



GARNACHA & GRENACHE

European Quality Wines
from France and Spain

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THE PGIs AND PDOs OF GARNACHA/GRENACHE



History of European Garnacha/Grenache

SPANISH BEGINNINGS

(A long, long time ago...)

Botanical evidence strongly suggests Garnacha (a.k.a. Grenache) originated in Spain's Northeastern region of what it's now Aragón, where it is well adapted. Garnacha seeds and leaves have been carbon dated back to 153 BCE, and its first known written reference dates back to 1513. Wine from Grenache actually predates written records, so these high-quality wines are their own best witness to Garnacha's long European history.

EUROPEAN EXPANSION

(1300s - 1400s)

During the expansion of the Crown of Aragón, through the 14th and 15th centuries, Garnacha/Grenache comes along, finding a home in the Roussillon and Southern France, Sardinia and parts of Greece.

OLD VINES, NEW WINES

(TODAY!)

As winemakers and wine lovers return to their cherished roots, Garnacha/Grenache is poised for rediscovery, especially the contemporary varietal renditions from its homeland -the Spanish Protected Designations of Origin (PDOs) of Calatayud, Campo de Borja, Cariñena, Somontano, Terra Alta and PDOs & Protected Geographical Indications (PGIs) in Roussillon's area-

THE MODERN ERA

(1700s - 1900s)

In the 18th and 20th centuries, Garnacha expands beyond Europe, entering Africa with the French colonies and launching the wine industry of Australia, before being overtaken by Shiraz. Until the 1990s, red Grenache remained the most widely planted red grape in the world.



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European Garnacha Grenache suggested diverse pairings!

European quality Garnacha/Grenache is one of the world's oldest (153 BCE) and most widely planted wine grapes, being the seventh most-planted grape variety in the world (and fifth in reds), as well as the 3rd most widely planted variety in Europe for quality wines. Luscious, fruity and very diverse, it is perfectly suited to Euro-Mediterranean climate and terroirs, where it can reveal its most intense and enamoring expressions.

With red, white, grey and peluda variants, and an innate ability to reflect terroir, Garnacha/Grenache yields a broad range of wines and is capable of a great diversity. What all these wines have in common, however, is excellent balance and an expressive nature that is the hallmark of Garnacha/Grenache.

SPARKLING WINES

FRESH AND YOUTHFUL

- Fruity and flowery notes.
- Cariñena, Cava and Campo de Borja.
- Fresh fruits, shellfish, seafood, roasted duck, roasted chicken, tempura and spring-rolls.

LIGHT BODIED WHITES

LIGHT, CRISP & MINERAL

- Apple, peach, lemon, quince and saline.
- Calatayud, Campo de Borja, Cariñena, Somontano, Terra Alta and Roussillon.
- Sushi, sashimi, kimbab, fish balls, tempura, spring rolls, scallop, Cantonese rice, and combination of fruits (mango, litchi, watermelon, dragon fruit, ...).

FULL BODIED REDS

FULL, ROBUST & CONCENTRATED

- Blackberry, currant, allspice, anise and tobacco.
- Calatayud, Campo de Borja, Cariñena, Somontano, Terra Alta and Roussillon.
- Kobe beef, Korean barbecue, sour sweet pork fried, spicy Sichuan meats and roasted beef with black sauce.

FORTIFIED SWEET WINES

FRUITY, GENEROUS & SWEET

- Dried fruits, jams, leather, coffee and cocoa.
- Roussillon (Maury, Rivesaltes).
- Marinated white meat with soy sauce, jellyfish, spicy Asian food, dishes with ginger sauce, rice pineapple, combination of fruits (mango, litchi, watermelon, dragon fruit ...), rice cake and mango pudding.

PLUMP, RICH & ROUNDED

- Citrus oils, honey, flowers, currants and melon.
- Calatayud, Campo de Borja, Cariñena, Somontano, Terra Alta and Roussillon.
- Barbecued pork, pad Thai, tofu, shrimp, boiled and roasted chicken, abalone, grilled salmon, squid, mushrooms and cold noodles.

ROSÉ

FRESH, FRUITY & BRIGHT

- Strawberry, raspberry, cherry and pepper.
- Calatayud, Campo de Borja, Cariñena, Somontano, Terra Alta and Roussillon.
- Roasted Peking duck, barbecued meat combination, deep fried crispy chicken, beef teriyaki, laksa spice noodles soup, curry with meat and vegetables, bulgogi, kimchi pancake and yakitori.

FULL BODIED WHITES

DELICIOUS, FRUITY & REFRESHING

- Strawberry, watermelon, rhubarb and roses.
- Calatayud, Campo de Borja, Cariñena, Somontano, Terra Alta and Roussillon.
- Chicken, tofu, bibimbap, tempura, sautéed vegetables, grilled fish (tuna, salmon ...), squid and dumplings.

LIGHT BODIED REDS

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Tasting Notes

PRODUCER _____



NAME _____

VARIETY _____

VINTAGE _____

DATE _____

VINEYARD/PARCEL _____

APPELLATION (PGI/PDO)   _____

COUNTRY _____

LOOK

INTENSITY



- PALE
- MEDIUM
- DEEP

COLOR

- PURPLE
- STRAW
- PINK
- RUBY
- YELLOW
- SALMON
- GARNET
- GOLD
- COPPER
- TAWNY
- PALE STRAW
- AMBER
- BROWN

SMELL

(fruit, herb, spice, oak, earth and other aromas)

TASTE

(describe taste, texture, astringency, finish, length and complexity)

BODY

Light Med-light Medium Med-full Full

TANNIN

Low Med-low Medium Med-high High

ACIDITY

Low Med-low Medium Med-high High

ALCOHOL

<10% 10-11.5% 11.5-13% 13.5-15% >15%

SWEET

Dry Off-dry Medium Sweet Very sweet

REMARKS

RATING

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PALE

MEDIUM

DEEP

COLOR

PURPLE STRAW PINK

RUBY YELLOW SALMON

GARNET GOLD COPPER

TAWNY PALE STRAW

AMBER

BROWN



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European Quality Garnacha/Grenache guaranteed!

It takes a great deal of care, extremely low yields and decades old vines to make European's Garnacha/Grenache reach all of its potential and the results vary wildly from very light to some of the richest, most concentrated wines on Earth. This strive for perfection has earned the variety wide acclaimed from wine lovers all over the world.

Wine growers from Garnacha/Grenache birthplace in Spain and France are demonstrating a renewed focus in varietal Garnacha/Grenache. As part of the European Union (EU) Protected Designations of Origin (PDOs) and Protected Geographical Indications (PGIs), the wines from Calatayud, Campo de Borja, Cariñena, Somontano, Terra Alta and Roussillon, carry a guarantee of their provenance and quality, with their regional names, characteristics and products protected by EU Geographical Indications. By ensuring ongoing quality by relevant checks, controls and traceability systems that differentiate the products and raise their profiles, each appellation produces wines that share common traits but are unique to their region.

If you see PDO or PGI labels on any food or drinks, you can rest assured that you will be rewarded with excellent quality and European standards (safety, traceability, authenticity, labelling, nutritional and health aspects, animal welfare, respect for the environment and sustainability, and the characteristics of agricultural and food products, particularly in terms of their quality, taste, diversity or traditions; among others).

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