



NAVARRA AT A GLANCE: *Come discover Spain's best kept secret and your style of wine*

Navarra: an autonomous region whose capital is Pamplona, the vineyards can be found from the foothills of the Pyrenees Mountains to the Ebro river in Northern Spain, between Madrid and San Sebastian.

History & Culture: Navarra also has a treasure trove of cultural history from the legendary tales of Ernest Hemingway (*The Sun Also Rises*), to the famed "Camino de Santiago" (The Way of St. James), historical ties with France's for several centuries and King Theobald II, the Count of Champagne and related to the Tattinger family. The Way of St. James and their historical ties with France helps to explain the expansion of vineyards and the introduction of French varietals early on.

Culinary Arts: Navarra is considered the "garden" of Spain for locally-grown top quality produce such as asparagus, "piquillo" peppers, artichokes and sheep-milk cheeses like Roncal and Idiazábal; the "sociedades gastronómicas" (private gastronomy clubs) and Michelin-star restaurants demonstrate the region's culinary talents; the cuisine ranges from tapas (or local "pintxos, Basque for tapas) and traditional style dishes to "haut cuisine" served at famed restaurants such as Maher and Tubal.

Variety of styles of wine to discover: thanks to its diversity, regardless of the kind of wine (white, rosé, red for example) selecting one from Navarra won't let you down.

Diversity: There is an interesting confluence of three climates in Navarra (Atlantic, Continental and Mediterranean from north to south) and this combined with a range of soils, altitude, sunshine and rainfall in an area that's only 120 miles north-south and 60 miles east-west, allows for this small region to produce a variety of styles of wines from many different grape varieties. Very few wine regions can offer this level of quality white, rosé, red and desert wines all in one wine producing region.

Natural surroundings: The Pyrenees mountains in the north, the *Bardenas Reales* desert (Biosphere Preserve by UNESCO, *Game of Thrones* was filmed there) in the south, proximity to the Bay of Biscayne (San Sebastian is approximately an hour away), make this region formidable and fascinating at the same time.





Respect for Mother Nature: the region naturally respects Mother Nature given their dedication to cultivating top quality produce and grapes but they are also recognized as a leader in producing windmills for renewable energy from which much of Navarra's electricity is provided.

To further demonstrate Navarra's objective to be the leader in sustainability in the wine sector, it has launched a three-year pilot project – *SmartWine* – to create a certification model for wineries practicing sustainable farming.



Terroir Trilogy – 3 climates, Soils, Geography:

- **Climate:** Atlantic in northern sub-zones (Estella/Valdizarbe/Baja Montaña) – transitioning to Continental (Ribera Alta) and into Mediterranean (Ribera Baja).
- **Soil types:** Marl, Loam, Sand, Clay, Alluvial, Gravel, brown-limestone
- **Altitude Averages:** 400 meters (1,312 feet) on average, range from 650 meters (2,132 feet) in Baja Montaña to 300 meters (984 feet) in Ribera Baja.
- **Average precipitation:** 550 mm (21.65 in.) average, ranging from 670 mm (26.4 in.)/year in Valdizarbe to 375 mm (14.76 in.)/year in Ribera Baja
- **Average Hours of Sunshine:** 2,200 hours in the northern zones and 2,500 in the Ebro valley
- **Mean temperature:** 12 C/53.6 F in Baja Montaña to 14 C/57.2 F in Ribera Baja
- **Diurnal-Nocturnal temperature fluctuation:** 20 C/68 F
- **Wind influence:** from the Northeast “Cierzo”

Types of Wines and Varietals

- 90% red grape varieties to produce 60% red wine and 30% rose
- 10 % white grape varieties

Native Varieties:

70% of the grapes are native varietals and 635 hectares have 30+ year-old vines of native varietals, mostly Garnacha.

- Tempranillo – 33%
- Garnacha – 24%
- Graciano – 1.5%
- Viura – 2.25%
- Mazuelo/Cariñena .5%





International Varietal

30% of vineyards are planted to international varieties

- Cabernet Sauvignon – 15%
- Merlot – 14%
- Chardonnay – 5.4%
- Syrah – 1.4%
- Moscatel – 1.2%
- Pinot Noir .1%
- Sauvignon Blanc, Garnacha Blanca and Malvasía less than 1%.

Wine Styles: Tinto – Blanco - Rosado



Aged Classifications



- Cosecha: latest vintage, young wines
- Tinto Roble: minimum 3 months in barrel
- Crianza: minimum 2 years aging: minimum 9 months in barrel
- Reserva: minimum 3 years aging: minimum 12 months in barrel
- Gran Reserva: minimum 5 years aging: 18 months in barrel

Facts

- The D.O. was recognized in 1933 in the “law of wine of May 26, 1933 and in 1958, the “Consejo Regulador de la Denominación de Origen Navarra” was officially formed and its offices are located in the town of Olite.
- Size: 11,500 hectares of vines planted
- Average production is around 90 million kilos of grapes, resulting in 70 million liters of wine
- Maximum authorized production: 8,000 kg/ha., average production is 7,000 kg/ha. (50 hectolitros/ha.)
- Vine spacing: 2,400 to 6,000 vines/ha.





2018 Harvest Report

2018 harvest in Navarra finished in October on a very positive note, rated as “very good”, bringing in 78 million tons of grapes, a 30% increase from last year. (2017: 59.515.883 kg.)

After making it through a challenging Spring and late arriving Summer, harvest started in the later part of August in Ribera Baja. The quality of the fruit was excellent due to the ideal conditions - September was an exceptional month thanks to the favorable weather conditions and the lower temperatures in October resulted in excellent quality grapes.

What characterizes the “very good” 2018 harvest is the proper levels of acidity for fresh white and rosé wines and the ability to age the red wines.

2.036 viticulturalists and 89 wineries harvested the 10.500 hectares that make up the D.O. Navarra region.

Breakdown by type of grape:

- 87% red grapes
- 13% white grapes

By region:

- 40% from Ribera Alta
- 28% from Ribera Baja
- 14% from Baja Montaña
- 10% from Valdizarbe
- 8% from Tierra Estella

“The excellent results of the harvest demonstrate the dedication and level of professionalism of our viticulturalists and wineries who strive to make the best wines possible and who will be our future ambassadors”, Jordi Vidal, GM Consejo Regulador de la D.O. Navarra.

