

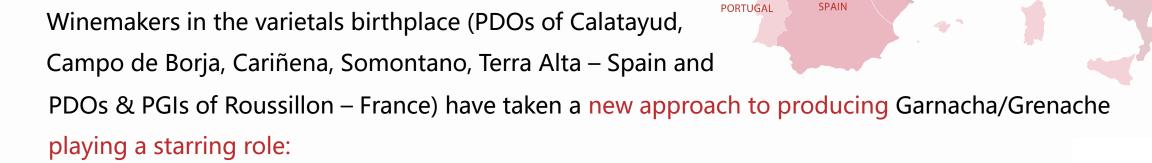
Facts

- 7th most-planted grape variety in the world (5th in reds)
 One of the oldest varietals (153 BCE).
- 97% of the globe's Garnacha/Grenache is planted in EUROPE.
- Spain and France keep the highest concentration of old vines in the World.









- Respecting very low natural yields.
- Taking advantage of the old vines and their suitability to the unique terroir.
- Combining modern techniques and old traditions.

Producing Garnacha/Grenache wines of exceptional character and concentration.

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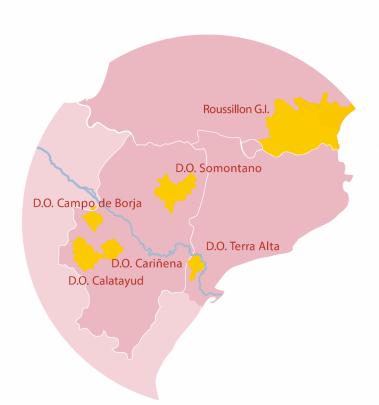




FRANCE

ITALY

Origin



These Spanish appellations along with French Roussillon PDOs and PGIs share a common devotion to **Garnacha/Grenache**; a majority of their vineyards are planted to the variety.

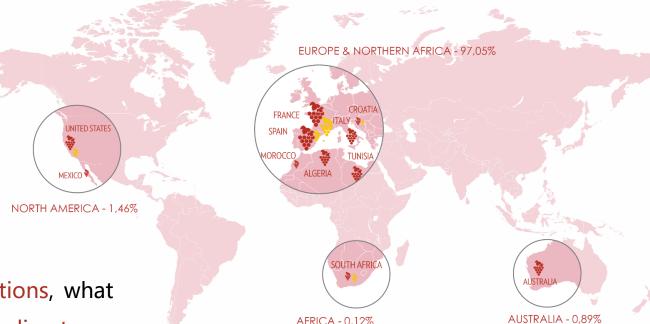
- They represent one of the largest concentration of quality Garnacha/Grenache wines in Europe.
- Their wines express the diversity of soils and styles found in these regions.





History

According to ampelographic evidence, Garnacha/Grenache most likely originated in northeastern Spain.



Garnacha/Grenache needs hot and dry conditions, what makes it the ideal grape for the Mediterranean climate.

From its original land, it spread to the south and east to regions that were under the Crown of Aragón. As a result, Garnacha/Grenache has a long history in southern France, Corsica, Sardinia, southern Italy, and then expanded to Sicily, Croatia, Greece and even Australia, in addition to its **European native land.**



European Quality





These products have a provenance and quality guaranteed by the EU; the Geographical Indications (GI), including: Protected Designation of Origin (PDO) and Protected Geographical Indication (PGI). If you see these labels on any food or drinks, you can rest assured that you will be rewarded with excellent quality and European agricultural production methods standards:

- Food safety
- Traceability
- Authenticity
- Animal welfare

- Respect for the environment
- Sustainability
- Labelling
- Nutritional and health aspects

- Quality
- Taste
- Diversity
- Traditions





Spanish Appellations (PDO)









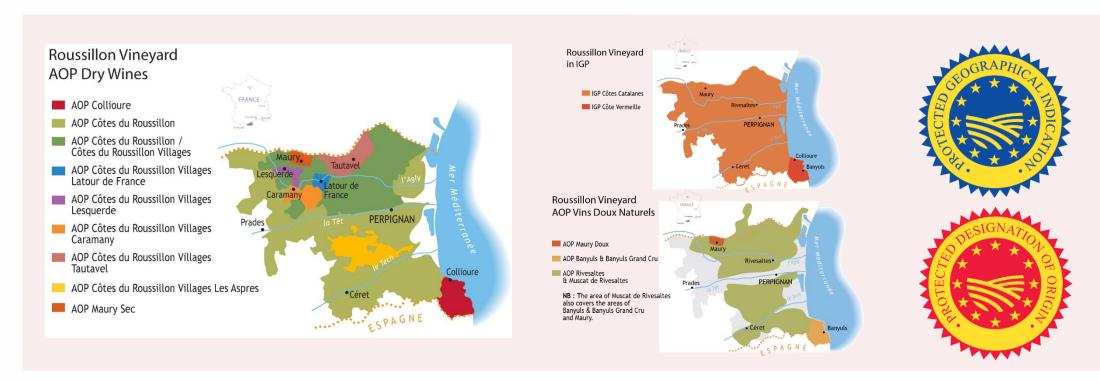








France Appellations (AOP & IGP)





Diversity







Diversity

Garnacha/Grenache, whether sparkling, red, white, rosé or sweet (natural or fortified sweet wines) is highly sensitive to growing conditions. Depending on soil, climate and elevation, it can produce wines in a wide range of styles.







Elements

Soils

Garnacha/Grenache can produce excellent wines on a variety of poor soils: slates, clay and pebbles, granite and limestone, on a pure terroir expression.

Limited water resources and strong winds

It is highly drought-resistant and produces more concentrated wines when water is limited.

Garnacha/Grenache sturdy wood makes it able to withstand the strong winds of the Mediterranean valleys (the Cierzo and Garbinada in Spain and the Tramuntana in France) which helps to keep the clusters dry and healthy.





Sustanaibility

Arguably "the Most Eco-Friendly Grape in the World"

World Climate Change and Wine Conference with Kofi Annan (Marbella, 2011)



- Healthy strong winds
- Drought resistant
- Disease and pressure resistant
- Eco-friendly vineyard practices
- Old vines natural low yields





Old Vines

Europe holds a treasure trove of old Garnacha/Grenache vines.

In today's quest for world-class quality, old vines are **cherished**.



Not only do their low yields produce more concentrated flavor and ageability, their well established deep root systems deliver better expressions of terroir – especially in mineral-like characters, and better resist increasingly hot weather conditions.











QUALITY AGRICULTURAL PRODUCTS

