A PURE SENSE OF PLACE

Hidden in the high plains of Castilla y León in Northern Spain, the regions of Ribera del Duero and Rueda possess an unusual beauty. The landscape looks alternately like the beach, the desert or the moon. The climate is almost inhospitable to human life.

But in these harsh conditions indigenous grapes thrive. In Ribera del Duero, Tempranillo—a hearty, thick-skinned version of its cousin in Rioja, [known locally as Tinto Fino]—survives scorching summers and frigid winters to produce bold red wines of incredible depth and structure. In Rueda, the vines of Verdejo grapes feed off the rocky soils to yield herbaceous, aromatic whites.

AN INDEPENDENT SPIRIT

There’s something timeless and untouched about the culture of Castilla y León. Here sustainability isn’t a trend, it’s a tradition. Before they were “discovered” by the outside world, many local producers were making wine simply as a labor of love, not a path to prosperity.

That DIY spirit continues today. In Ribera and Rueda, wines aren’t fashioned by focus groups and consultants, but by small family farms doing what they’ve been doing for generations.

FROM “BEST KEPT SECRET” TO “NEXT BIG THING”

As any experienced traveler knows, you can always judge the authenticity of a restaurant by the number of locals in the dining room. Apply that logic to Spanish wine, and all signs point to Ribera and Rueda.

Crisp, citrusy Rueda Verdejo is Spain’s most popular white wine. The heavenly pairing of Ribera reds with roast pork and lamb have made them a celebrated staple of local gastronomy.

Yet, with broad and growing appeal, their days as Spain’s “best kept secret” may be numbered. Both refreshing Ruedas and robust Ribera del Dueros serve as a more sophisticated step-up from what many Americans are already drinking. This combination of authenticity and accessibility arms wine sellers with a rare double threat. One that is equally suited for intrepid oenophiles looking to further explore Spain, and novices beginning to baby-step their way into the intimidating world of real wine.

WHAT’S NEXT FROM SPAIN

VINO AUTÉNTICO

The winemakers of D.O. Ribera del Duero and D.O. Rueda were locavore, artisanal, and sustainable long before those terms even existed. Their wines reflect an ancient tradition and a singular sense of place, yet have a timeless appeal that knows no borders.

For more information, please contact Info@RiberaRuedaWine.com.
www.riberaruedawine.com  @RiberaRuedaWine
**VERDEJO PROFILE**

- Pale straw to bright yellow in color
- Aromas of fennel and white peaches
- Lush, smooth and citrusy
- Bright, balanced and refreshing

**STYLES**

- **RUEDA**: 50% Minimum Verdejo
- **RUEDA VERDEJO**: 85% Minimum Verdejo
- **SAUVIGNON BLANC**: 85% Minimum Sauvignon Blanc
- **RUEDA DORADO**: Barrel-aged at least 2 years; similar to amontillado sherry
- **RUEDA ESPUMOSO**: Traditional method sparkling; aged on lees, 9 months in bottle

**PAIRS WITH**

- Seafood, salads, fresh cheeses, spicy foods

**COMPARE TO**

- A fuller-bodied, more aromatic Sauvignon Blanc

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**TEMPRANILLO PROFILE**

- Dark cherry to deep purple in color
- Aromas of ripe fruit, vanilla and spice
- Rich, full-bodied and structured
- Complex with a long, pleasant finish

**STYLES**

- **CRIANZA**: 1+ year(s) in barrel
- **RESERVA**: 1+ years in barrel, 2+ years in bottle
- **GRAN RESERVA**: 2+ years in barrel, 3+ years in bottle
- **COSECHA**: Wines that do not fall within the defined aging specifications but often meet or exceed classification requirements

**PAIRS WITH**

- Roast pork and lamb, aged cheeses, pizza and anything grilled

**COMPARE TO**

- A more nuanced California Cabernet Sauvignon

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**HISTORY**

Wine production dates back to the 12th Century when King Alfonso VI offered lands to monasteries. Rueda was the first D.O. approved in Castilla y León in 1980, and is currently home to approximately 70 wineries.

**TECHNIQUES & TERROIR**

- Extreme climate, old vines and oak aging give Ribera wines depth and complexity.
- • The native Spanish grape Tempranillo (known locally as Tinto Fino) makes up 95% of the grapes in the D.O.
- • Extreme temperature swings breed grapes that are ripe and structured
- • Soils ranging from sand and clay by the river, to marl and limestone on the slopes, yield a range of nuance and complexity
- • 1/3 of the vines are 50+ years old (3% are 100+)
- • Aged in French, American and occasionally Eastern European oak

**TECHNIQUES & TERROIR**

- Stressful growing conditions and mineral-rich soils give Rueda wines their distinct quality and character.
- • Rueda is ground zero for Verdejo, Spain's #1 white wine varietal
- • Temperature shifts of 50° a day balance sugar and acidity
- • Heavy sun and low rainfall ensure only the fittest vines survive
- • Gravel soils, rich in lime and iron, yield complex, aromatic fruit
- • Nighttime harvesting and stainless steel/concrete fermentation encourage freshness and acidity

**HISTORY**

Winemaking here goes back over 2,000 years, as evidenced by the unearthing of an ancient mosaic of Bacchus. In 1982, when the D.O. was founded, there were only nine wineries. Today, there are more than 300.