

## PENEDÈS (CATALONIA, SPAIN)

The Penedès region stretches between the Mediterranean coast and inland mountains. Its varied elevations and warm, mild climate create ideal conditions for Spain's iconic sparkling wines, especially those made from native Catalan grapes. Known for its long heritage of traditional-method production, Penedès is one of Europe's most important sparkling wine regions.

### BERCEO CAVA BRUT

- **Region:** Penedès, Catalonia, Spain
- **Winery:** Founded in 1872, Bodegas Berceo is one of Rioja's historic gravity-fed wineries, built over medieval castle tunnels that now serve as naturally cooled aging cellars. Named for the 13th-century poet Gonzalo de Berceo, who famously praised wine in his writings.
- **Varietals:** Xarel·lo, Macabeo, Parellada
- **Winemaker Notes:** The wine shows lemon-yellow color, bright and clean, with a persistent release of bubbles. Aromas highlight citrus fruits (lemon, grapefruit) alongside pastry and honey notes from aging. The palate is fresh, pleasant, and fruity, with balanced acidity and a long finish.
- **Aging Process:** Made using the traditional method of DO Cava, with a second fermentation in the bottle followed by aging and disgorgement.
- **Pairings:** Risotto, fish, seafood, white meats, or enjoyed as an aperitif.

---

## RÍAS BAIXAS (GALICIA, SPAIN)

Rías Baixas, on Spain's northwestern coast, is defined by cool maritime breezes, granitic soils, and lush green landscapes. Albariño thrives here, producing some of the world's most acclaimed aromatic whites—bright, saline, and shaped by the Atlantic Ocean's influence.

### BODEGAS EIDOSELA ALBARIÑO

- **Region:** Condado do Tea, Rías Baixas, Spain
- **Winery:** Founded by a cooperative of growers in 2003, Bodegas Eidosela is located in the Miño River valley, where granitic soils and Atlantic influence shape their fresh, expressive Albariños. The winery emphasizes quality through modern vinification and strict vineyard selection.
- **Varietals:** 100% Albariño
- **Winemaker Notes:** The Albariño shows freshness, citrus-driven aromas, and balanced acidity typical of the region's Atlantic climate.
- **Aging Process:** Vinified in stainless steel to preserve purity, aromatics, and natural acidity.
- **Pairings:** Ideal with shellfish, steamed mussels, grilled fish, fresh cheeses, and light tapas, reflecting the region's seafood-focused cuisine.

## RIBERA DEL DUERO (CASTILLA Y LEÓN, SPAIN)

Ribera del Duero is known for high-altitude vineyards, intense sunlight, and dramatic diurnal swings. These conditions produce Tempranillo wines of great concentration, dark fruit, and firm tannic structure, some of the most celebrated reds in Spain.

## BODEGAS Y VIÑEDOS VALDERIZ

- **Region:** Ribera del Duero D.O., Spain
- **Winery:** Valderiz is a multigenerational family estate in Roa de Duero, representing seven generations of vine growers. Today, 148 acres of organically and biodynamically farmed vineyards are spread across 35 plots, many grafted from 100-year-old family vines. The estate is a leader in organic and biodynamic viticulture in Ribera del Duero.
- **Varietals:** 95% Tinta del País (Tempranillo), 5% Albilllo
- **Winemaker Notes:** Winemaking is gentle and traditional, with spontaneous fermentation using native yeasts, long cold macerations, and absolutely no artificial additives. Aromatics and structure are shaped through careful extraction and meticulous monitoring.
- **Aging Process:** Aged 22 months in 225L barrels: 80% French oak, 20% American; 50% new oak and 50% first-year oak. Malolactic fermentation occurs 50% in barrel and 50% in cement.
- **Pairings:** Pairs beautifully with grilled lamb, roasted meats, hearty stews, and aged cheeses, complementing the depth and power of Ribera Tempranillo.

---

## RIOJA (RIOJA ALTA, SPAIN)

Rioja is Spain's most storied wine region, known for Tempranillo-based blends aged extensively in oak. Rioja Alta, with its cooler climate and higher elevation, produces wines of finesse, longevity, and classic balance—hallmarks of traditional Rioja Reservas.

## MARQUÉS DE MURRIETA RIOJA RESERVA

- **Region:** Rioja Alta, Spain
- **Winery:** Founded in 1852, Marqués de Murrieta is one of Rioja's most historic estates and a pioneer of the region's fine-wine tradition. Today, the Cebrián-Sagarriga family oversees the 741-acre Ygay Estate, often described as a living museum of Rioja, where the 19th-century château and restored cellars stand alongside cutting-edge winemaking facilities, embodying Murrieta's philosophy of honoring tradition while embracing innovation.
- **Varietals:** 82% Tempranillo, 8% Graciano, 7% Mazuelo, 3% Garnacha
- **Winemaker Notes:** The 2020 Reserva is described as elegant, balanced, and precise, with ripe fruit qualities integrated with refined oak. It offers an appealing fragrance and an indelible finish, emblematic of Murrieta's classic style.
- **Aging Process:** Aged 24 months in new and semi-new American oak barrels, followed by 1.5 years in bottle before release. Fermentation takes place in stainless steel with regular pump-overs and punch-downs for gentle extraction.
- **Pairings:** Pairs beautifully with milk-fed lamb chops, suckling pig confit, asparagus, and dishes featuring caramelized apple. Decant 20 minutes before serving.