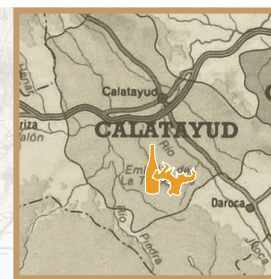


BREGA

BODEGAS BRECA
D.O. CALATAYUD



JORGE ORDÓÑEZ
SELECTIONS



Winery Vineyard



History

Garnacha, though most well-known for its French name Grenache, is a variety that is indigenous to Spain. Originally cultivated millennia ago in what is now the autonomous province of Aragón, Garnacha was first spread to southern France and Italy by the medieval Spanish Kingdom of Aragón, which had holdings across the Mediterranean. Due its original cultivation in Aragón, the oldest clones worldwide of the Garnacha variety are planted extensively in D.O. Calatayud and nearby D.O. Campo de Borja. Bodegas Breca's philosophy is to highlight the unique characteristics of the Garnacha from Calatayud.

Calatayud is an arid, barren, and mountainous region three hours to the northeast of Madrid. Certain areas of Calatayud are so lifeless that they are used by NATO for bombing practice. The D.O. is centered around the high-altitude vineyards located in the mountains, which are characterized by rocky soils composed primarily of slate. Bodegas Breca is located on the outskirts of the town Munebrega, which for many centuries was a Celt-Iberian city that resisted Roman occupation for decades until the arrival of Scipio Africanus on the Iberian Peninsula. Viticulture flourished under the Romans, but in the 20th century, cooperatives dominated the winemaking scene in Calatayud. Jorge Ordóñez, founder of Bodegas Breca, was the first person to introduce D.O. Calatayud into the United States.

Vineyard

Bodegas Breca owns and leases vineyards exclusively of the original clones of Garnacha, planted on the Sierra de Pardos and Sierra de Peña Blanca. These vineyards, planted between 1900 and 1975 are all head trained and dry farmed. Brega, the top cuvée from Bodegas Breca, is produced from the two oldest vineyards that the winery owns, planted in 1900 and 1911.

The oldest of the two vineyards is planted at 1,000M. above sea level (3,300ft.) in iron rich red slate soils. This vineyard site produces wines with a tremendous intensity of deep black fruit. The vineyard planted in 1911 is planted at 1050M. above sea level (3,440ft.) in gray slate soils, which lend an elegance and minerality to the wine. The altitudes of these vineyards are responsible for a distinct mesoclimate characterized by drastic temperature swings between day and night. In the height of the growing season, it is not atypical to swing from 40° F at 8AM to 95° F by noon. These conditions are responsible for slower phenolic ripening and as a result, produce very elegant wines with phenomenal acidity.

Winemaking

The Garnacha from these two spectacular plots is hand harvested and rigorously sorted at the winery. The whole berries are macerated in two 2.5-ton stainless steel open top fermenters. Before the fermentation is finished, the must is pressed and transferred to a selection of 500L & 600L French oak barrels. In these barrels, the wine finishes primary fermentation and undergoes malolactic. The wine spent the first 18 months of ageing in 40% new, 60% used puncheons and demi-muids. The next 10 months were spent in completely neutral 600L demi-muids. The profile of the wine is extremely elegant and focused on the linear, pure expression of the Garnacha from Calatayud.

Press

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