercise of industrial archeology.

The museum organises many activities to promote Cariñena wines, such as conferences, courses, cycles of informative activities, as well as guided tours ending with a tasting of the D.O wines.

Opening times	From Tuesday to Friday:
	From 10:00 to 14:00
	From 16:00 to 18:00
	Saturdays and holidays:
	From 11:00 to 14:00
	From 16:00 to 18:00
	Sundays:
	From 11:00 to 14:00

Tel. Museum:

976793031

E-mail: museo@elvinodelaspiedras.es

Information:

www.elvinodelaspiedras.es

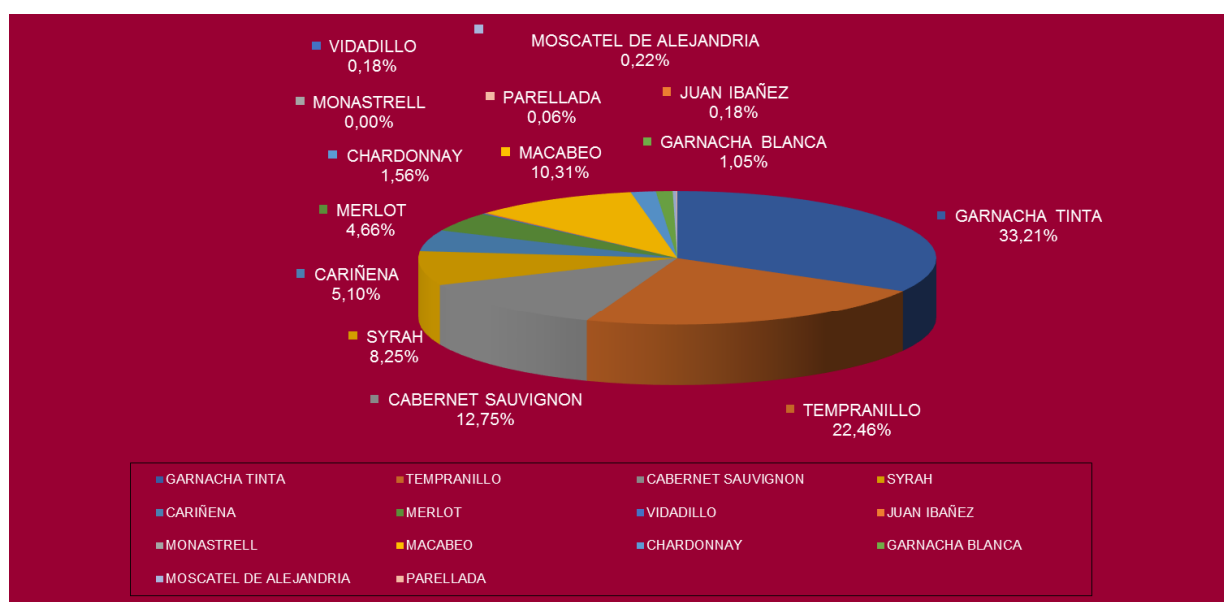
7. STATISTICS 2019 DOP CARIÑENA

VARIETIES AND PRODUCTION

Number of viticultors 1.464

Number of Wineries: 35

RED VARIETIES	KILOS	%
Garnacha Tinta	15.642.510	27,36%
Tempranillo	12.504.306	21,87%
Cabernet Sauvignon	7.226.044	12,64%
Syrah	6.427.667	11,24%
Merlot	3.346.629	5,85%
Cariñena	3.261.946	5,71%
Juan Ibáñez	93.400	0,16%
Vidadillo	82.770	0,14%
Otras Tintas	1.920	0,00%
Monastrell	520	0,00%
TOTAL RED	48.587.712	84,99%
WHITE VARIETIES	KILOS	%
Viura o Macabeo	6.914.685	12,09%
Chardonnay	930.128	1,63%
Garnacha Blanca	578.485	1,01%
Moscatel de Alejandría	105.056	0,18%
Parellada	55.480	0,10%
TOTAL WHITE	8.583.834	15,01%
TOTAL VARIETIES 2019	57.171.546	100,00%



PRODUCTION HISTORY

YEAR	KILOS PRODUCTION	HECTOLITERS TOTAL	HECTOLITERS DOP
1993	47.587.000	344.123	153.746
1994	31.628.000	234.352	140.813
1995	30.620.000	236.684	170.065
1996	53.100.000	398.389	245.735
1997	68.544.690	518.145	196.155
1998	45.312.112	348.540	236.734
1999	59.765.000	455.417	293.760
2000	71.729.689	531.566	256.691
2001	50.965.814	387.291	238.167
2002	65.267.096	479.587	288.938
2003	71.154.267	528.682	328.593
2004	106.825.130	786.495	462.910
2005	58.612.101	444.179	385.978
2006	95.324.615	726.785	435.939
2007	89.863.730	696.709	414.695
2008	61.474.428	503.882	370.446
2009	95.805.398	739.875	651.373
2010	73.275.632	568.442	559.445
2011	70.382.571	545.761	506.387
2012	71.504.907	550.483	518.618
2013	77.157.625	593.636	518.068
2014	85.241.636	646.491	567.699
2015	109.014.176	845.727	731.931
2016	97.934.999	765.065	642.055
2017	73.207.232	561.302	439.030
2018	109.636.741	842.536	693.474
2019	57.171.546	453.873	379.520

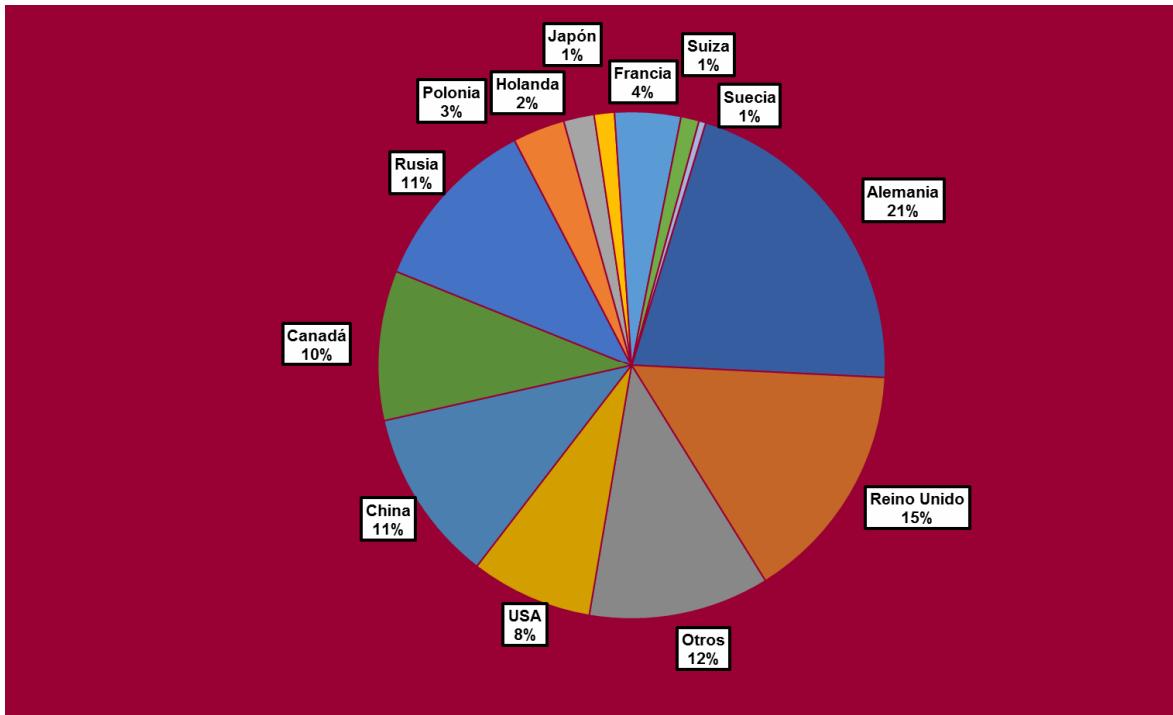
COMMERCIALIZATION HISTORY BOTTLES

AÑO	TOTAL	INSIDE	EXTERIOR	% EXTERIOR/ TOTAL
1993	4.563.000	2.951.533	1.611.467	35,32
1994	4.800.936	2.339.603	2.461.333	51,27
1995	6.719.413	4.513.679	2.205.733	32,83
1996	7.778.099	5.080.766	2.697.333	34,68
1997	9.875.826	6.101.292	3.774.533	38,22
1998	13.529.000	7.526.867	6.002.133	44,36
1999	19.541.689	11.156.222	8.385.467	42,91
2000	24.232.405	11.752.272	12.480.133	51,50
2001	27.377.000	13.759.667	13.617.333	49,74
2002	30.578.000	13.007.423	17.570.577	57,46
2003	34.218.000	14.078.385	20.139.615	58,86
2004	40.345.000	16.339.319	24.005.681	59,50
2005	47.744.000	23.101.179	24.642.821	51,61
2006	36.929.000	15.229.276	21.699.724	58,76
2007	36.888.000	15.253.095	21.634.905	58,65
2008	43.067.000	20.551.817	22.515.183	52,28
2009	51.265.000	17.947.247	33.317.753	64,99
2010	52.549.800	21.582.771	30.967.029	58,93
2011	60.232.573	21.702.350	38.530.223	63,97
2012	62.323.763	17.937.834	44.385.929	71,22
2013	57.083.778	14.200.170	42.883.608	75,12
2014	48.220.361	14.481.773	33.738.588	69,97
2015	54.712.532	15.036.819	39.675.713	72,52
2016	53.161.332	17.157.252	36.004.080	67,73
2017	52.005.828	16.516.543	35.489.285	68,24
2018	45.059.632	14.432.503	30.627.129	67,97
2019	41.701.464	14.287.287	27.414.177	65,76

IMPORTING COUNTRIES 2019 BOTTELS

Country	Liters	Bottles
ESPAÑA	10.715.465,13	14.287.286,84
ALEMANIA	4.330.389,25	5.773.852,33
REINO UNIDO	3.161.146,00	4.214.861,33
RUSIA	2.876.295,25	3.835.060,33
CHINA	2.270.834,00	3.027.778,67
CANADA	1.971.010,00	2.628.013,33
ESTADOS UNIDOS	1.596.214,50	2.128.286,00
FRANCIA	864.717,00	1.152.956,00
POLONIA	683.085,00	910.780,00
HOLANDA	399.487,00	532.649,33
BELGICA	313.109,00	417.478,67
JAPON	265.715,00	354.286,67
SUIZA	238.151,00	317.534,67
UCRANIA	223.652,00	298.202,67
HONG KONG	186.604,00	248.805,33
TAIWAN	175.586,00	234.114,67
NORUEGA	139.245,00	185.660,00
MEXICO	114.597,00	152.796,00
KOREA	108.656,00	144.874,67
BRASIL	90.450,00	120.600,00
SUECIA	89.540,00	119.386,67
DINAMARCA	84.154,00	112.205,33
IRLANDA	44.671,00	59.561,33
LETONIA	34.478,00	45.970,67
SRI LANKA	28.431,00	37.908,00
GUATEMALA	27.788,00	37.050,67
REPUBLICA DOMINICANA	26.585,00	35.446,67
SURAFRICA	25.920,00	34.560,00
BIELORRUSIA	24.750,00	33.000,00
COLOMBIA	22.432,00	29.909,33
CHEQUIA	19.208,00	25.610,67
GIBRALTAR	16.911,00	22.548,00
ITALIA	14.670,00	19.560,00
ANDORRA	12.396,00	16.528,00
MONGOLIA	10.350,00	13.800,00
VANUATU	8.685,00	11.580,00
COSTA RICA	8.226,00	10.968,00
LUXEMBURGO	7.656,00	10.208,00
AUSTRALIA	5.969,00	7.958,67
TAILANDIA	5.625,00	7.500,00
SINGAPUR	4.997,00	6.662,67
MALASIA	4.731,00	6.308,00
FILIPINAS	4.432,00	5.909,33
HUNGRIA	3.762,00	5.016,00
PANAMA	3.623,00	4.830,67
ESTONIA	2.475,00	3.300,00
NICARAGUA	2.025,00	2.700,00
PERU	2.025,00	2.700,00
LITUANIA	1.674,00	2.232,00
PUERTO RICO	1.229,00	1.638,67
FINLANDIA	752,00	1.002,67
ESLOVAQUIA	542,00	722,67
VENEZUELA	540,00	720,00
ECUADOR	360,00	480,00
AUSTRIA	77,00	102,67
RUMANIA	1,00	1,33

MAIN COUNTRIES 2019



STOCK HECTOLITERS

YEAR	COMMERCIALIZATION	STOCK	RELATIONSHIP
2002	229.335	317.718	1,39
2003	256.635	309.108	1,20
2004	302.588	376.370	1,24
2005	358.080	489.380	1,37
2006	276.968	558.790	2,02
2007	276.660	569.804	2,06
2008	323.003	532.513	1,65
2009	384.488	433.892	1,13
2010	394.124	481.418	1,22
2011	451.744	533.975	1,18
2012	467.428	522.016	1,12
2013	428.128	451.507	1,05
2014	361.653	524.392	1,45
2015	410.344	601.232	1,47
2016	398.710	677.622	1,70
2017	390.044	608.347	1,56
2018	337.947	517.990	1,53
2019	312.761	702.789	2,25