

# PRESS DOSSIER

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## 1. NAVARRA: YOUR STYLE OF WINE

### 75th anniversary

2008 marks the 75th Anniversary of the Navarra Denomination of Origin; providing a wonderful opportunity to look to the future and build on the lessons learnt from the region's rich historical past.

This anniversary also reasserts the value of Navarran wines as **contemporary, 21st century products**, wines which are identified with a renewed brand image conveying all the dynamism and modernity of this important wine-making area.

The diversity of climates and landscapes

A key characteristic of the D.O. Navarra area is the extraordinary diversity of its climate and landscape which spread across more than 100 kilometres lying between the area around Pamplona in the north and the Ebro river plain to the south.

The fact is that Navarra enjoys an **exceptional location**, one which is practically unique in the Iberian Peninsula and is marked by the **confluence of the Atlantic, Continental and Mediterranean climates**. The proximity of the Bay of Biscay, the influence of the Pyrenees and the temperate influence of the Ebro valley are all key factors in giving Navarra its unique range of different climates.

These climatic differences mark the Navarran landscape, where more than 12,000 hectares dedicated to the Designation of Origin are distributed across the different ecosystems and crop growing conditions: slopes; river plains; plateaux; and plains. The D.O. is divided into **5 distinct wine-making areas: Baja Montaña, Valdizarbe, Tierra Estella, Ribera Alta and Ribera Baja**.

Evolution of vineyards and wineries

The last two decades have seen ongoing changes in the wine-making sector in Navarra, changes which have completely transformed the styles of wine produced and have been consistently worthwhile.

Firstly, in the eighties, **international varieties were introduced** such as Chardonnay and Cabernet Sauvignon or Merlot. These varieties started to be grown alongside the native Viura. Tempranillo and Garnacha

Later on, in the nineties, a group of **enthusiastic, demanding growers** and bodega owners came on the scene, who were ready to make drastic changes, through research aimed at achieving wines of quality. These visionaries brought fresh ideas and revolutionary wine-making concepts to the region, whilst setting themselves up as the worthy successors of the best of the area's wine-making traditions. An unrelenting movement that has now led to the incorporation of new wineries who are working on projects looking into terroir and producing original wines.

### Commitment to quality

Within this context of ongoing development and dynamism, the Denomination of Origin has taken yet another step forward in its search for quality. The approval of a new set of regulations in 2008 introduced measures permitting producers to innovate in the vineyard and in the winery alike.

A quality which can be appreciated from a consumer's point of view, with particular emphasis on wine tasting as a control to ensure that the wines live up to expectation.

### Your own style of wine

Thanks to all these natural conditions and human influences, the wines from D.O. Navarra offer a wide range of possibilities: from the famous rosé wines to juicy young red wines, from delicious Chardonnays to the great Crianza and Reserva reds, without forgetting the seductive, sweet white Muscats or Moscatels.

**Wines for all tastes and occasions**, adapted to





## 2. CENTURIES OF HISTORY

Not so long ago, a team of researchers identified plants derived from the primitive, original “*vitis silvestris*” in Navarra. This plant has been found in very few areas around the world, and it can be dated back to some five million years ago.

### Antiquity

The first documented vine growing and wine making records in Navarra are from the period in which the region was dominated by the Romans. The vestiges of former Roman wine cellars, funeral monuments and amphorae confirm the social and economic importance of vine growing during that period. Under Arab domination, the importance of the vine was maintained and, gradually, the vine growing limits were extended.



### Middle Ages

Two events furthered the progress of the vines within the region: the creation of the first monasteries in the 9th and 10th centuries, and the start of the Pilgrims's Route to Santiago de Compostela. The pilgrims brought new grape varieties to Navarra and the monasteries were pioneers in creating and disseminating new wine producing techniques.

In the 14th century, Navarra was already an important wine producing and exporting region. The early 15th century was probably the greatest period of vineyard expansion, going beyond the northern limits of Pamplona. The vine was the principal crop of the farmers in Pamplona, to such an extent that it was deemed necessary to limit the land dedicated to vineyards in order to cultivate cereals, which were essential to feed the population of the Kingdom of Navarra.







## 2. CENTURIES OF HISTORY



### Contemporary period

During the 19th century, viticulture in Navarre was at its height, however this period also marked the onset of a disease that was to prove a catastrophe. The appearance of phylloxera in France from 1856 onwards and the subsequent destruction of the vineyards of this neighbouring country led to a tremendous boost in grape cultivation in Navarre and exports to France. However, a few years later, phylloxera also reached Spain and totally destroyed vineyards in Navarre. Of the 50,000 hectares under cultivation in Navarre, 48,500 were destroyed.

This catastrophe led to an initiative to reconstruct all Spanish vineyards. Encouraged by the Navarran Government, nurseries were established to cultivate new phylloxera-resistant plants to supply the Navarran vine growers and, in addition, any vineyards in Spain requesting this new vine rootstock.

Navarra currently has 11.000 hectares planted within the five wine-producing zones.





### 3. FIVE ZONES

The Navarra Denomination of Origin comprises five wine-producing zones, which are differentiated by:

**Geographical location**  
**Orography**  
**Plantings of Varietals**  
**Soils**  
**Climate**

The five areas total a surface area of 15,000 hectares of vineyards.

**Baja Montaña**  
**Tierra Estella**  
**Valdizarbe**  
**Ribera Alta**  
**Ribera Baja**





### 3. FIVE ZONES

#### TIERRA ESTELLA

##### Location

Set to the West strip of Navarra, along the Pilgrim's Route to Santiago, bordering the Basque Country and La Rioja.

Principal town: Estella.

##### Landscape

The river Ega crosses this area and at its boundaries is the Urbasa Sierra. The hilly landscape to the north gradually flattens out to the south where the vineyards intermingle with olive and cereal plantations.

##### Surface area

1.570 hectares.

Main varieties grown

For red wine varieties, Tempranillo is of particular note (almost 30% of the total), followed by Merlot and Cabernet Sauvignon (20%) and, for the whites, Chardonnay is the most prominent variety.

##### Soils

The area comprises a mixture of soils, depending on the landscape and rock type. On the slopes of Estella and Lorca, the deep, heavy clay soils lie on multi-coloured marls formed during the Triassic period. On the remaining markedly undulating slopes, the soil thickness and stoniness varies, with fine or silty loam textures on alternate marl and sandy layers from the continental tertiary conglomerate, some with a significant red colour. Finally, on the alluvial valley floors and on the remains of the terraces of the Ega, Iruñza and Odrón Rivers, and the Montejurra glaciers, the vineyards are sited on flat, or almost flat, land with excellent drainage, deep loamy soils which are frequently made up of abundant gravel.

##### Climate

With regard to the climate, Tierra Estella is located between the sub-humid zone in the north and the

exceedingly dry zone to the south, with an average annual rainfall levels between 454 to 700 mm. The Urbasa and Andia Sierras to the north filter the influence of the Atlantic ocean, with the vineyards preferably located in the sunniest spots. In keeping with the differences in altitude and orientation, the vineyard favourable vegetation periods range between 206 days in Estella to 224 in Alzo.

##### Municipal districts and councils

Aberin, Alzo, Arellano, Armañanzas, Arróniz, Ayegui, Barbarin, Dicastillo, Desojo, El Busto, Espronceda, Estella, Igúzquiza, Lazagurria, Los Arcos, Luquin, Mendaza, Morentin, Murieta, Oteiza de la Solana, Sansol, Torralba del Río, Torres del Río, Valle de Yerri, Villamayor de Monjardín and Villatuerta, in addition to communities of grazing land of Cogullo Alto, Cogullo Bajo, Sarmindietia and Chandivar.





### 3. FIVE ZONES

#### BAJA MONTAÑA

##### Location

To the east of Navarra, bordering Aragon.  
Principal town: Sangüesa.

##### Landscape

An area marked by its hilly landscape, with abundant low wood vegetation. The few areas of cultivable land are dominated by vineyards.

##### Surface area

1,500 hectares.

Main varieties grown

Practically only red wine varieties, principally Garnacha (more than 60%) and Tempranillo (25%)

##### Soils

This area comprises a mixture of soils, depending on the landscape and rock type. On the northern most slopes the soils are of a varying depth, free from stones, and heavy textured on the grey marls from the marine Eocene period in the Lumbier basin. On the other slopes the soil thickness and stoniness varies, with fine or silty loam textures on alternate marl and sand layers from the continental tertiary of the Ebro valley. Finally, the flat land on the valley floors, and on the remains of the alluvial terraces of the Irati and Aragon rivers, is frequently characterised by abundant round gravel providing deep, loamy soils and excellent drainage for the vineyards.

##### Climate

This zone is located between the sub-humid zone to the north and the high, dry zone to the south with mean annual rainfall levels ranging from 470 to 760 mm. As a result of the differences in altitude, the favourable vegetation periods for the vineyards range between 205 days in Lerga and 234 in San Martín de Unx. This zone is the one most influenced by the Pyrenees.

##### Municipal districts and councils

Aibar, Cáseda, Eslava, Ezprogui, Gallipienzo, Javier, Leache, Lerga, Liédena, Lumbier, Sada, Sangüesa, San Martín de Unx, Ujué and the Councils of Arboniés and Domeño in the Romanzado Valley and the Councils of Rípodas, San Vicente and Tabar in the Urraul Bajo Valley.







### 3. FIVE ZONES

#### VALDIZARBE

##### Location

In central Navarra, to the south of the Pamplona basin, which is at the nerve centre of the Pilgrim's Route to Santiago through Navarra, where the route from Baja Navarra merges with that from Aragon.

Principal town: Puente La Reina.

##### Landscape

Bordered on the west by the spurs of the Sierra de Andía and, to the north, by the Sierra del Perdón, most of the Valdizarbe zone runs alongside the River Arga, forming an area of gentle hills and valleys.

##### Surface area

800 hectares.

Main varieties grown

Amongst the reds, Tempranillo, Garnacha, Cabernet and Merlot all have similar surface areas, whilst there is also some Chardonnay and Viura.

##### Soils

The soil make up is similar to the Baja Montaña zone, with a mixture of soils, depending on the landscape and rock types. In the northern most area the soils are of a varying depth, free from stones, and heavy textured on the grey marls from the marine Eocene period in the Pamplona basin. On the other slopes, the soils are based alternately on marl and sand layers of the continental tertiary, with varying thicknesses and stoniness, with fine or silty loam textures, some with a characteristic reddish colour. As in the areas mentioned above, there are also vineyards on the alluvial valley floors and on the remains of the Arga and Salado river terraces and the Sierra del Perdón glaciers, on practically flat land with no drainage problems, with deep loamy, frequently stony soils.

##### Climate

With regard to climate, this area makes up the northern boundary for vineyard cultivation in Navarra and is the most humid area. Here, like Tierra Estella, the northern Sierras limit the influence of the Atlantic and the vineyards tend to occupy the sunniest spots. Located between the sub-humid zone in the north and the exceedingly dry zone to the south, the zone has an average annual rainfall level of between 544 to 807 mm. The most favourable vegetation periods for the vineyards range between 203 days in Otazu to 227 days in Puente la Reina.

##### Municipal districts and councils

Adiós, Añorbe, Artazu, Barásoain, Biurrun, Cirauqui, Echauri, Enériz, Garinoain, Guirguillano, Legarda, Leoz, Mañeru, Mendigorria, Muruzábal.







### 3. FIVE ZONES

#### RIBERA ALTA

##### Location

Situated in the middle belt of Navarra, in the transitional area towards the southern region, with an important wine growing centre around Olite.

Principal town: Tafalla.

##### Landscape

This area has a gentle relief to the north and around the River Ega, and which gradually flattens out towards the south, where the grapevines grow alongside cereal plantations.

##### Surface area

4.000 hectares.

Main varieties grown

Tempranillo is predominant, with a wide range of other red wine varieties too, notably Garnacha. As for the whites, this area is noted for having the highest percentage of Chardonnay in the whole region and a certain amount of Moscatel.

##### Soils

The zone comprises a mixture of soils, depending upon landscape and rock type. On most of the slopes, the soil thickness and stoniness varies, with fine or silty loam textures on alternate marl and sand layers of the continental tertiary, except in some areas of Cárcar, Sesma, Lerín or Falces, where the vineyards are on shallow soils with a loam - clay texture and a marked gypsum content, precisely on alternate layers of marls and gypsum. As in other zones, the vineyards are on deep soils associated with the different quaternary alluvial terrace levels of the rivers Ega, Arga, Cidacos and Aragón, frequently with loamy and stony textures which provide excellent drainage. On the highest terraces, such as Monplanet in Olite or the Saso of Santacara, there are frequent limestone crusts at a very shallow depth.

##### Climate

With regard to the climate, this is a transitional zone located between the upper dry zone and the semi-arid one, in which the climatic transitions are very gradual, as its relief is somewhat flat. Far from the influences of the ocean and Pyrenees, this is a hotter zone than the more northern ones. Average rainfall levels annually are between 507mm and 349mm and the annual water deficit for the vineyard is around 200-300mm. The most favourable vegetation periods for the vineyards vary between 234 days in Olite and 259 in Mélida.

##### Municipal districts and councils

Artajona, Beire, Berbinzana, Cadreita, Caparrosa, Cárcar, Carcastillo, Falces, Funes, Larraga, Lerín, Lodosa, Marcilla, Mélida, Milagro, Miranda de Arga, Murillo el Cuende, Murillo el Fruto, Olite, Peralta, Pitillas, Sansoain, Santacara, Sesma, Tafalla and Villafranca.





### 3. FIVE ZONES

#### RIBERA BAJA

##### Location

Situated to the south of Navarra, in the Ebro Valley between Aragón and La Rioja.

Principal town: Tudela.

##### Landscape

A large plain, which is very flat with little vegetation, dominated by the imposing presence of the Sierra del Moncayo. A lot of land in this area is given over to market gardening in the most fertile areas.

##### Surface area

3.100 hectares.

Main varieties grown

Amongst the red wine varieties, Tempranillo is the dominant grape (40%) followed by Garnacha (30%). As far as the whites are concerned, this area boasts the largest concentration of Viura and Moscatel in the region.

##### Soils

Many of the vineyards are located on soils at different levels of quaternary terraces and the glacial formations of the river Ebro and its tributaries on the right bank. Most of the sediments come from the Iberian system. This is a flat landscape with deep, loamy soils which are often stony. Situated at shallow depths beneath the surface, limestone crusts are frequent on the higher terraces, such as the Montes de Cierzo. In the southern most part, on the gentle slopes of the zone dominated by the Moncayo, the soils are of varying thickness and stoniness, with fine or silty loam textures on alternate marl and sand layers of the continental tertiary conglomerate of the Ebro valley.

##### Climate

This is quite a homogeneous zone as far as climatic conditions are concerned, and is right in the semi-arid zone. Considering the thermal regime and the average annual levels of rainfall of between 361 and 384 mm, the vineyard water deficit is considered to be more than 300 mm per annum. The most favourable vegetation periods for the vineyard, and the longest in the D.O. Navarra, range from 227 days in Fitero to 255 in Tudela, and all the grape growing bioclimatic indexes achieve their highest values in this zone.

##### Municipal districts and councils

Ablitas, Arguedas, Barillas, Cascante, Castejón, Cintruénigo, Corella, Fitero, Monteagudo, Murchante, Tudela, Tulebras and Valtierra.





## 4. VARIETIES

In Navarra there is a wide range of white and red varieties used to make all types of wines, adapted to suit consumer tastes: rosés, non-oak aged whites and oak-aged whites, young reds and oak-aged reds, and sweet wines.

More than 70% of vineyards are dedicated to native varieties (Garnacha, Tempranillo ...), whilst the remaining 30% comprises the most famous international varieties (Cabernet Sauvignon, Chardonnay ...). 90% of the grapes produced in Navarra are red and only 10% white.

### Red varieties

Cabernet-Sauvignon  
Garnacha Tinta  
Graciano  
Merlot  
Mazuelo  
Pinot Noir  
Syrah  
Tempranillo

### White varieties

Chardonnay  
Garnacha Blanca  
Malvasía  
Moscatel de grano menudo  
Sauvignon Blanc  
Viura





## 4. VARIETIES WHITE VARIETIES

### CHARDONNAY

A white grape variety originating from the region of Burgundy of France, and the most international of the white grape varieties. It is cultivated in wine producing countries throughout the world due to its high quality and easy adaptability to different growing conditions.

Chardonnay, introduced to Navarra in the eighties and, within less than two decades, has become the dominant white variety in the region and one of the region's points of difference when it comes to the region's whites. It accounts for almost 5% of the vineyard surface area, with more than 600 hectares located in the Ribera Alta and Ribera Baja, Valdizarbe and Tierra Estella.

A grape with a lot of character, used to make wines with good acidity, body and good balance of alcohol. The aromas are generally reminiscent of citrus fruits (and tropical fruits on occasions), hay and honey. Due to its high quality, it is generally produced as a mono-varietal young wines or oak-aged wines: Chardonnay generally produces wines that are suitable for maturing and ageing in barrels.



### GARNACHA BLANCA

An indigenous white varietal, originating in Aragon, cultivated in some Spanish Mediterranean regions and in the South of France. In Navarra it is hardly grown at all although, in the last few years, some vineyards have started to be planted. It grows best in the warmer areas.

Garnacha Blanca usually produces wines that have high levels of alcohol, due to their high sugar content, low acidity and exceedingly original aromas. In some regions it is used as a complement in "coupage" or blended wines or to make naturally sweet wines. In Navarra some very interesting examples of young Garnacha Blanca wines have been produced.







## 4. VARIETIES WHITE VARIETIES

### MALVASIA

Malvasia is a variety with a long growing tradition in Spain, particularly in Navarra and La Rioja, although it should not be confused with the Malvasia grown in the Canary Islands which is also a well-established variety, but with very different characteristics.

Other names for this grape variety include "blanca roja" "blanquirroja" "tobia", "suavidad" "suvirat" and "rojal". It is not widely cultivated in Navarra with scarcely twenty hectares dedicated to it concentrated in the Validzarbe zone.

It is generally used to make young white, aromatic wines, either as a mono-varietals or in blended wines.



### SAUVIGNON BLANC

A white varietal originating in France, probably Bordeaux, although it is also traditionally grown in the region of the Haute Loire zone, making wines such as Sancerre and Pouilly Fumé.

Sauvignon Blanc is one of the most important white grape varieties which has been exported to an endless number of countries (for example, New Zealand, Chile ...) and is grown in many Spanish wine producing areas. It was authorised in Navarra in 2008 and there are very few grape plantings, mainly of an experimental nature. It is used for making young wines or barrel fermented wines. Its greatest attributes are its pale colour, good acidity and aromatic qualities. Depending on the vineyard location, its aromas can evoke notes of tropical fruit, such as passion fruit, and herbaceous notes reminiscent of gorse.





## 4. VARIETIES RED VARIETIES

### CABERNET SAUVIGNON

This red grape variety is French in origin. Originally from the region of Bordeaux it is unquestionably the grape variety with the most international reach, currently being found in wine producing countries throughout the world. It was brought to Navarra at the end of the eighties and now accounts for some 15% of the total plantings in the Denomination of Origin, constituting some 1.644 hectares. Although planted in all the five zones of Navarra, it is most widely grown in the Ribera Alta and Tierra Estella.

This variety is primarily noted for its high polyphenolic content, good levels of acidity, excellent capacity to extract good colour and its tannins, all of which give full-bodied, intensely-coloured wines. It is highly valued for making wines capable of being aged, generally barrel aged, and also as an essential component for blending, or *coupage*. It is important to harvest the grapes when fully ripe as unripe grapes tend to give the resultant wines herbaceous flavours, some bitterness and aromas normally typified as "green pepper".



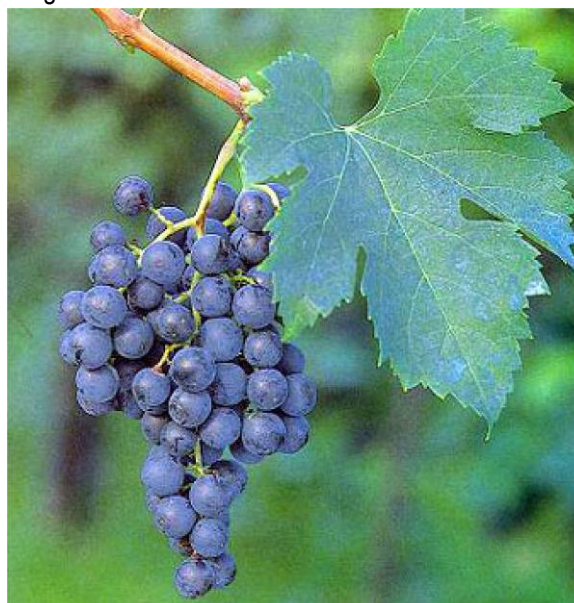
### MERLOT

Another red grape variety originating from the Bordeaux region of France, particularly from Saint Emilion. Traditionally it has served as a faithful companion and complement to Cabernet Sauvignon.

Although this grape variety has been exported to countries such as the United States, Chile, Italy, Eastern Europe, its cultivation is not as widespread as other varieties given that it is as adaptable as other varieties. Merlot was introduced to Navarra in the mid-eighties and now accounts for 14% of the planted vineyard area, with 1.540 hectares planted and is the 4th most important variety in the region. Although it is present throughout the D.O., it is predominantly grown in the Ribera Alta and Ribera Baja.

This grape variety produces wines with intense, high quality fruity aromas, with good body and acidity. The tannins are prominent yet smooth. It is used for young wines and for wines destined for oak-ageing, either as a mono-varietal wine or in a blend.

Blended with Tempranillo and Cabernet Sauvignon, this varietal produces a modern, daring blend or *"coupage"* which the Navarran wines have come to be recognised for. Similarly, there are some magnificent examples of oak-aged wines made with Merlot.







## 4. VARIETIES RED VARIETIES

### GARNACHA TINTA

A red grape variety of Spanish origin, which was the most widely grown grape in the Iberian Peninsula during the last century. Garnacha is widespread in Spain, where it has a number of synonyms, such as "Garnacho tinto", "tinto aragonés", "alicante", "navarra", "garnatxa"... and in other countries it is known as "grenache", "roussillon rouge", "granaccia", "uva di Spagne", "cannonau"...

It appears that Garnacha originated in Alicante, spread to the rest of Spain and then into France and Italy; it was brought into Navarra from Aragon. Over the last few decades it has also been exported to other continents such as Australia, where it is now very popular.

In the past this variety was widely grown in Navarra, where it accounted for almost 90% of vineyard plantings in the seventies; however, it has gradually lost ground to newer varieties. At present it is still important, accounting for 24% of the total Navarran vineyard, with some 2.700 hectares, giving it second place in terms of the planted surface area. Although it is grown in all areas of the region, it is predominant in the Baja Montaña and the Ribera Baja.

This variety produces wines with a good alcohol content and acidity, it has a medium body and is aromatic. In Navarra is it used for making rosé wines, where the bleeding or "saignée" technique, in combination with the freshness and aromas of the grapes, have given unequalled results. However, some high quality young and aged red wines are also made from Garnacha.

For years it had the unfair reputation of being prone to oxidation, producing short-lived wines. Fortunately its potential for making wines destined for ageing is now known and the quality of its wines are being recognised.





## 4. VARIETIES RED VARIETIES

### GRACIANO

A red grape variety, originally from La Rioja and Navarra, which is now generating fresh interest amongst producers of quality wines in many wine producing regions in Spain.

Despite its excellent blending capabilities, there are few vineyards growing this variety in Spain (0.02%), with 23.4% of the total concentrated in La Rioja and 31.4% in Navarra. Graciano has a long history in Navarra, although it has always occupied a very small surface area, with just over 1% of vineyards planted (some 170 hectares). It is principally grown in the Ribera Alta and Ribera Baja.

The wines are noted for their very intense colour, due to the high concentration of colouring matter, high acidity and full body (abundant tannins). Good climatic conditions are required for optimum ripening, something which only normally happens in great vintages. It is generally used as a complement to other varieties (in *coupages*), although it can be used to make mono-varietal wines. In Navarra you can find some top quality young and oak-aged wines made exclusively from Graciano.



### MAZUELO

This variety is also known as "Mazuela", "Cariñena" or "Carignan". It is a Spanish varietal which is thought to originate from the regions of Navarra and La Rioja, whilst being traditionally grown in Catalonia and in the southeast of France. It has also recently been introduced into other countries such as Australia and the United States.

It has never been widely grown in Navarra, with little over 54 hectares planted, which accounts for 1% of vineyards, planted mainly in the Ribera Baja.

It produces fruity, medium bodied wines with a pale colour and high acidity. It is generally used in blended wines to provide freshness (acidity), although there are also some very interesting mono-varietal oak-aged wines now being produced.







## 4. VARIETIES RED VARIETIES

### PINOT NOIR

Although this red wine variety, originating from the French region of Burgundy (Bourgogne), is grown in other countries such as Italy, Switzerland, New Zealand, United States, it is not so internationally widespread as other varieties due to the fact that it is difficult to grow and is particularly sensitive to climatic conditions.

Pinot Noir has just been authorised in Navarra, in 2008, and there are only a few experimental vineyards currently planted. Its suitability for more northern climates initially suggests that it should be ideally suited to the cooler areas of the region, such as Valdizarbe and Tierra Estella.

The wines obtained with Pinot Noir are delicate, light in colour, with good acidity and medium in body. It is generally vinified as a mono-varietal for young wines and oak-aged wines alike, with the best results achieved in the latter. It is important to note that in the French region of Champagne Pinot Noir is used to make "*blanc de noirs*" wines – literally "white of reds" – to make white wines from red grapes which is used as the base for the famous local sparkling wines.



### SYRAH

A red grape variety which is thought to have originated from the Middle East, probably, more specifically, in Iran, although today's grape comes principally from the Northern Rhône, in France.

Over the last few decades, this grape variety has been very much in fashion and is grown in numerous countries. Particular mention should be made of Australia where Shiraz (the Anglo-Saxon version of its name) has become the principal grape variety associated with the country. It was authorised for production in Navarra in 2008, where just a few experimental plantings currently exist.

Wines made with Syrah are noted for their intense colour, full body, and spicy, fruit flavours and aromas. This variety gives some very good results in wines aged in oak barrels; it also produces some excellent young wines. It is either made as a mono-varietal or as a blend, and is a very good complement to Garnacha.





## 4. VARIETIES RED VARIETIES

### TEMPRANILLO

This red grape variety originated from Spain, probably in La Rioja. Tempranillo means "little early one" which refers to the fact that it ripens early in the season.

Over the past few decades it has become the Spain's leading red grape variety and is an ambassador for Spanish wines throughout the world. It is grown in most Spanish wine producing regions and in other countries such as Portugal, the United States, Australia, Argentina, etc. It has many different names (or synonyms): Tinta Fina, Tinta del País, Valdepeñas, Cencibel, Ull de Llebre, Aragonés, Tinta Roriz ...

A theory put forward by the prestigious specialist, Luis Hidalgo, links Tempranillo to the Pinot Noir grape from the region of Burgundy in France. It is thought that the variety may have been brought to Spain, like many others, via the Pilgrim's Route to Santiago de Compostela. Although this variety has been grown in Navarra for a long time, it has only gained popularity over the last two decades, and is now the leading red grape variety planted in the D.O. with 3.600 hectares accounting for 33% of the total planted area. It is grown throughout the region, although it is more predominant in the Ribera Alta, Ribera Baja and Tierra Estella.

Tempranillo wines are generally of a medium to dark intensity, with medium levels of acidity, good body and with aromas reminiscent of blackberries and liquorice. It is used for young, generally mono-varietal wines, but also lends itself well to barrel ageing, where it is normally blended with other varieties.





## 5. WINES OF D.O. NAVARRA WHITES

### Young Viura wines and Viura-Chardonnay blends

These are fresh, fruity wines which must be consumed within the year following the harvest. Many commercial wineries and co-operatives sell these wines. Their pale, yellow colour and smooth mint-fruity nose make them ideal for aperitifs or for very light starters.

### Non-barrel aged Chardonnays

More structured and acidic than the previous wines, these are longer on the palate and can be consumed within 2 - 3 years of being made. They have an intense straw yellow colour, with marked fruit flavours on the nose (fresh pineapple, green apple, pomegranate, mango, sometimes even melon). On the palate, there is a good freshness of acidity making them a good accompaniment to fish and smoked foods.

### Barrel-fermented Chardonnays

These are the true aristocrats of the Navarran whites. They are always made from low-yielding vineyards and harvested with great care. The best grape musts are fermented in new oak barrels (renewed each and every year) and, after remaining in contact with the lees for 6 months, in the noblest of Burgundy styles, the wines are racked and bottled. These are wines that improve with the passing of time and they are marketed under a *Crianza* or *Reserva* label. These wines have a golden yellow colour with a complex nose with smokey notes, and aromas of butter, hazelnuts and ripe fruit, and are the perfect partner for oily fish such as sea bream or sea bass.







## 5. WINES OF D.O. NAVARRA ROSÉS

Navarra has a long standing reputation for its rosés, wines which were formerly the true flagship of the D.O. Their reputation for quality is still going from strength to strength, supported by an increasingly demanding wine-making techniques and regulations.

Garnacha as a mono-varietal wine, or blended with Tempranillo and Cabernet Sauvignon, is produced using the select "*saignée*" or bleeding-off technique, to give wines of an evocative colour, with a rich fruity aroma (wild strawberries, raspberries, pomegranate, ...) whilst being fresh on the palate.

These wines must be consumed within a year of the harvest. They are very good accompaniments to starters (rice, pasta), as well as being an essential companion over the long, hot summer months.







## 5. WINES OF D.O. NAVARRA REDS

### Young and Oaked reds

Garnacha or Tempranillo (and Merlot or Cabernet Sauvignon to a lesser extent) are used to make wines with a lovely scarlet purple colour. On the nose these wines are brimming with notes of liquorice and delicious wild berries, black and red berry fruit (e.g. blackcurrants and blackberries, strawberries and raspberries).

As far as the oaked reds are concerned, they spend a minimum of three months in oak barrel which affords them a flavourful structure. Sweet and lively in the mouth, these wines are the perfect companion or appetizers such as cured meats, pâtés, local cheeses and even salt cod dishes with sauces.

### Crianza reds

Under the Denomination of Origin regulations, these wines cannot be launched onto the market until a minimum period of two years has elapsed, counted from December of the wine harvest year, including one year's maturation in barrel. Tempranillo, Cabernet Sauvignon and Merlot are the predominant varieties used to make these wines characterised by a selective ageing process which gives them a beautiful cherry colour with soft, red brick hues. On the nose, the fruity character of these wines is pungent, mixed with fine notes of oak and vanilla. They are powerful and flavoursome in the mouth. These wines are ideally matched with char-grilled meat, roasts, casseroles and cured cheeses.

### Reserva reds and "Icon" wines

These reds are the aristocracy of today's Navarran wines. They are sourced from nothing but the best vintages and grapes selected from the best estates. The same varieties as for Crianza are used for these wines, with Graciano often included as well.

Reserva wines are at least three years old (including at least one year in the barrel) whilst the Gran Reserva wines are at least five years old (with at least eighteen months in the barrel). The wines are a lovely cherry red - ruby colour with soft brick-red hues, clean and brilliant. Complex on the nose, with rich in spicy nuances, these wines have a good balance of wood and a long-lasting fruit in the background. On the palate they are polished yet full-bodied and meaty.

Not content to rest on its laurels, this dynamic Navarran Denomination of Origin has gone on to develop a wide selection of top-of-the-range, premium wines which, in working terms, are known as the "Icon" or "High Expression wines": fruity, concentrated, expressive and excitingly complex. All these wines are clearly the stars of the table, as an accompaniment to game dishes and to other gastronomic delights.





## 5. WINES OF LA D.O. NAVARRA SWEET WHITES

These wines, with an alcohol by volume of between 11 to 14 %, generally come from vineyards planted exclusively with the Muscat à Petits Grains (Moscatel de Grano Menudo) variety and are particularly noted for their delicacy, unctuosness and fragrance.

They should be served as an accompaniment to goat's cheese, foie gras and desserts and also can be enjoyed whilst relaxing after dinner as a post-prandial.

### Muscat liqueur wines

These are the typical wines, with a higher alcoholic strength, often with a long ageing period in oak barrels and glass demi-johns. These wines are ideally served with the typically Spanish afternoon cakes and pastries although it is also possible to match them more daringly with blue cheeses.





## 6. BACKLABELS



**Vintage:** young wines



**Natural Sweet:** sweet wines with special characteristics



**Oaked reds:** minimum 90 days in barrel



**Crianza:** 24 months ageing:  
(9 months in barrel)



**Reserva:** 60 months ageing: 12 in barrel, the remaining time in bottle



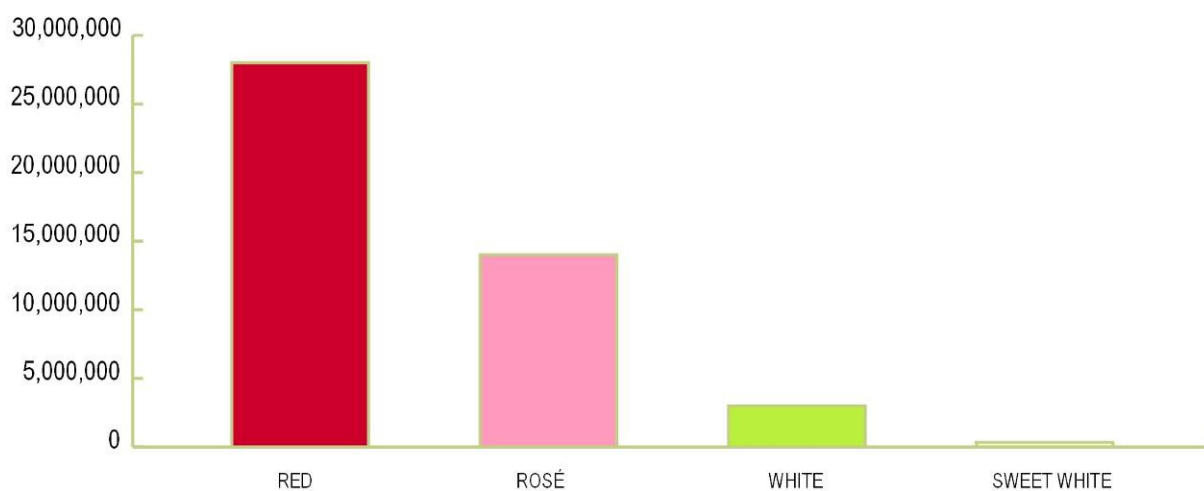
**Gran Reserva:** 60 months ageing: minimum 18 months in barrel, the remaining time in bottle)





## 9. MARKETING

### Sales by kind of wine

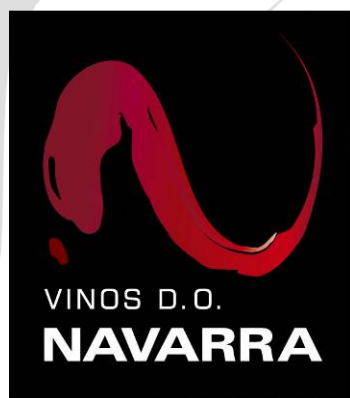


Depending on the type of wine, 60% of sales of wines from D.O.Navarra are red wine, 30% rosé and about 10% of white wine.

In the hotel and restaurant sectors Navarra has consolidated consumer demand and is in the top ten requested wine regions.







The information contained in this dossier can be used without citing sources.

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