



D.O. CARINENA

EL VINO QUE NACE DE LAS PIEDRAS

DOSSIER D.O. CARIÑENA

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 phyloxera 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 lead, 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 phyloxera, 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.

REGULATORY COUNCIL

• REGULATORY COUNCIL FUNCTIONS

1. The following purposes and functions correspond to the governing bodies of the Regulatory Council, among others:
 - a) Ensure the prestige and promotion of the D.O.P and denounce, where appropriate, any incorrect use before the competent administrative and jurisdictional bodies.
 - b) Manage the records of operators of the D.O.P.
 - c) Ensure compliance with the specifications.
 - d) Investigate and disseminate the knowledge and application of the production and marketing systems of the D.O.P and inform the operators that request it and the Administration on these matters.
 - e) Propose modifications to the specifications, regulations and statutes.
 - f) Issue a non-binding report for the authorization of new plantings, replanting and normal replacement of vines on land located in the production area, for the purpose of their registration in the Vineyard Registry of the D.O.P.
 - g) Inform consumers about the quality characteristics of D.O.P wines
 - h) Carry out promotional activities.
 - i) Prepare production, processing and marketing statistics of covered products, for internal use and for dissemination and general knowledge.
 - j) Establish and manage the obligatory quotas and the fees for the provision of services.
 - k) Issue certificates of origin and guarantee marks.
 - l) Establish the minimum requirements that the commercial labels of the covered wines must meet, in those aspects that affect the D.O.P.
 - m) Establish, for each campaign, based on quality defense and improvement criteria, and within the limits set by the specifications, the yields, maximum production or transformation limits or any other aspect of the annual situation that may influence these processes.
 - n) Set the minimum control requirements to which each operator must submit in each and every one of the phases of production, processing and marketing, as well as the minimum control requirements for the initial granting and maintenance of the certification.
 - ñ) Collaborate with the competent authorities, particularly in the maintenance of official public records, as well as with the bodies in charge of control.
 - o) Ensure the sustainable development of the geographical area.
 - p) Prepare, approve and manage their budgets.
 - q) Qualify each vintage or harvest.
 - r) Other functions attributed to them by the statutes.

2. The control structure of the Regulatory Council is responsible for verifying compliance with the specifications, for which purpose it is accredited before the National Accreditation Entity (ENAC) in compliance with the ISO/IEC 17065 "Conformity Assessment. Requirements for organizations that certify products, processes and services (or Standard that replaces it), in accordance with the provisions of article 39.2.d) of Law 9/2006 of November 30.

- **CONTROL 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.

- **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 integrados 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.

- **CONTACT**

Address: Camino de la Platera, 7
Postal Code: 50400
City: Cariñena (Zaragoza)
Country: Spain
PDO approval: 08-09-1932
Regulatory Council Foundation: 20-02-2020
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.

- **STRUCTURE**

1. The Plenary is the collegiate governing body of the Regulatory Council and represents the winegrowers and wineries registered in the PDO registers.
2. The plenary session will be composed of:
 - a) The President of the Regulatory Council.
 - b) The Vice President of the Regulatory Council.
 - c) The vowels. The holders and substitutes of the vocalías will be chosen by and among the persons, natural or legal, registered in the records of the DOP for a mandate of four years. When a legal person is elected as a member, he will designate the natural person to represent it in the sessions of the Plenary. The statutes will determine the number of members, and there must be, in any case, parity between the representatives of the viticulturist sector and the viticulturist sector.
 - d) Two delegates from the Department for agrarian matters of the Government of Aragon, appointed by their Counselor, with voice but no vote.
 - e) The Secretary of the Regulatory Council, with voice but no vote.



FULL OF THE REGULATORY COUNCIL

PRESIDENT:	ANTONIO UBIDE BOSQUED
VICEPRESIDENT:	FERNANDO PELIGERO DOMEQUE
SECRETARY GENERAL:	CLAUDIO HERRERO EZQUERRO
VITÍCOLA SECTOR:	JOSÉ ANTONIO RUIZ GARCÍA FERNANDO PELIGERO DOMEQUE JOSÉ BUIL TORTAJADA JOSÉ JAVIER RUIZ CRISTÓBAL CARLOS RAFAEL BÁGUENA BURILLO BODEGAS AÑADAS, S.A. - IGNACIO LÁZARO DELGADO

VINÍCOLA SECTOR:

GRANDES VINOS Y VIÑEDOS, S. A.	- JOSE ANTONIO BRIZ SANCHEZ
BODEGAS SAN VALERO, S. COOP.	- ANTONIO SERRANO ESPINOSA
BODEGAS PANIZA, S. COOP.	- JOSÉ MARÍA ANDRÉS ALTÉS
COVINCA SOCIEDAD COOPERATIVA	- JOSÉ MARÍA NIEVES NUIN
BODEGAS IGNACIO MARÍN, S.L.	- LUIS MARÍN PARDOS
BODEGAS HERMANOS TORCAL, S.L.	- MYRIAM PILAR JOVEN TORCAL

DELEGATES:	MARIA PILAR ABAD PÉREZ JUAN CACHO PALOMAR
-------------------	--

PERSONAL REGULATORY COUNCIL

SECRETARY GENERAL:	CLAUDIO HERRERO EZQUERRO
ADMINISTRATION DEPARTMENT:	TERESA MURILLO BEGUÉ
TECHNICAL AREA	

TASTING PANEL:	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 OF MARKETING:	JOSE LUIS CAMPOS TORRECILLA
PROMOTION DEPARTMENT:	LAURA RUIZ GARCÍA MATRINA PIQUER GIMENO

VITICULTURE

- **ÁREA PRODUCCIÓN**

Cariñena, located in the Valley of the river Ebro, has an extension of 14.110 hectares of vineyards, distributed in the municipalities of Aguarón, Aladrén, Alfamén, Almonacid de la Sierra, Alpartir, Cariñena, Cosuenda, Encinacorba, Fuendetodos, Longares, Mezalocha, Muel, Paniza, Tosos and Villanueva de Huerva, Vistabella de Huerva. Around 1.398 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 47 Km South of Zaragoza, 290 Km far from Madrid and 360 from Barcelona.



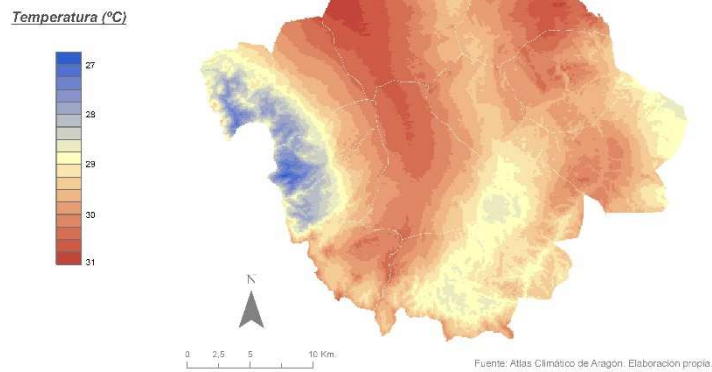
- **CLIMATOLOGÍA**

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.

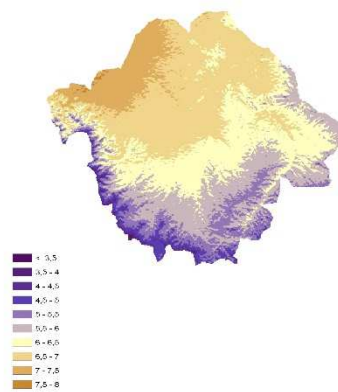
The rainfall near the mountains is between 350 and 540 mm. According to Winkler Amerine's bioclimatic classification, the region of Campo de Cariñena is specially endowed for the elaboration of red and rosé wines, as well as naturally sweet ones.

Amplitud térmica media anual DO Cariñena

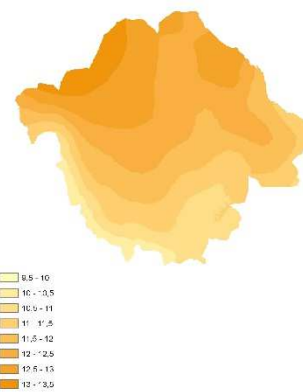


TEMPERATURA ESTACIONAL

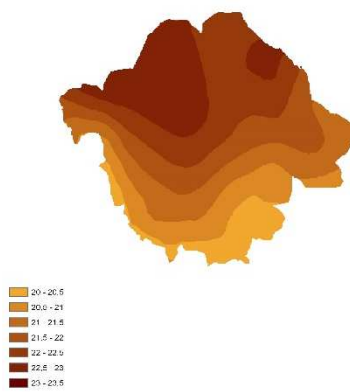
Invierno



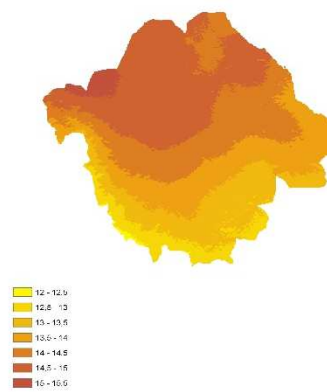
Primavera



Verano



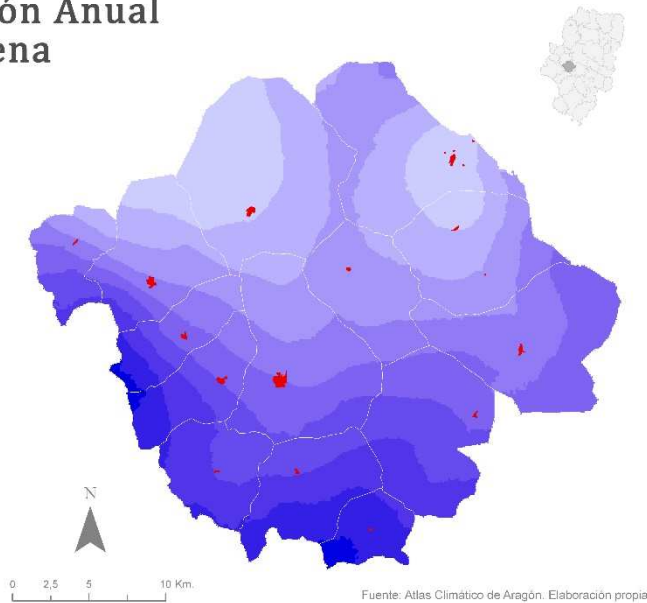
Otoño



Fuente: Atlas Climático de Aragón. Elaboración propia

Precipitación Anual DOP Cariñena

Precipitación (mm)



• 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.

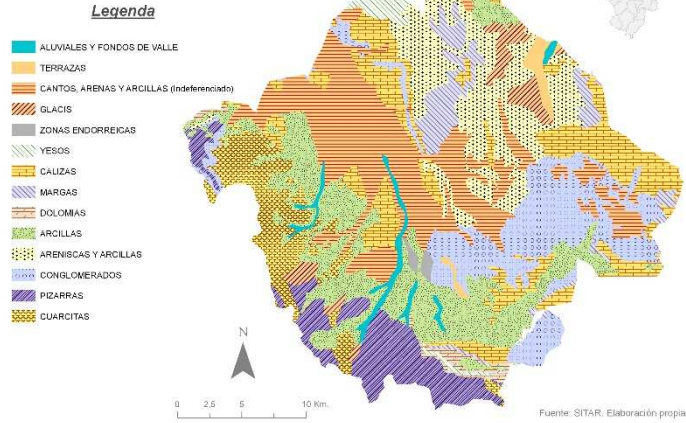
As the foothills lose altitude, the slopes descend more smoothly until they become the plain of Cariñena. The soils are composed by pebbles from the alluvial and colluvial deposits and present the necessary conditions for vine growing, since this crop does not have a high demand for water, but when obtained, 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:

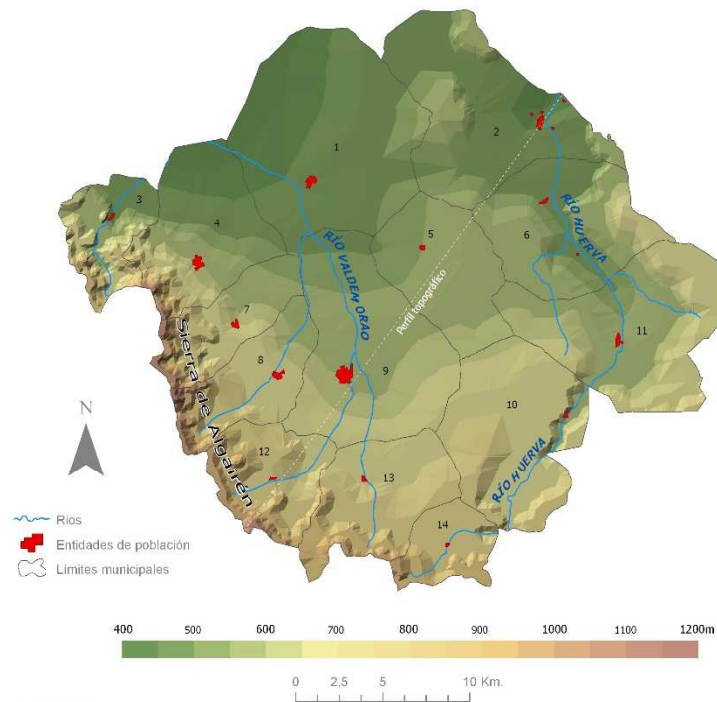
1. Chipping. Brownish limestone soils on top of allochthonous deposits, with reddish-brown soil patches. this is the most widespread type of soil in the area of Cariñena Designation of Origin.
2. Royal. Southern brownish soils on top of slates, mainly, and quartzites, with xeroranker and lithosoil patches. 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 glacis 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

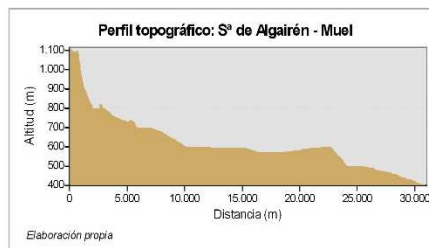


Relieve DO Cariñena



Municipios DO

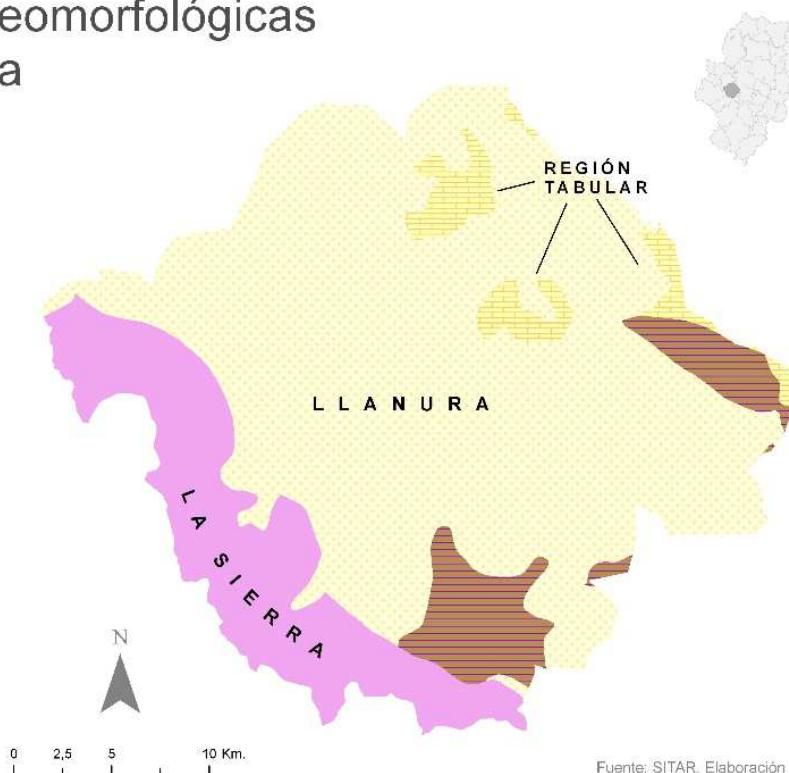
1. Alfamén
2. Muel
3. Alpartir
4. Almonacid de la Sierra
5. Longares
6. Mezalocha
7. Cosuenda
8. Aguarón
9. Cariñena
10. Tosos
11. Villanueva de Huerva
12. Encinacorba
13. Paniza
14. Aladrén



Fuente: CHE
Elaboración propia

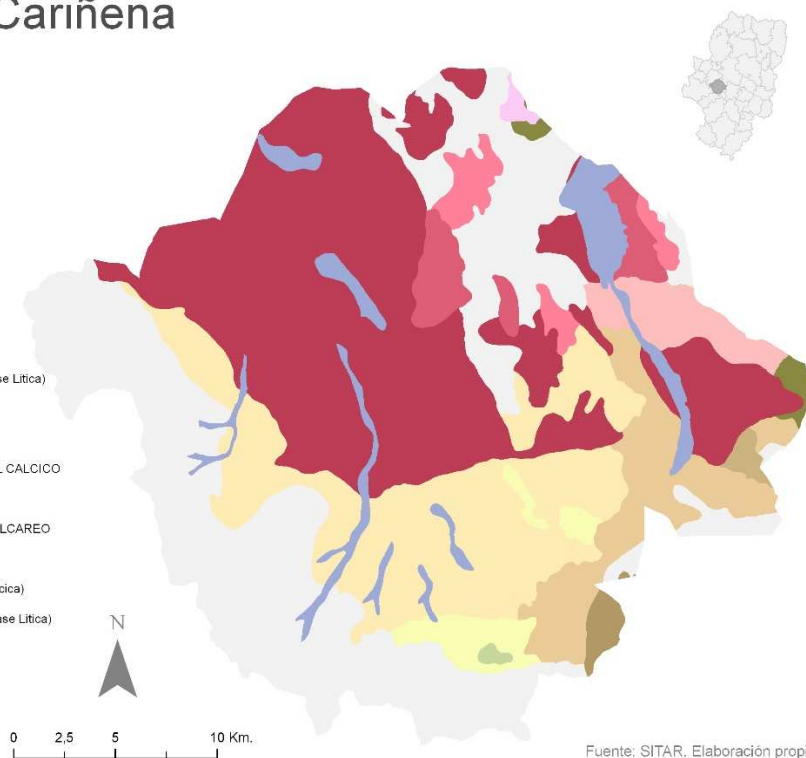
Unidades Geomorfológicas DO Cariñena

- Leyenda**
-  Superficies de erosión en calizas
 -  Calizas Terciarias
 -  Formaciones detríticas terciarias
 -  Rocas metamórficas y sedimentarias paleozóicas



Suelos DO Cariñena

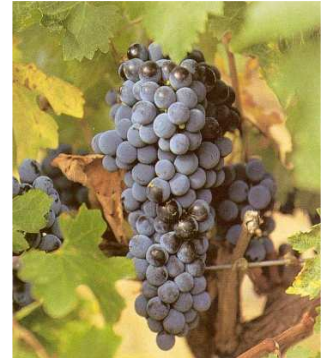
- Legenda**
-  RENDZINA-LITOSOL
 -  CAMBISOL CALCICO
 -  CAMBISOL CALCICO-LITOSOL
 -  CAMBISOL CALCICO-LITOSOL (Fase Litica)
 -  CAMBISOL EUTRICO
 -  REGOSOL CALCAREO
 -  REGOSOL CALCAREO-YERMOSOL CALCICO
 -  XEROSOL CALCICO
 -  XEROSOL CALCICO-REGOSOL CALCAREO
 -  XEROSOL CALCICO (Fase Litica)
 -  XEROSOL CALCICO (Fase Petrocalcica)
 -  YERMOSOL CALCICO-LITOSOL (Fase Litica)
 -  FLUVISOL CALCAREO
 -  Sin datos



VARIETADES

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.



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..



CARIÑENA WHITE

This variety is the white mutation of Cariñena. The clusters are large and the berries are medium in size. It is fertile and in too rich soil it loses all its natural strength but, in return, it is capable of resisting the wind and high temperatures, which makes it a great ally against the climate change. It ripens late, it is sensitive to fungi, but controlling its vigor and planting it in hard soils such as slate or granite, its character can be unmatched. It produces wines of a golden yellow color, with a greenish reflection, unique finesse and freshness. Intense bouquet with hints of citrus, tropical and fresh Mediterranean herbs such as fennel and thyme and mineral backgrounds. In the mouth they present balance, softness and silky texture, with a fresh acidity.



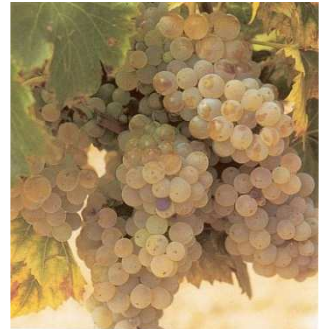
CHARDONNAY

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.



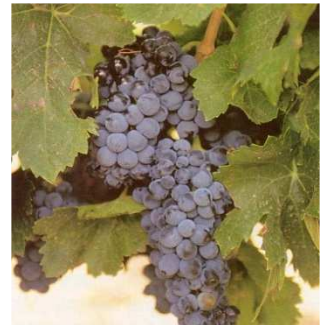
GARNACHA WHITE

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.



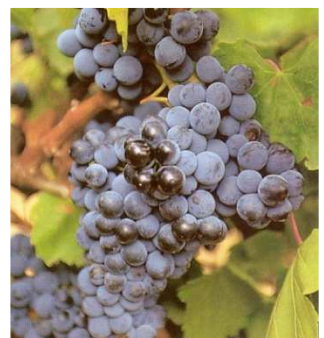
GARNACHA RED

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.



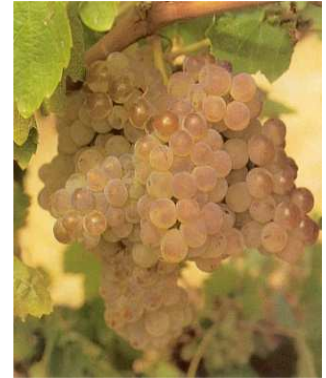
JUAN IBAÑEZ

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.



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 cylindrical, 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.



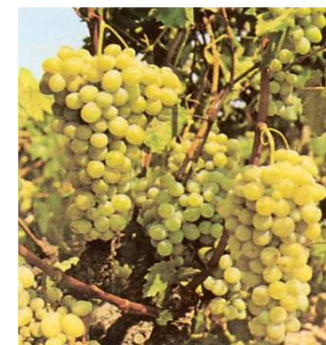
MONASTRELL

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 ALEXANDRÍA

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, cylindrical-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.



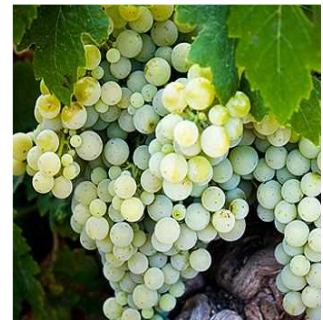
SAUVIGNON BLANC

Extremity of the young shoot is cottony with a slight reddish rim. Young leaf with green to tan color, cottony on the underside. Small-sized adult leaf, pentagonal in shape, marked upper lateral breasts, dark green upper surface with slight hairiness and a cottony underside. The cluster is small in size, medium compact, short conical. The small berry, ovoid in shape, turns green. The wine made from this variety has a medium-high alcohol content and a pale yellow color, with fruity aromas. They are very elegant and balanced dry white wines. Suitable for fermentation and aging in barrels.



SYRAH

Cottony 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

Cottony 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.



VERDEJO

Cottony bud, cottony, with an intense reddish rim. Reddish leaf, slightly cottony on the underside. Adult leaf of medium size, orbicular, slightly marked lateral sinuses, dark green upper surface, underside practically hairless, although somewhat scratchy between the main nerves. Small cluster, loose compactness and short conical shape. Berry of small size, piriformis and green color. Produces mildly alcoholic, greenish-yellow wines with steely tones. They are very aromatic on the nose with aromas of bitter almond. They have a medium to high acidity.



MUNICIPALITIES



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

TYPES OF WINE

The Wines bearing the Protected Designation of Origin of Cariñena are red, rosé and white wines, from the following categories of wine products:

- Wine.
- Liqueur wine.
- Quality sparkling wine
- Sparkling wine.
- Wine of overripe grapes.

PRODUCTION OF DIFFERENT TYPES OF WINES

• WINE

a) "Carbonic Maceration" white wine: vatting of whole grapes without crushing or destemming them, keeping a rich CO₂ environment while the intracellular fermentation takes place, until reaching a density (20/20) not higher than 1,080 at a controlled temperature not higher than 25°C. Afterwards, by means of devatting and pressing, the alcoholic fermentation will be completed.

b) "Carbonic Maceration" red wine: vatting of whole grapes without crushing or destemming them, keeping a rich CO₂ environment, while the intracellular fermentation takes place, until reaching a density (20/20) not higher than 1,060 at a controlled temperature not higher than 25°C. Afterwards, by means of devatting and pressing, the alcoholic fermentation will be completed.

c) Semi-dry, "Semi-sweet and "Sweet wine: they will be manufactured with the same wine production systems, being able to interrupt the fermentation, containing residual sugars. Or from dry wines, by means of sweetening the grape must, concentrated grape must or rectified concentrated grape must, obtained in the covered geographical area and previously authorized by the administration.

d) "Oak" and "Barrel": The ageing process will take place in oak barrels during the following minimum periods:

- White and rosé: ≥30 days.
- Red wine: ≥60 days.

• LIQUEUR WINE

e) Liqueur wine: can be produced using all the authorized varieties. Moreover, the word "mistela" may be used for wines made from grape must or mixture of grape musts with wine.

• QUALITY SPARKLING WINE

f) Quality sparkling wine: a 16ill16um16on and crianza process 16ill take place, from the second fermentation until the disposal of the lees, in the same bottle where the tirage is made and must meet the following requirements:

- The tirage is made between January 1 and April 30 the year after the vintage.
- The base wine used must be a wine covered by the PDO. Furthermore, the 16ill16um concentration of total sulphurous anhydride must be 140 mg/l.
- This type of wine 16ill only be allowed to be used for the filling of bottles at the time of disgorgement.
- The self-rating 16ill take place after the disgorgement and before placing the wine on the market.

- **SPARKLING WINE**

g) Sparkling wine: has an excess pressure, due to endogenous carbon dioxide in solution of not less than 1 bar and not more than 2.5 bar when kept at a temperature of 20°C in closed containers.

- **WINE OF OVERRIPE GRAPES**

h) "Late harvest" wine and "Naturally sweet": they must have a natural alcoholic strength higher than 15 vol. and an acquired alcoholic strength (minimum) of 13% vol and a real volatile acidity of 0.9 g/l or 15 meq/l.

BARREL-AGED RED WINES

The elaboration, aging and bottling of the wines covered by the Denomination of Origin will be carried out in all cases in the wineries registered in the Registry of Wineries of the Denomination. In order to be able to use the following indications on the label, the aging process of the protected still wines must be carried out in the manner indicated in each case:

"Crianza": red wines aged for 24 months, of which at least six have remained in oak barrels with a maximum capacity of 330 litres; White and rosé wines with a minimum aging period of 18 months, of which at least six will have remained in oak barrels of the same maximum capacity.

«Reserva»: red wines with a minimum aging period of 36 months, of which at least 12 will have remained in oak barrels with a maximum capacity of 330 liters, and in the bottle for the rest of said period; White and rosé wines with a minimum aging period of 24 months, of which at least six will have remained in oak barrels of the same maximum capacity, and in the bottle for the rest of said period.

«Gran Reserva»: red wines with a minimum aging period of 60 months, of which at least 18 will have remained in oak barrels with a maximum capacity of 330 litres, and in the bottle for the rest of said period; white and rosé wines with a minimum aging period of 48 months, of which at least six will have remained in oak barrels of the same maximum capacity, and in the bottle for the rest of said period.

«Añejo»: red, white or rosé wines subjected to a minimum aging period of 24 months in total, in an oak container with a maximum capacity of 600 liters or in a bottle.

«Oak»: wines that have remained in an oak container with a maximum capacity of 600 liters for a period of more than 30 days in the case of white wines and 60 days in the case of red wines.

«Noble»: wines subjected to a minimum aging period of 18 months in total, in oak containers with a maximum capacity of 600 liters or in bottles.

CASA DE LA VIÑA Y EL VINO. MUSEO



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