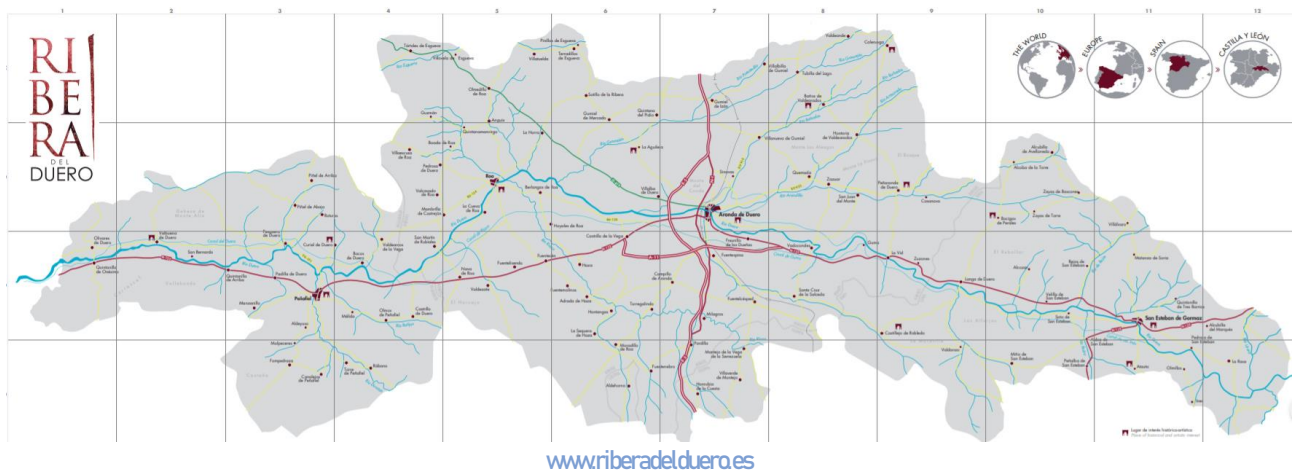


Wine Route Ribera del Duero (Spain)

Vineyards and wine have marked this landscape, the personality of its people, its heritage and its culture. They form an inseparable link for understanding the Ribera del Duero as a wine territory. The first references to wine-making in the area go back 2,000 years into history. Although there are no conclusive references, in their works several historians and geographers, such as Ptolemy, tell of vine-growing and wine-making activity among the Celti-Iberians and Vaccaei of the Duero basin when the Roman troops set out to conquer them. The Romans left vestiges of vine-growing and wine-making in the Ribera del Duero in the form of works of art such as the Roman mosaic measuring more than 60 square metres in honour of the god Bacchus, considered the largest in the peninsula. This marvel was discovered by vine-growers during the harvest of 1972 and is considered a Historic Artistic Site. Unfortunately, in 2011, the site was attacked and robbed, causing irrevocable damage to such a beautiful piece. A replica of the lost tesserae has now been produced and can be visited in the Baños de Valdearados Interpretation Centre.



There are many monuments including references to wine: bunches of grapes on capitals in churches, names of churches like the Monastery of La Vid (The Vine) or patron saints like the Virgin of the Vines in Aranda de Duero. And, of course, underground cellars and wine presses are present in most villages, such as the one in Atauta, the largest in the Ribera del Duero and probably one of the biggest in Spain, or the one in Moradillo de Roa with an interesting tourism project for preserving it.

Visiting the Ribera del Duero is an unforgettable experience. This area is full of cosy towns with numerous monuments to visit, castles, towers and cloisters. All corners of the Ribera del Duero have an unforgettable history and landscape. Although the Ribera del Duero area is mainly known for the quality of its wines, its tourist attractions are also an important heritage. You can visit historical places such as the Monastery of Santa María de Valbuena and the Monastery of La Vid, the Temple of San Miguel or the Collegiate Church of Our Lady of the Assumption.

Nor should you miss visiting the Peñafiel Castle, the Haza Walls, the Avellaneda Palace or the underground cellars, important testimony to the region's winemaking origins.

On the other hand, Ribera del Duero is one of the most projected wine territories worldwide, many of its wineries, among others the historic Vega Sicilia, and its winemakers, like the revolutionary Alejandro Fernández, have forged the modern history of viticulture and new wines. The “tintos” (red wine) of the area have marked a definitive change in the definition of the best modern wines. Wines of good color, balanced graduation, between 3° or 13'5°, powerful tannin and elegant presence take pride of place in prestigious publications such as the Spanish Guía Peñín or the American Wine Enthusiast. This publication has recognized the Ribera del Duero within the Wines Star Awards with the Best Region of the Year award 2012', an award that rewards the effort of the wine region.



The Ribera del Duero is wine culture such as the subterranean caves and traditional wineries of Moradillo de Roa (Burgos) and modern architecture such as Bodegas Portia built by the famous architect Norman Foster in Gumiel de Izán (Burgos) or Bodegas Protos built by the great architect Richard Rogers. The Wine Museum is located in the majestic castle of Peñafiel (Valladolid). The Museum of Aromas is unique in Europe, it is located in Santa Cruz de Salceda it has a collection of 92 aromas with which to enjoy, remember and learn. Over 280 cellars and 22,320 hectares of vineyards, distributed among 60 municipalities in the province of Burgos, 4 in Segovia, 19 municipalities (including hamlets and villages) in the province of Soria, and 19 in Valladolid.



www.bodegasdemoradillo.com

Ribera wines underscore the purest expression of Tempranillo, Spain's most well grape; big, bold and textured, but with plenty of rich, old-world sensibility. The region is home to some of Spain's most sought after and applauded wines. Riberas are crafted to age, developing complexity over time, yet balancing acidity and generous fruit, they're unequivocally food-friendly wines to drink young. The spices, dark fruit and smoky flavors of Ribera enhance anything off the grill, roasted meats, and rich pastas. Ribera del Duero wines can best be compared to Cabernet Sauvignon from the Napa Valley thanks to those rich and bold flavors, but tend to be more refined and Old World in style, more balance and less overpowering oak.

Designation of Origin (D.O.) Ribera del Duero is located in Castilla y León, roughly 2 hours north of Madrid. Before achieving D.O. status in 1982, growers sold grapes to co-ops and

wine was sold in bulk. A small group of local growers saw potential for the area and applied for D.O. recognition. The rest is history, and Ribera del Duero remains a relatively young appellation to have such prestige in the wine world.

The vineyards of Ribera del Duero stretch intermittently for over 70 miles along the River Duero. These sprawling lands feature a mix of different soils, exposures and elevations – some as high as a half-mile above sea level. The semi-arid terrain, ample amounts of sunlight and extreme temperature swings from day to night – sometimes a 50-plus degree difference – create optimal ripening conditions for the Tempranillo grapes that define Ribera del Duero wines distinctive character.



The Ribera del Duero diet is characterized by good sausages, such as black pudding or chorizo, as well as cheese. However, the most typical dish on earth is roasted suckling lamb. The young lamb is slaughtered between 21 and 25 days and roasted in the oven - preferably firewood. The Castilian soup and the pastoral breadcrumbs (a Soria specialty) complete the assortment of emblematic dishes of the area, along with the curd with a thousand flowers of honey, the potions and many other gastronomic glories. On the Ribera del Duero you will find restaurants traditional in which to know the old trade of the master. You will find also restaurants with modern and creative cuisine “tapas”. The “ribereños” (local people) are friendly and welcoming. La Ribera del Duero has a network of professionals, used to receive travelers and guests at its facilities.

The landscape of the Ribera del Duero is full of vineyards and cereal fields. In its forests we can find tree varieties such as pine, holm oak, gall oak, resin pine, juniper and juniper

juniper. This forest is a refuge for birds of prey and other species of birds, in addition to mammals such as roe deer, marten, wild boar or otter. The wolf, the wild cat or the badger are animals that also take refuge in the spaces of this region. In its forest masses or in rocky cliffs, we can find the golden eagle, road and short-toed, the peregrine falcon, the griffon vulture and the Egyptian vulture.

The part of the Ribera del Duero that belongs to Segovia also contains a protected natural enclave: "Las Hoces del Río Riaza", with walls of 100 to 150 meters that form canyons and gorges. A large concentration of birds of prey abounds in this area. Riverside countryside and also more dramatic landscapes such as Sickles drawn by the Riaza River, the ideal setting to carry out multiple outdoor activities, hiking, team building etc. The travel agency Ribiertete (Aranda de Duero) will be able to help you in the organization of these routes, search for guides etc.

In addition, the Duero River channel is perfect for practicing water sports, such as canoeing or kayaking and swimming. The banks are suitable for outdoor activities, such as hiking (for example, the GR-14 route that runs through the Douro river from its source to its mouth) and bicycle touring.

If you find it stimulating to fly over the vineyards in a balloon, talk to "Bodegas Matarromera". If you prefer the sweet horse walk, head over to "Bodegas Comenge". And when autumn comes, the countryside and the mushrooms, playful hiking and nature friendly that we will finish off with a cooking workshop and a table full of friendship in restaurants full of flavor like Molino de Palacios, Los Rastrojos, or Lagar de Isilla.



ROUTE1 Bodegas Portia

Bodegas Portia is one of the meccas of avant-garde architecture in the heart of Ribera del Duero. It is a truly iconic winery that invites its visitors to experience an unforgettable combination of architecture, art, gastronomy and renowned wines: Roble, Crianza, Prima, Triennia and our Verdejo Rueda.

Located at kilometre 171 of the A1 to Madrid, in the Burgos region of Gumiel de Izán, Bodegas Portia is a winery designed by the prestigious architecture firm Foster & Partners. This singular project, designed by the famous English architect Norman Foster, is an architectural feat in that it creates perfect harmony between impressive aesthetics and functionality.

Opened in 2010, Portia invites you to learn about our wine-making process and offers you a chance to combine our wines with some of the dishes provided by our Triennia Gastrobar, which blends haute cuisine and traditional flavours. Portia receives 20.000 visitors per year.

Bodegas Portia belongs to the Faustino group, this group is a familiar Company of 4th generation. They started in 1861, nowadays they have 7 Cellers in Spain: D.O. Ca. La Rioja, D.O. Navarra, D.O. Cava, D.O. La Mancha, D.O. Ribera del Duero. Grupo Faustino export to more than 100 countries, they are the firsts Group that export Rioja wine "Gran Reserva" around the world.



[Bodegas Portia. Not all the stars are in the heavens.](http://www.bodegasportia.com/en)

www.bodegasportia.com/en

ROUTE1

Subterranean caves and wineries of Moradillo de Roa (Spain)



www.bodegasdemoradillo.com

EUROPE'S TOP HERITAGE AWARDS HONOUR 21 EXEMPLARY ACHIEVEMENTS FROM 15 COUNTRIES. Moradillo de Roa is the winner of the European Heritage Award Winner 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.

European Heritage Awards / Europa Nostra Awards.

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

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 of Europe Nostra 2020. Bodegas Moradillo de Roa stood out along 21 other candidates from 15 countries, selected by an independent jury of experts from all over Europe

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>

ROUTE1

Aranda de Duero



Aranda de Duero capital of the Ribera stands out for its great monumental heritage, its famous gastronomy based on roasted lamb and the excellent wines of the D.O. Ribera del Duero. Aranda sits on a subsoil mined by old and historic wineries. In its urban area you can discover some palaces and large houses that survive the great development of the town.

Among the most outstanding monuments that Aranda de Duero treasures are the Church of Santa María and the elegant Church of San Juan. Other buildings of interest are the "Palacio de los Berdugo", from the 15th century, the "Humilladero" from the 16th century and the Sanctuary of the Virgen de las Viñas.

In the Plaza Mayor is the CIAVIN, an interpretation center for wine architecture. You should also visit the old underground cellars that run through the entire basement of the town. They have 7 km of tunnels excavated in the old town between the 12th and 18th centuries dedicated to the preservation of wines made from the Middle Ages. The depth of these underground cellars ranges between 9 and 12 meters and maintains a temperature between 11°C and 13°C that provide a constant level of humidity throughout the year.

Aranda de Duero is a place for good food, where the roasted suckling lamb must be tasted accompanied by the excellent red wines of the land.

Church of Santa María la Real, a 15th century Gothic temple. With a beautiful cover attributed to Simón de Colonia. Inside, with three naves and a transept, the Salazar chapel, the Mudejar-style choir staircase, and the Renaissance pulpit, the work of Juan de Cambray and Miguel de Espinosa, stand out.

Iglesia de San Juan, its fortified tower was part of the town's defenses. In it, the Council of Aranda was held in 1473. Gothic in construction, prior to that of Santa María, it has an elegant doorway with pointed arches supported by delicate capitals and an image of the Baptist. Located in the Plaza del Rollo we find the Palacio de los Berdugo, an elegant stately mansion built in the 15th century by Martín Durango and the Jurisdictional Scroll, originally located in the Plaza Mayor as indicated by a map of Aranda de Duero from 1503. The scroll, Late Gothic, it represents the jurisdictional powers of the town, also used as a pillory to apply punishments.



The Humilladero is located at the exit of the villa. It was built in the 16th century and it stands out for its coffered ceiling and the Gothic images of the Virgin and Christ. The Sanctuary of the Virgen de las Viñas was built in the 17th century. In it is the Patron Saint of Aranda de Duero, a beautiful image of the Virgin with the Child, from the 15th century. Over the Bañuelos river we find the Puente de las Tenerías, of medieval origin, offering beautiful views.



Sonorama Festival

It is one of the best festivals in Spain with more than 150 musical groups in concert. In its last edition there were 110,000 people. It take place in summer, august is perfect to enjoy the music, the gastronomy and the wine culture in Aranda de Duero (Burgos).

