



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 wine shop 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 led, among other things, to the construction of the narrow-gauge railway between Cariñena and Zaragoza, inaugurated in 1887 to transport the local wine productions 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 Alfonso XIII in 1909.

In 1932, at the time when the designations of origin were recreated, 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 registerbooks of vineyards, wineries, wine cellars, bottlingplants and ageingcellars, as well as the declarationsaboutpastproductions and the current stocks of the registeredcompanies.

The certification control is done through the so calledQualification Plan, whosemaingoal is no otherthan the surveillance and verification of the product'sgeographicalorigin and typicity beforeitenters the market. The Qualification Plan covers two types of control: administrative control and productcertification, which in turn, consists of the physical-chemical and the sensorial analysis.

- **TECHNICAL SERVICES**

The monitoring and sanitary control of the vineyards of the ProtectedDesignation of Origin are carriedoutthrough the Technical Services of the Regulatory Council of the Cariñena PDO, togetherwith the Agrupaciones para Treatmentsintegrated in Agriculture (ATRIAS) of the area, whosemainobjective is torationalizeto the maximum the treatments that are appliedeveryyear to the vines. The Technical Services are headedbyqualifiedpersonnel and have all the technological and scientificsupport of the Government of Aragon. From the Technical Services a continuouswork of advice is maintainedto the viticultores, whofrequently resort toittosolvetheirsmalldailyproblems.

- **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 collegiategoverningbody of the Regulatory Council and represents the winegrowers and wineriesregistered in the PDO registers.

2. The plenarysessionwill 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 chosenby and among the persons, natural or legal, registered in the records of the DOP for a mandate of fouryears. When a legal person is elected as a member, he willdesignate the natural person torepresentit in the sessions of the Plenary. The statuteswill determine the number of members, and theremust be, in any case, paritybetween the representatives of the viticulturist sector and the viticulturist sector.
- d) Two delegates from the Department for agrarianmatters of the Government of Aragon, appointedbytheirCounselor, withvoicebut no vote.
- e) The Secretary of the Regulatory Council, withvoicebut no vote.



FULL OF THE REGULATORY COUNCIL

PRESIDENT: ANTONIO UBIDE BOSQUED

VICEPRESIDENT: FERNANDO PELIGERO DOMEQUE

SECRETARY GENERAL: CLAUDIO HERRERO EZQUERRO

VITÍCOLASECTOR: JULIO GARCÍA ORTIGOSA
 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: ROSARIO COSTA ESCANDIL
 ENRIQUE NOVALES ALLUÉ

PERSONAL REGULATORY COUNCIL

SECRETARY GENERAL: CLAUDIO HERRERO EZQUERRO

ADMINISTRATION DEPARTMENT: TERESA MURILLO BEGUÉ

TECHNICAL AREA

TASTING PANEL:
VITICULTURE REGISTER:

JESÚS ISIEGAS MAINAR
ESTHER ESTEBAN DEZA

STRUCTURE CONTROL:
DIRECTOR OF CERTIFICATION:
AUDITOR:

OLGA SANZ SANTAMARÍA
MIGUEL ÁNGEL GRACIA TENA

MUSEUM:

ANA MARIA GARCÍA SERRANO

PROMOTION DEPARTMENT:
CONTRACT WITH GRUPO PUBLICITARIO CARIÑENA, AIE

DIRECTOR OF MARKETING:
PROMOTION DEPARTMENT:

JOSE LUIS CAMPOS TORRECILLA
LAURA RUIZ GARCÍA
MATRINA PIQUER GIMENO

VITICULTURE

- **ÁREA PRODUCTION**

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.



- **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

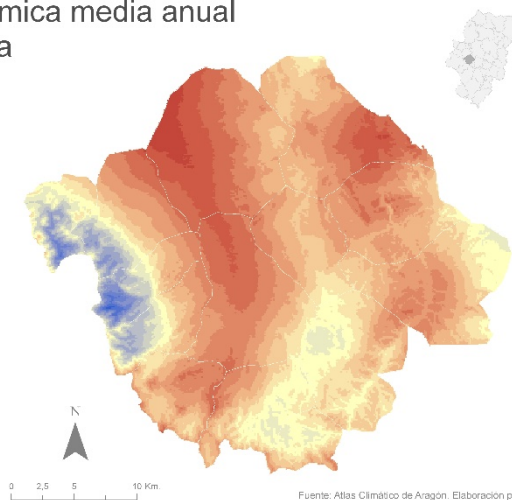
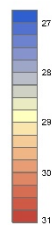
existence of several microclimates, providing the wines of Cariñena Designation of Origin with a widerange of possibilities.

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 semi-arid 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 higherlands 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

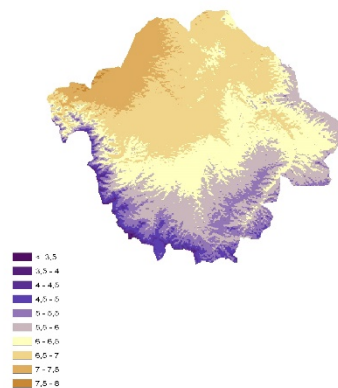
Temperatura (°C)



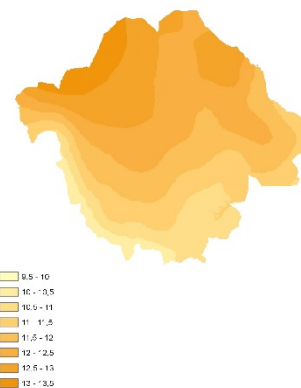
Fuente: Atlas Climático de Aragón. Elaboración propia.

TEMPERATURA ESTACIONAL

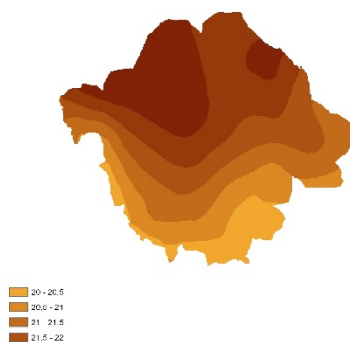
Invierno



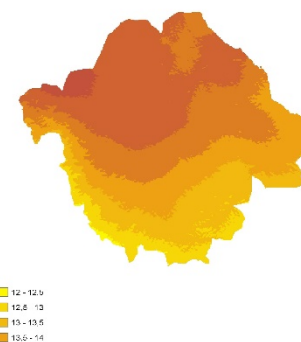
Primavera



Verano

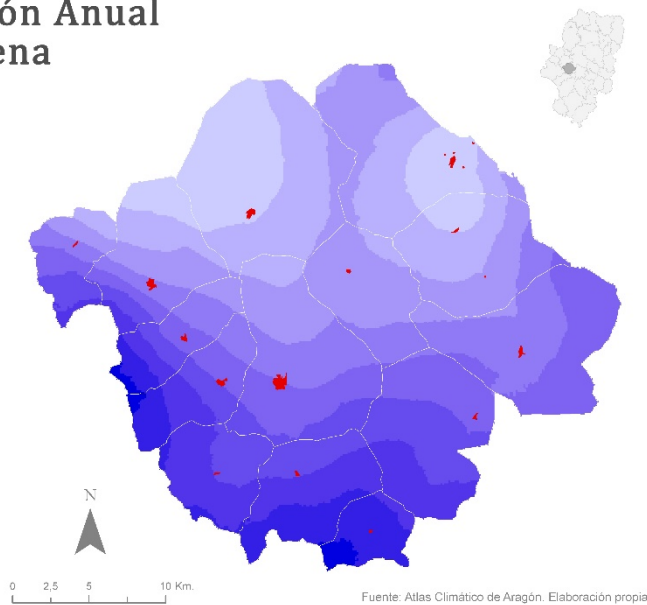
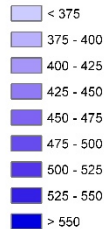


Otoño



Precipitación Anual DOP Cariñena

Precipitación (mm)



• EDAPHOLOGY

Campo de Cariñena is a plain closed 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.

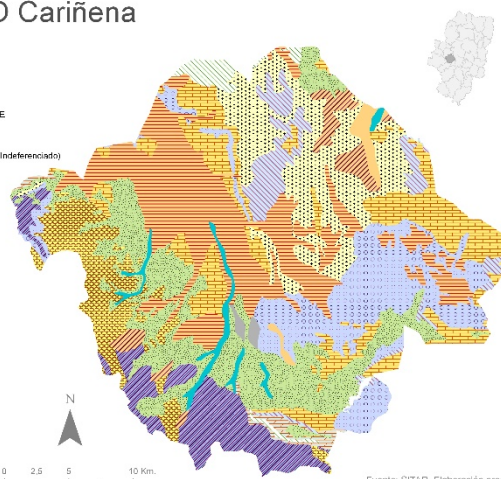
In turn, the plain which extends parallel to the Alcañiz Mountains, where more than 80% of the Designation of Origin surface is located, is constituted by Miocene clays. Four main types of soil can be found here:

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 xero-ranker and litho soil 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 limestone on very damaged glacia or allochthonous lime deposits.
4. Calar. Xero-rendzina soil on top of loams, sandstone and sometimes gypsum, with brownish limestone and litho soil patches.

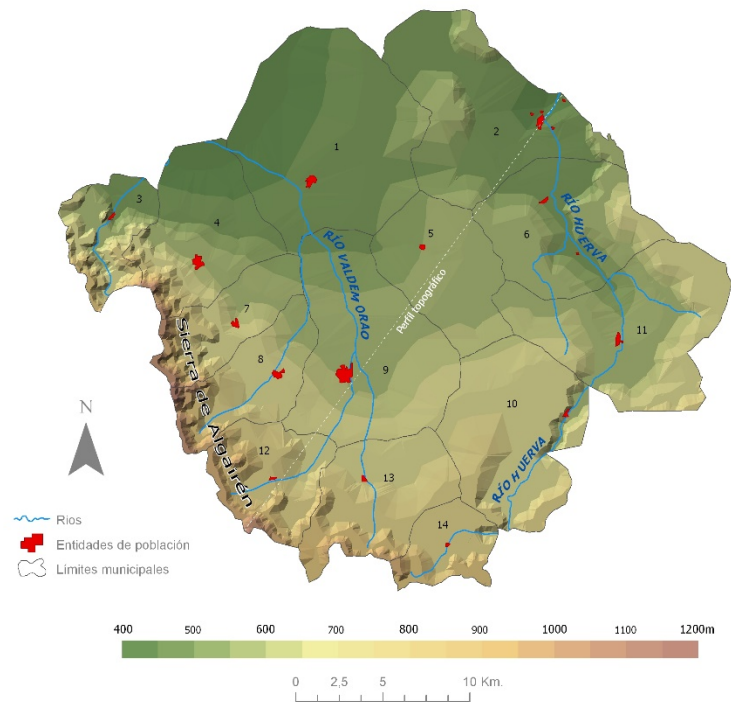
Another type of soils, which cover a smaller area within Cariñena designation of origin, are the alluvial soils, originated by sediments from the rivers Jalón municipalities of Alfamén, Muel, de Huerva.

Geología DO Cariñena

Legenda

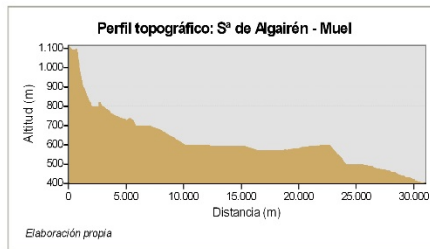


Relieve DO Cariñena



Municipios DO

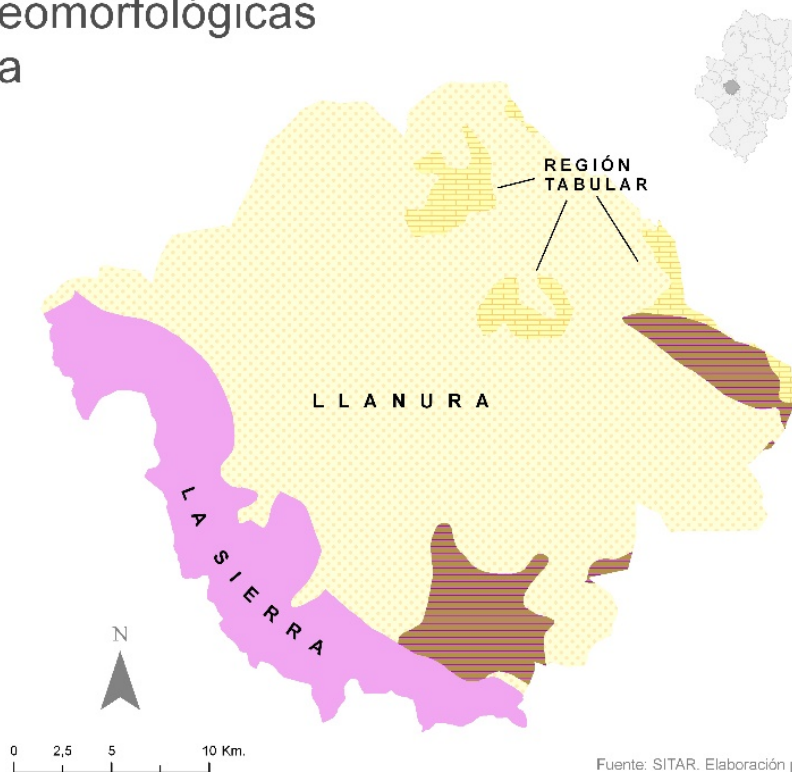
1. Alfamén
2. Muel
3. Alpartir
4. Almonacid de la Sierra
5. Longares
6. Mezalocha
7. Cosuenda
8. Aguarrón
9. Cariñena
10. Tosos
11. Villanueva de Huerva
12. Encinacorba
13. Paniza
14. Aladrén



Fuente: CHE
Elaboración propia

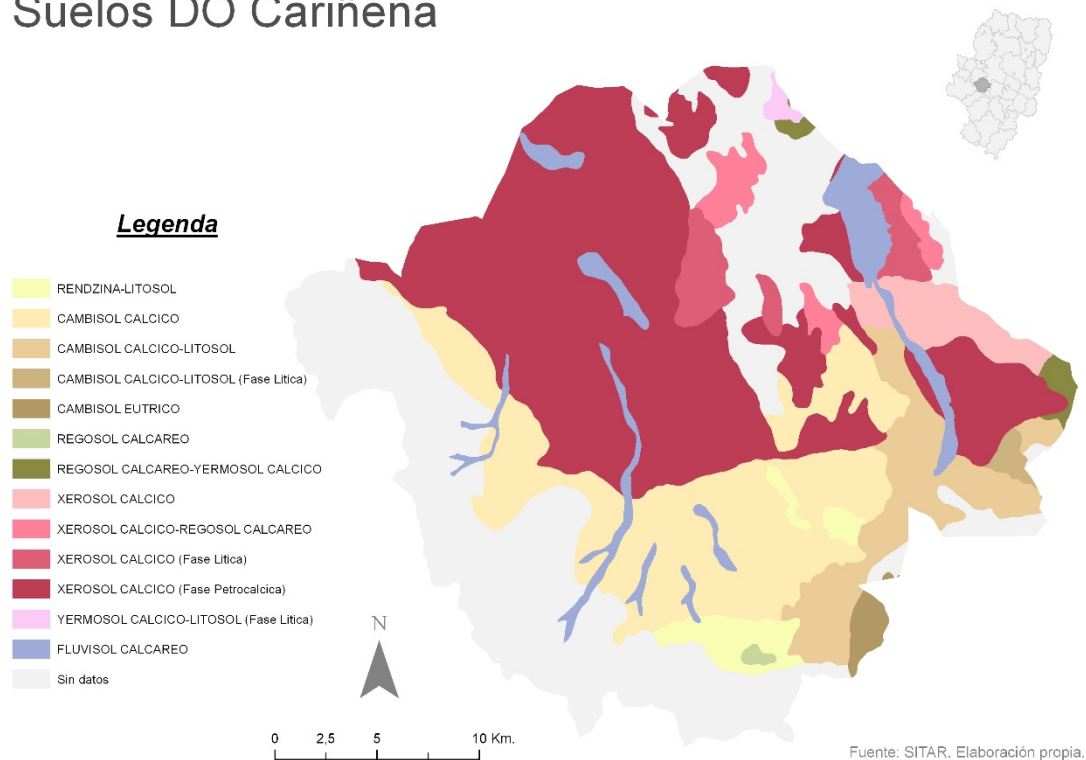
Unidades Geomorfológicas DO Cariñena

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



Fuente: SITAR. Elaboración propia.

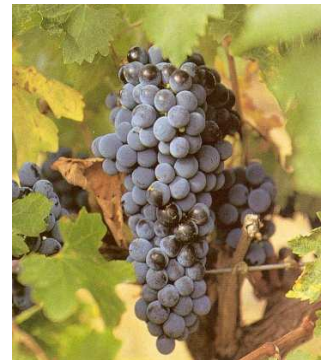
Suelos DO Cariñena



VARIETADES

CABERNET SAUVIGNON

Downyshoots, white, withdarkcrimsonedges. Young leaves are villous, bulging, keeping the reddishhue in the limbedges. Adultleaves are orbicular, medium-sized, bulging, shiny, darkgreen, and deeply pentalobed. The petiolesinus is lyra-shaped, closedorwithslightlysuperimposededges. The clusters are small, cylindricaltoconical in shape, winged, withanaverageweight of 100 to 125 grams. The berries are small, spherical, black, withthick, hard skin. Firm and crisppulp, with a special taste recallingviolets and rowanberries, astringent taste. The wines obtained are veryrich in tannins and mustage for severalyears in oakbarrels in orderto open up and developalltheir 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, cylindric-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.



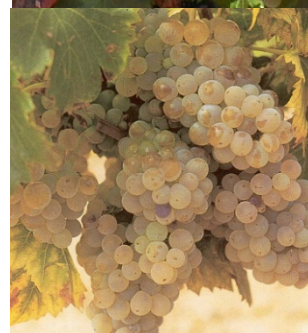
CHARDONNAY

Stomp of uprightgrowinghabit. Cottonyyoungleaves, yellowygreenwithbronzehues, and bulgy. Adultleaves are medium-sized, orbicular, bulgy, shiny, intenselygreen, and softlylobed. The petiolesinus is lyra-shaped. The cylindric-conicalclusters are small. The berries are small, spheric, ambercoloured, withweak skin, earlyripening, and a characteristicsugarysweetflavour.



GARNACHA WHITE

Trailinggrowinghabit. Trunk of mediumvigour. Young leavesgrow extended. Pentagonal adultleaves of mediumsize, trilobed, darkgreenwithsomesheen, open lyra-shapedpetiolesinus. Medium-sizedcluster, very compact, herbaceous visible peduncle. Medium-sizedberries, greenishyellow, withbloom, slightlyovoidshape, thick skin, whitepulp, colourlessjuice and neutral flavour.



GARNACHA RED

Uprightgrowinghabit. Extended youngleaves, pale green the upperones, and darker the lowerones. Pentagonal adultleaves of mediumsize, pale greenwith no sheen, U-shapedpetiolesinus. Medium-sizedclusters, regularly compact, visible semi-witheredpeduncle. Medium-sizedberries, blackwithbloom, spheroidshape. Grenache wine is highlyalcoholic, heavy, of anattractivegolden red colour; butitoxidiseeasily, getting old veryquickly.



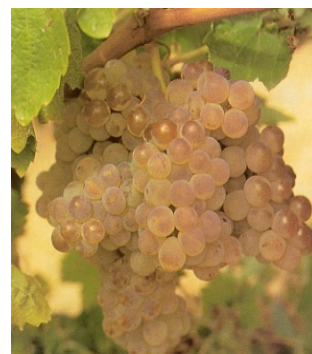
JUAN IBAÑEZ

Uprightgrowinghabitwith extended youngleaves and pointed, nearly orbicular adultleaves of mediumsize, bottlegreencolourwithbarelysomesheen and open petiolesinus. Clusters of medium-size and compactibility; visible semi-witheredpeduncle. Medium-sizedberries, dark blue toblack, withthickbloom, nearly spheric, skin of mediumthickness, crunchypulp, colourlessjuice and neutral flavour.



MACABEO

Cottony whiteshoots, 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 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.



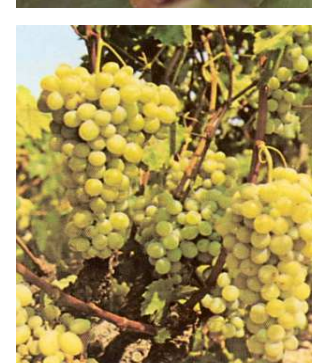
MONASTRELL

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.



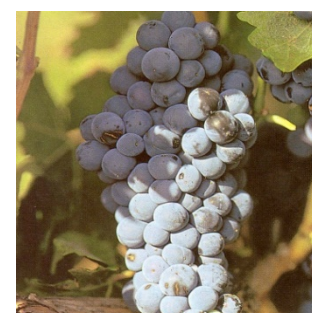
MUSCAT OF ALEXANDRIA

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.



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, cylindrical, 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.



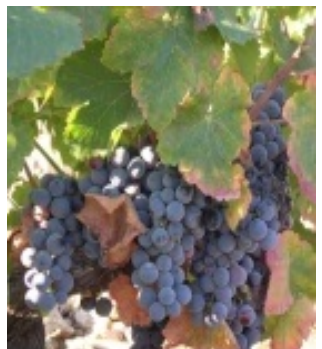
TEMPRANILLO

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, cylindrical, 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 barrel and bottle, and its high tannic the ideal component for blending with other varieties such as Grenache and Tempranillo.



in

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

- “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) no higher than 1,080 at a controlled temperature no higher than 25°C. Afterwards, by means of devatting and pressing, the alcoholic fermentation will be completed.
- “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) no higher than 1,060 at a controlled temperature no higher than 25°C. Afterwards, by means of devatting and pressing, the alcoholic fermentation will be completed.
- 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.
- “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 must with wine.

- **QUALITY SPARKLING WINE**

f) Quality sparkling wine: a 14ill14um14on and crianza process14illtake 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 14ill14um concentration of total sulphurous anhydride must be 140 mg/l.
- This type of wine 14illonly be allowed to be used for the filling of bottles at the time of disgorgement.
- The self-rating 14illtake 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.



CARIÑENA WINE MUSEUM

Cariñena inaugurates its new Wine Museum: a sensorial journey where tradition and modernity come together.

Cariñena, recently named European City of Wine 2025, reaffirms its commitment to promote and preserve its rich and centuries-old wine culture. As part of this mission, the region celebrates the opening of a renovated wine museum, an initiative that combines tradition and modernity to offer a unique immersive experience in the world of wine.

1° The new museum, renamed Cariñena Wine Museum, was created with the aim of modernizing its content and adapting to the most current trends in museography. With a clear commitment to interactive technologies, this cultural space incorporates innovative tools such as 360-degree videos, video mapping experiences and interactive elements designed to enrich the visitor's journey. All this with the aim of creating an environment that invites the visitor to explore and experience in a sensorial way the various aspects that make up the wine universe.

The museum's exhibition space is located both on the ground floor and in the basement. Once the visitor enters the museum and passes through the reception and shop area, they enter a circular space where the visitor can enjoy a 360-degree surround video that attempts to convey in a spectacular way the essence of Cariñena, its people and its fields.

2° After this immersive experience, the tour continues to the basement, where, through ten sets, located in the spaces of old oil mills, the history of the wine trades is told, from the 14th century to the present day, through the use of holographic projections, spectacular lighting and sound and graphics support for explanatory content.

3° Next, concepts such as varieties, viticulture or the production and distribution of wine are developed in four large-scale video mappings with three-dimensional elements, which make the productions authentic visual spectacles.

4° In the following thematic space, and through interactive museum resources of different sizes, the visitor will be able to play while learning concepts of viticulture, to consult data on the grape harvests of different years or look for information on the cultural heritage of one of the 16 municipalities that make up the D.O. Cariñena.

5° The visit ends in the shop area, where you can find an exclusive selection of products, both merchandising and from the land of the D.O. Cariñena.

6° In addition, the museum has a space for presentations and tastings, both for activities of the center and for companies interested in holding corporate events.

The museum has been conceived as a meeting point, which seeks to connect producers, consumers and wine lovers to create an enriching dialogue that fosters knowledge and passion for this ancient tradition.

An experience for all the senses

Beyond being a museum, this new space becomes a comprehensive experience in which visitors become protagonists. Through installations that appeal to the senses, users will be able to feel, observe... and, ultimately, immerse themselves in the fascinating world of wine.

With this new cultural initiative, Cariñena consolidates its position as a reference point for wine tourism not only in Spain, but also at a European level. Cariñena Wine Museum is, without a doubt, an essential stop for those who wish to discover the essence of a land that lives and breathes wine.

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