

Wine in the Cordoba Region and Wine specifically from Montilla, Spain

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BASIC WINE GUIDE



Wine Glasses



Decoding a Wine Label

The Producer
The winery's name is not always the most obvious. Many bottles show the largest text after the region such as "Bordeaux". It's also common to see the wine brand named, such as "The Pinotner". If you like the wine learn what winery produced it.

The Vintage
Every year changes in weather affect the flavor of wine grapes. Some vintages taste better than others, so pay attention.

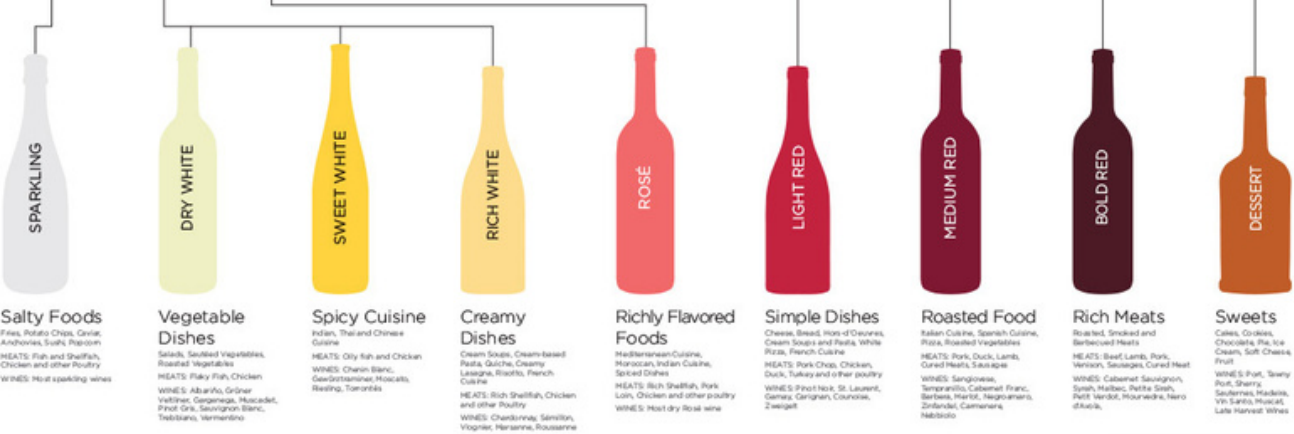
The Variety
In the US, a wine must contain at least 75% of the listed variety in countries where wine is named after the region learn the associated grapes. (ie. Rioja is Tempranillo, Beaujolais is Gamay, & Red Burgundy is Pinot Noir)

The Region
Where exactly does the wine come from? Some regions are better at certain types of grape varieties than others. For instance, Columbia Valley is known for bold red wine like Syrah.

Subtleties
By law, wines with over 10 ppm (parts per million) must list content. Most wines range from 20-200 ppm which is nominal compared to most commercially dried fruit.

Alcohol Level
The alcohol level can help distinguish how bold the wine tastes. A red wine with over 14.5% alcohol by volume will taste bolder than a red wine with 12.5% ABV.

Wine with Food



Tasting Tips



Wine Aromas



Montilla Region

General Information

The Montilla region is home to rich dessert wine fermented between 14% and 16% alcohol, leaving behind a sugary taste. They mature the wine using the Solera system, allowing it to grow into maturity and provide uniqueness slowly.

Location: Montilla is a denominación de Origen zone within southern Spain, more specifically Andalucía.

History: The wines in the Montilla-Moriles region have been widely known for centuries. The wine region goes as far back as the 8th century, becoming one of the oldest wines in the Andalucía region. The Montilla-Moriles region began creating more marketable wine like Malaga and Sherry. It was not until 1945 were they granted DO (Denominación de Origen).

<https://www.wine-searcher.com/regions-montilla-moriles#:~:text=Montilla%2DMoriles%20is%20a%20DO,of%20Andalucia's%20DO%20wine%20regions.>

Overview & Why Montilla Wine

“Montilla's sweet wines are made differently from the dry ones. After picking, the grapes are spread on straw mats to dry for a week or more. Now the thin skins become an advantage because they allow for more water loss and thus more concentration of sugar in the grapes, which lose up to 60% of their weight in the process. The dried grapes are pressed twice, the first time in a normal grape press, the second with a steel press that extracts the last 15% of the must, or juice without breaking the grape seeds or stems. (Bodegas del Pino's website has a video on the process that also gives a sense of the region's terrain.)”



Sherry Wine

General Information

“Wine made and bottled in Montilla-Moriles cannot be labeled Sherry, a term that may only be used for wine bottled in the area around Jerez. Thus the winemakers of Montilla-Moriles can't call their wine by the name that most customers would use for it but instead must use only a style of Sherry - Fino, Amontillado, Oloroso, Palo Cortado or Pedro Ximenez, a sweet wine and the one for which the region is best known.”



Fino



Amontillado



Oloroso



Palo Cortado



Pedro Ximenez

Montilla Grapes

General Information

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Montilla Map



<https://www.sherrynotes.com/2015/background/montilla-moriles/>

Region

GRAPES FROM THE REGION

Baladi Verdejo

“Synonym (also Baladi) for the grape variety Cayetana Blanca”

The white grape variety

<https://glossary.wein.plus/cayetana-blanca>

“Cayetana Blanca was the third most planted white grape variety in Spain, with 39,919 ha (98,640 acres) in 2015, totalling 4% of the grapes and 9% of the white variety hectarage.”

J. Robinson Jancis Robinson's Wine Course Third Edition pg 101
Abbeville Press 2003 ISBN 0-7892-0883-0

“The main grapes grown in this warm region (soils here are mainly chalk, limestone, and sand) are Pedro Ximenez (far and away the bulk of the crop), Moscatel, Airen, Baladi, Verdejo and Torrontes. The incredibly sweet Amontillado style, meaning in the style of Montilla, refers to wine made from grapes raisinized in the sun.”

https://www.wineaccess.com/store/wineries/alvear/?ordering=-expert_rating

Grapes from region

Moscatel de Grano Menudo

““Synonym (also Baladi) for the grape variety Cayetana Blanca”

“White grape variety Amor blanco, as it is known in the Canary Islands; Baladí, also known as Baladi-Verdejo or Balay in Córdoba, Verdeja, Belledy; Cagazal or Cazagal, also Navas...also Cayetana blanca, also known as Cayetana or Jaén...”

“It is grown mainly in the south of Spain, especially in Extremadura and in the Jerez region where it is distilled for use in brandy production.”

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Grapes from region

Moscatel de Alejandria *“the most versatile grape”*

“The white wines elaborated with Moscatel of Alexandria are characterized by a great aromatic load with a wide fruit fan. Very fresh in the mouth, these Moscatel wines from Alexandria tended to be fruity and sweet wines evolving in recent times towards dry and tasty wines.”

Another ancient grape. “The Moscatel de Alejandría variety is one of the oldest known varieties, and etymologically, it is thought that it may have its origin in Egypt (specifically in the city of Alexandria).”

“The Romans called it “apiana” (from apinus-a-um), “the grape of the bees”, since its sweetness and aroma attracted a large number of these insects. For their part, the Christians, during the reconquest, did not find a translation for the name that the Arabs had given it in Andalusia, and they baptized it Moscatel, because it recalled the musky smell of the rosehip.”

“Currently this variety is known by many different names: Moscatel de Málaga, Moscatel de Valencia, Moscatel de Grano Gordo, Moscatel Romano, etc...”

“It is a grape that needs hot and humid places to develop, so it is ideal for it to be grown in places near the sea, and in many areas bordering the Mediterranean Sea its cultivation is very popular.”

<https://vicentegandia.es/en/do-you-know-en/moscatel-de-alejandria-versatile-grape/>

“The fruits of the bunch are larger and oval than those of the small-grained Muscat. It is also known as Muscatel of fat grain, or Muscatel of Málaga.”

“In addition, it is also characterized by having one of the earliest harvests in Spain because the high temperatures in the growing areas allow a gradual and constant ripening. The harvest usually begins at the end of August.”

“It is used for the production of raisins, as a table grape and for the production of dry and sweet white wines, with elegant, powerful and floral aromas.”

<https://bodegasxalo.com/en/uva-moscatel-de-alejandria/>

Grapes from region

Macabeo

“Macabeo in Cava and Viura in Rioja, this versatile white grape is often blended and sometimes struggles to forge its own path.”

“Macabeo, or Viura as you'll also see it referred to, is Spain's fifth-most widely-planted grape.”

“Macabeo is one of the three main grapes commonly used in Cava (blended with Xarel-lo and Parellada).”

“When you’re tasting Macabeo/Viura, expect to find aromas of white fruit coupled with floral and sometimes aniseed notes. Macabeo/Viura wines tend to be fresh with good acidity and combine well with seafood, vegetable dishes or cheeses.”

<https://www.simplyspanishwine.com/blogs/spanish-wine-grapes/macabeo-viura>

PRIMARY FLAVORS



Honeydew



Lime Peel



Lemon Verbana



Tarragon



Hazelnut

TASTE PROFILE

Bone-dry

Medium-light Body

None Tannins

Medium Acidity

11.5–13.5% ABV

HANDLING



SERVE
45–55°F / 7–
12°C



GLASS TYPE
White



DECANT
No



CELLAR
10+ Years

FOOD PAIRING

Younger Viura wines pair well with southeast Asian (coconut curries, Viet. vermicelli noodle bowls). Aged Viura pairs nicely with roast meats and resinous herbs.

[Sources Link](#)

Montilla

Oenology - a science that deals with wine and wine making - the study of wines.

Montilla - "Montilla has about 23,000 inhabitants...there are extensive wineries and wine cellars in the town." Wineries - called 'bodegas' there

"Best known for its dry white wine, which is made using the same solera method as Sherry."

"The very sweet Pedro Ximenez grapes are used so consequently, it does not need fortifying. This wine is known as Montilla in Spain and Amontillado elsewhere."

"...the Montilla wine is first fermented in stainless steel vats then matured further in upright tinajas (or earthenware vessels), before being placed in traditional wooden barrels."

"Montilla dates back to Roman times suggesting there was a Hispano-Roman nucleus here. From the Moorish era comes the name of Montiya, the area was known as Mondelia and was sparsely populated...

In the eighteenth century, Montilla became an increasingly important religious and cultural centre with the construction of various impressive palaces, convents, and churches."

"The ownership of these lands changed several times...After the christian re-conquest in 1492, Montilla passed into the hands of the lords of Aguilar who deemed it the center of their domain. The town subsequently developed into one of the most important garrison town in the area. In 1630, Felipe IV of Spain granted the town title of the city."

"It was bordered by the coras of Cabra and Cordoba"

Fino Wine

Most Famous Wine

General Information

Fino wine is a dry white wine that is made from palomino grapes. The wine has notes of almonds, hazelnuts, tobacco, and yeast. The flavor of the wine is smooth and dry, with a delicate touch. It's described as having a Saline flavor profile with notes of Mediterranean spices and fresh dough.

- Fino is such a popular wine since it is described as the “perfect aperitif”. It is a flexible wine that can be paired with a vast variety of food, ranging from sweet to salty.
- The dry profile of the wine pairs very nicely with savory, fatty, and decadent foods.
- Fino kind of transforms itself the older it gets. At the young age of 4, it shows much brighter notes of flor with a nice sharp edge to it. The other it gets, the more savoury and richer it becomes, losing that sharpness.
- Fino Sherry is a type of fortified wine that originates from the Andalucian region in South Spain. It is primarily made from the Palomino grape variety.
- What makes Fino unique is that it is aged under a layer of Flor, which is described as the type of yeast that forms on the surface of the wine in the barrels. This yeast protects the wine from oxidation and imparts distinctive flavors. This style of aging is what gives Fino the dryness it is known for.
- Some characteristics: it is pale in color, “ranging from pale straw to light gold”. It exhibits aromatic hints of fresh bread and nuttiness.

“Fino Copeo aged for two years in american oak barrels under a veil of flowers composed of indigenous yeasts. The complex system of “solera y criaderas” produces a fine wine of great old age, which is slightly refreshed each year with younger wines, a unique experience of maturity and freshness. Fino copeo aged for two years in American oak barrels under a veil of flowers composed of indigenous yeasts. The complex system of ‘solera y criaderas’ produces a fine wine of great old age, which is slightly refreshed each year with younger wines, a unique experiences of maturity and freshness.”

<https://www.sherrynotes.com/sherry-wine-types/fino/>

<https://www.vintagewineandport.co.uk/assets/includes/sherry/fino.cfm>

<https://www.enjoywinebcn.com/en/fortified-wine/72-robles-fino-copeo.html>

Fino Wine

Most Famous Wine

Fino



notes:



almonds



yeast



hazelnuts



tobacco

taste profile:

Dryness:



Smoothness:



ABV: (15%)



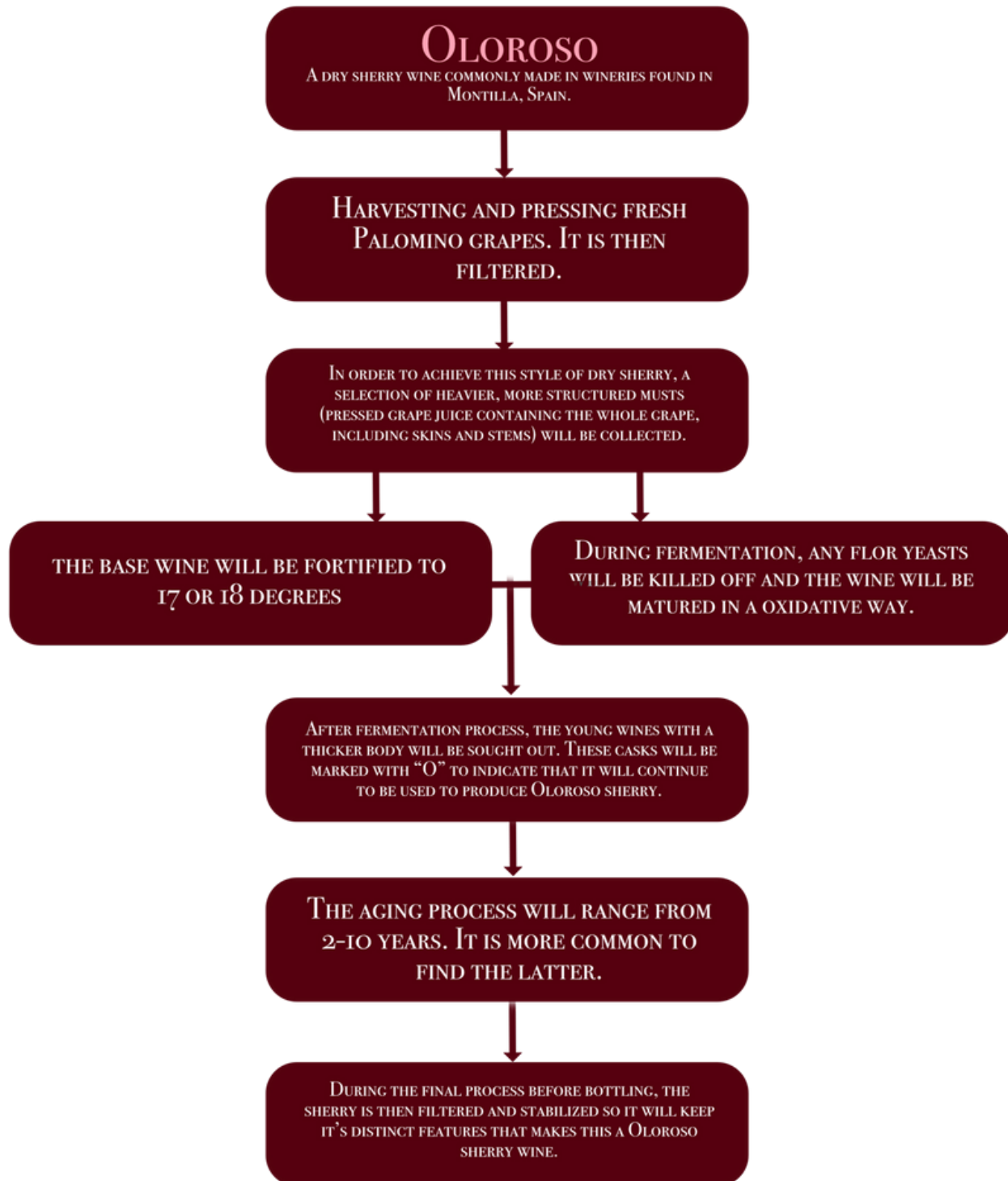
Color/Body: (light)



Pairing:

Fino is such a popular wine since it is described as the “perfect aperitif”. It is a flexible wine that can be paired with a vast variety of food, ranging from sweet to salty.

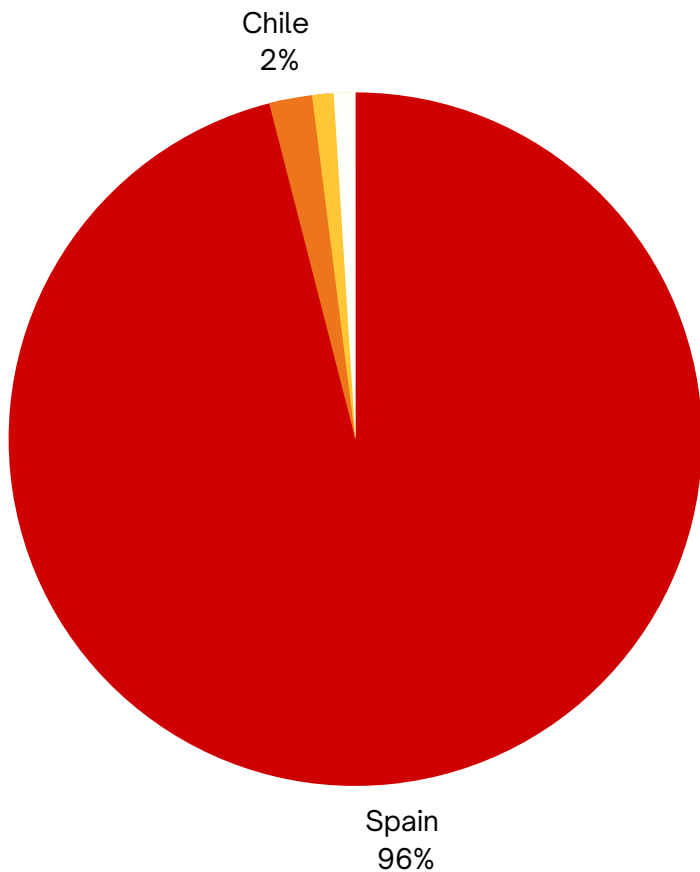
Flow Chart: Process of Making Oloroso



<https://lizthachmw.com/winetravelstories/the-secret-to-making-great-malbec-wine/>

<https://www.sherrynotes.com/2013/background/sherry-production-process/>

Availability by Region



| | |
|------------------|------------|
| Spain | 96% |
| Chile | 2% |
| Australia | 1% |
| Argentina | 1% |

<https://www.wine-searcher.com/regions-montilla-moriles#:~:text=Montilla%2DMoriles%20is%20a%20DO,of%20Andalucia's%20DO%20wine%20regions.>

Contact us
for further
inquiries

