

Wine Route Ribera del Duero. Moradillo de Roa (Spain) Subterranean caves and wineries of Moradillo de Roa



European Heritage Awards / Europa Nostra Awards.

<http://www.europeanheritageawards.eu/winners/subterranean-caves-winerias-el-cotarro/>

EUROPE'S TOP HERITAGE AWARDS HONOUR 21 EXEMPLARY ACHIEVEMENTS FROM 15 COUNTRIES. Moradillo de Roa is the Winner of the European Heritage Award for the conservation of the subterranean caves and wineries.

Specialist juries made up of independent experts assess the nominated projects and select the winners in the four categories. Criteria for the assessment of entries include excellence in the work executed and preliminary research conducted, as well as respect for artistic, cultural and social value, setting, authenticity and integrity. Special attention will also be paid to sustainability, interpretation and presentation, educational work, funding and management, social responsibility, and audience development.

Discover the subterranean caves and wineries of the ethnographic group 'El Cotarro' in Ribera del Duero. Spain. In Moradillo de Roa, you can discover the history of this small town of Ribera del Duero and its Ethnological Ensemble "El Cotarro".

This neighborhood of wineries occupies all the faces of the hill of the Church of San Pedro, has a total area of 18,000 m² and houses an ethnological group consisting of 157 subterranean caves (positioned on up to four levels) and 7 caves wineries, the result of our winemaking culture. In this small town of Ribera del Duero, all the families have or have had vineyards and there are a dozen who continue to devote themselves professionally to wine.

In Moradillo de Roa there are 193 neighbors, almost the same number of wineries that the City is trying to recover in an enotourism project that has the link of the inhabitants of this small town of Ribera del Duero where culture and wine together write their history.

In December 2015, the City Council of Moradillo de Roa decided to recover and maintain its assets. It is a project of awareness, protection, maintenance, recovery and enhancement of the subterranean caves and wineries of the municipality of Moradillo de Roa Burgos. It arises from the need for rehabilitation and conservation of the wine heritage linked to past and present generations.

Thus, through the Commission for Maintenance and Conservation created for this purpose, different measures and actions have been carried out, thanks to which you can enjoy this underground treasure through these visits. Moradillo de Roa intend to raise awareness about the heritage, historical, cultural and social value of our Cotarro de Bodegas and show a hidden world under our feet.



This ambitious project has already received several awards and has been news in different national and international media:

- Award for the Best National Wine Tourism Initiative 2016 (Acevin) Spain
- Nominate such as exemplary Village in the province of Burgos by the television La8Burgos 2016 Spain
- Award for the Best National Wine Tourism Initiative 2017 (Acevin) Spain
- Solidarity Wines Award (Apapnidicsur, Fernán Nuñez, Córdoba – Spain)
- Richard Traditional Architecture Contest Finalist. H Driehaus (USA) 2017
- Renaissance Award 2017 (La Olmera Culture, Valcabado de Roa, Burgos – Spain)
- Conservation Award for Rural Urban Heritage 2019 (Diputación de Burgos – Spain)
- La Posada Award. Best Burgos Project 2019 (El Mundo Castilla y León) Spain
- European Heritage Award for the Conservation. Europa Nostra 2020.

The town of Moradillo de Roa has managed to recover the “Barrio de Bodegas Subterráneas”, preserve the tradition and wine heritage, adapt modernity to the traditional riverside landscape, respectfully combining both scenarios, creating products from the land that help maintain the landscape of our land .

Landscapes that are encompassed in a Wine Tourism Project "El Cotarro" through its territory, that enhance its history, that make a town strive to preserve an authentic landscape of the Ribera del Duero.

A territory that is projected through an Exhibition Hall of the Moradillo de Roa City Council where the work carried out to conserve our landscapes and territory is proudly displayed (900 visitors / year).



Another of the purposes of this project is the elaboration of the Village Wine "El Cotarro" made in a traditional winery from 1736 "El Tercio" and the elaboration of a Vintage Beer with grapes from Moradillo de Roa. Its elaboration is combined with a grape harvest festival, in which the participants can see the steeping and pressing grapes. Also, they can participate it, enjoying the wine, gastronomy and good traditional music.



With the production of this wine "El Cotarro", they achieved:

First, recover the "albillo mayor" grape variety, an indigenous variety of the area. This grape is donated by the winegrowers of Moradillo, pressed in the traditional way in a winery from 1736 and whose wine is raised in the underground cellar "Las Animas" in Moradillo de Roa.

Despite its high organoleptic qualities, this native grape variety was in danger of being uprooted by its winegrowers, since its value in Ribera del Duero was much lower than the "Tempranillo" grape variety. This was due to the fact that, under the Denomination of Origin Ribera del Duero, it was not possible to produce a white wine with the label of the Regulatory Council DO Ribera del Duero (now it is).


In Moradillo de Roa, we managed to prevent the grape growers from plucking this grape variety so that they could hand it over to us for the "El Cotarro" project. In this way, we took care of a group of volunteers to go and harvest it to make our town wine. When we decided to recover this "albillo mayor" variety, we couldn't imagine that this situation would change in a short time.

Currently, this grape has increased its economic value due to the fact that large wineries have also opted to make white wines in Ribera del Duero, putting value on this indigenous variety. In the same way that, it has been protected in the DO Ribera del Duero to include it in this Regulatory Council.

Secondly, we managed to put into operation a traditional winery from 1736 "El Lagar El Tercio" that belongs to Alfredo Arroyo Sanz, a neighbor of Moradillo de Roa. It turned out to be an oenological success thanks to the collaboration of Alfredo Maestro Tejero, viticulturist and oenologist from Peñafiel along with a group of volunteers. Alfredo produces wines that faithfully reflect the land from which they are born, respectful with the environment, using viticulture that flees from systemic pesticides. He is a passionate winemaker, dedicated to his vineyards, recuperator of old vines that have been abandoned in Spain, conservative of the territory.



Thirdly, we managed to obtain income with wine tourism visits to this ethnological set of underground cellars and traditional wineries where we show our historical legacy and explain the way in which wine was made in a traditional winery, ending with a tasting of our village wine " El Cotarro ". These wineries have been visited by celebrities, such as José Peñín, editor of the Peñín Wine Guide in Spain.

The new Harvest Beer is made with Fuentenebro barley and Moradillo de Roa grapes. The Vintage Beer #ElCotarro by Cerveza Mica has been awarded the Silver Medal  at the WORLD BEER CHALLENGE 2018 held in Estoril (Portugal) and the Bronze Medal at the 2018 Dublin Craft Beer World Cup.



Wine tourism in Moradillo de Roa

Few places keep inside the attraction that Moradillo de Roa treasures. Nature, gastronomy, parties, but above all, ancestral customs survive in this viticultural land that maintains strong links with its roots. This cultural wealth surprises visitors in each of its corners. Its hill crowned by the Church of San Pedro makes this silent witness of the passage of time. The project of recovery of wineries and wineries attests to the tenacity of its people, without which the greatest treasure of Moradillo would remain hidden and lost in oblivion. This is how it is. The perfect synchrony between the past, the present and the future.

Learn the traditional methods of winemaking. It follows the route of the grape, from its stepped and pressed in the traditional winepress of the Tío Santos (1744), until its rise to the cotarro of cellars and its guard in the underground cellar The Bodegón (1861). Travel 300 years into the past, entering the bowels of the earth, just as our ancestors did. Try the wines of the region that have molded and sustained our villages for centuries.



Currently, you can visit in Moradillo de Roa “El Cotarro”, 18,000 m2 of historic buildings (subterranean caves and wineries). An underground world where culture and tradition come together to take the visitor several centuries ago.

Visits

Book by e-mail info@bodegasdemoradillo.com or whatsapp 680635933

www.bodegasdemoradillo.com

- Saturdays10:00h - 12:00h - 16:00h
- Sundays10:00h - 12:00h
- Ordinary entry6.00€
- Entrance with tasting10,00€



discover an open-air museum...
... a treasure underground ...

Information of interest

- Approximate duration 1:30 h
- Route not recommended for people with reduced mobility
- Wear sport shoes and warm clothes (temperature inside caves is 10°C)
- Virtual Tour <https://storage.net-fs.com/hosting/3915766/1/index.htm>