



Ribeiro

Designation of Origin



Ribeiro

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www.ribeiro.wine



Presentation



“Because the real tradition doesn’t come from the past, neither is it in the present nor in the future, it doesn’t serve time. Tradition is the eternal Galician soul, the one that lives in people’s instinct and in the granite essence of our soil. Tradition is not history, tradition is eternity.”

Castelao

The D.O. Ribeiro Regulatory Board has celebrated various anniversaries in 2017. The New Year started with the presentation of the new D.O. Ribeiro Seal of Guarantee in January, a historic event as the image that represented and guaranteed the quality and the origin of the wines had not changed for 40 years; a new design that adjusts to new times and with a new look. The objective is to show the D.O. Ribeiro wine personality combining the centenary essence of the Certificate of Origin with a harmonious and genuine brand that believes in the future. One of the most noticeable changes is the unification of all the types of wine under the Protection of the Certificate of Origin (white, red, Tostado Ribeiro and Sparkling) into only one seal. Thanks to a specific numbering on each one, the quality control, the guarantee of origin and the traceability of each consignment are

ensured. The Casa Real de la Moneda, Fábrica Nacional de Moneda y Timbre de España (Royal Spanish Mint) is in charge of the printing.

Besides, we are celebrating the 60th anniversary of the creation of the D.O. Ribeiro Regulating Board and their first Regulation. The Wine Status, approved by decree of 8th September 1932, recognized the D.O. Ribeiro as the oldest and historical one in Galicia. The Regulating Council was created afterwards, through the order of 6th December 1956, its first Regulation was then approved in 1957. On 5th January the Diario Oficial de Galicia (Official Diary of Galicia) published the 23rd December 2016 order of the Regional Ministry of Rural Affairs in which the new D.O. Ribeiro Contract Specifications was approved; an important fact because it means updating and adapting the general conditions of the quality protection of the wines under the protection of the Certificate. There have been several changes but the most significant one with respect to the consumer and the Ribeiro quality brand protection is the inclusion of the category Ribeiro Castes, Ribeiro Barrica y Espumosos in the already established Ribeiro and Tostado Ribeiro with the intention of assessing and distinguishing the wines elaborated with 100% of native grapes from the ones that incorporate other authorized varieties. Ribeiro is characterized by its winemaking heritage, the wealth of native grapes and the diversity of its territory. The wines made with preferential grape varieties are the ones that better represent the Certificate of Origin and are usually of higher quality. That is the reason why there are systems of differentiation between the wines

made from preferential grapes and the others that are not, in the winemaking production as well as the labelling so the consumer can differentiate them properly. The Treixadura stands out among the varieties as it exceeded the authorized kilo production in the 2016 grape harvest.

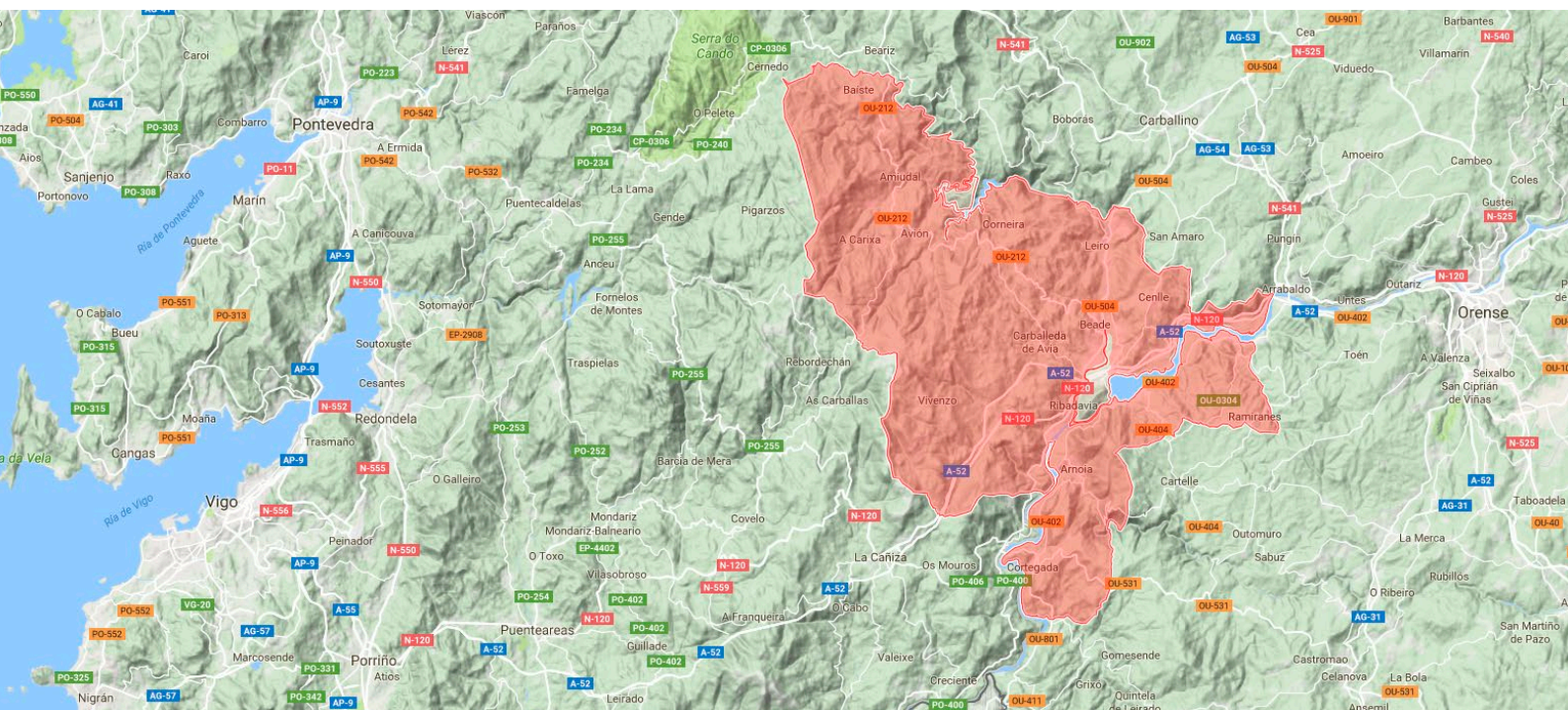
We also celebrate the Award for the Best Regulatory Council 2016 given by the prestigious Verema magazine based on the votes of the professional sector and the wine aficionado group. In addition the consultant AC Nielsen published the results of a recent market research in which the D.O. Ribeiro white wines are identified as the second favourite ones by Spanish consumers and the second ones most consumed.

From the first bottled wines in 1957, mostly sold in Galicia until today, the Certificate of Origin has been through a number of changes in order to improve it. The quality brand continues growing in Galicia where the sales reach 70% and we aim at national and international markets. Promoting Ribeiro brand, native varieties, defending wines as part of the landscape and territory, the value of the essence, the authentic and the genuine are part of our philosophy. Just like the local winegrowers looked for the best zones for the crop for centuries, well-orientated plots of land, the most suitable soils and built up walls on the slopes in order to contain the terrain and so shaping a landscape, the Regulatory council must be the guarantee of his patrimony, quality and future, because there is nothing more universal than what is genuinely local.

Location of Ribeiro

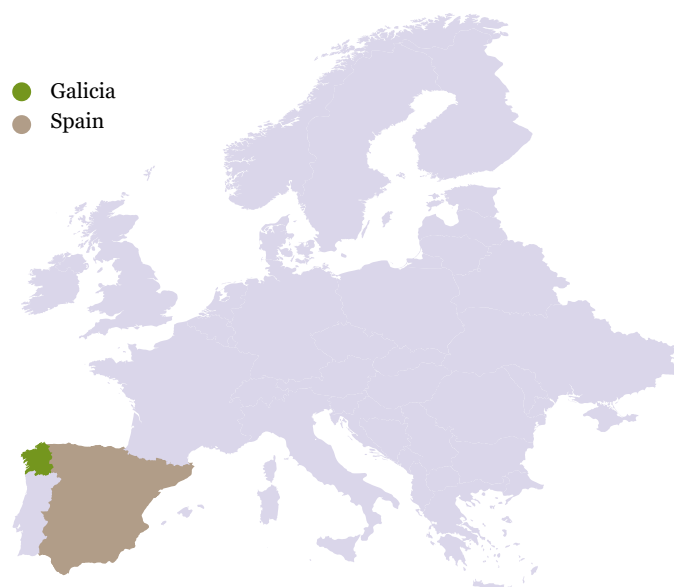


Location of Ribeiro



The region of Ribeiro is located in the north hemisphere and its coordinates are approximately: 42°17'15.7"N 8°08'36.3"W Spain is situated in the southwest of Europe. We are in the northwest of the country, in the

autonomous region called Galicia, and in the south zone of the province of Ourense: a region which is 45 kilometers far from the Atlantic Ocean, a very particular transit zone and very suitable for grapevine growing.



Territory



Delimitation of the Designation of Origin

The Designation of Origin Ribeiro is located in Galicia, on the northwestern edge of the province of Ourense and at the confluences of the valleys formed by the rivers Miño, Avia and Arnoia. A small region situated at 45 km. of the Atlantic Ocean, in a very particular area and of excellent aptitude for the cultivation of the vine.

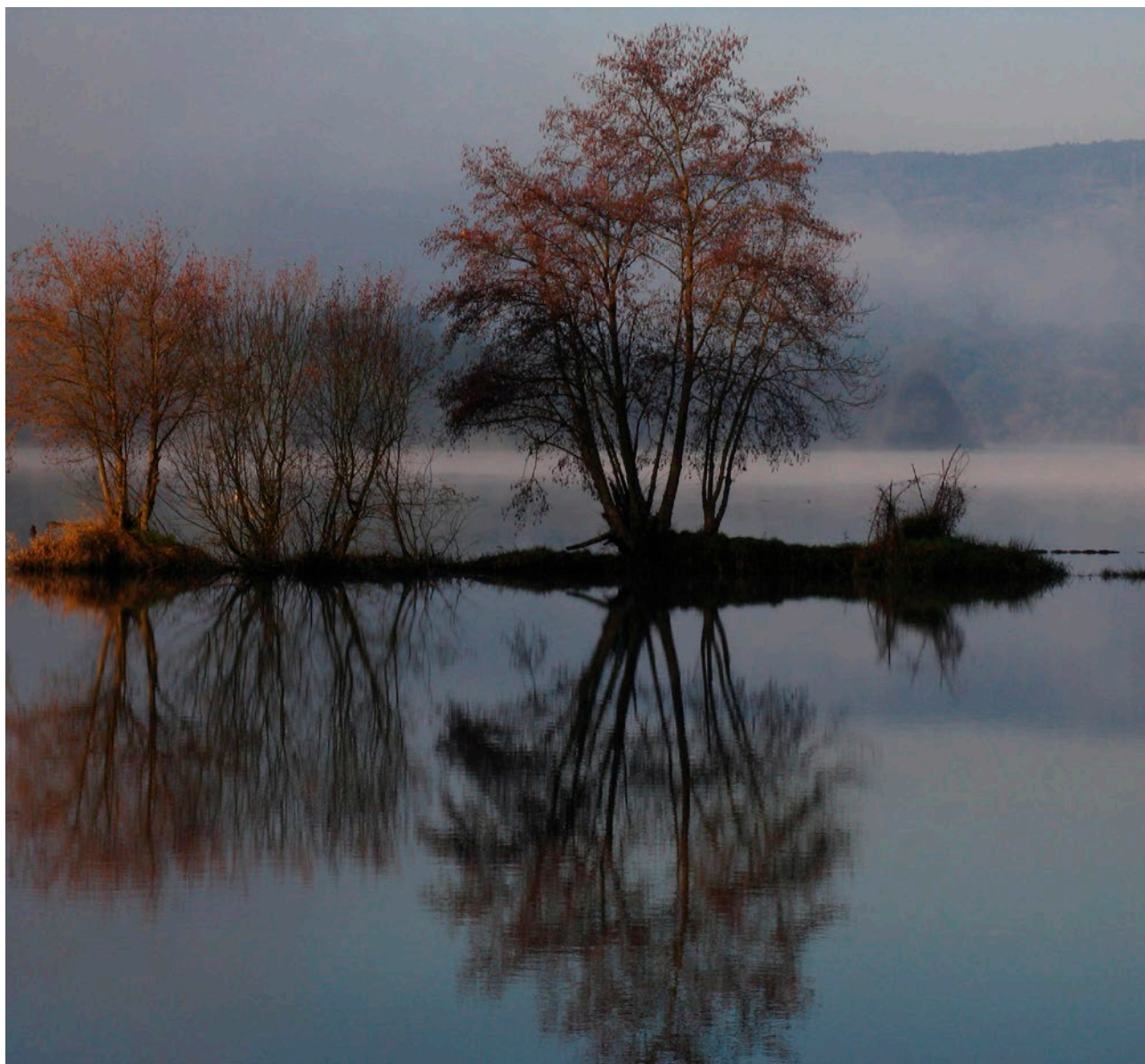
Ribeiro has an approximate extension of 2,500 hectares of vineyards under the protection of the Designation of Origin, covering the townships of Arnoia, Beade, Ribadavia, Carballada de Avia, Castrelo de Miño, Cenlle, Cortegada, Leiro, Punxín and Ribadavia and parts of Borborás, Ourense, O Carballiño, San Amaro and Toén.



Territory

The three valleys in the Ribeiro feature three main rivers: Miño, Avia and Arnoia. The natural environment is formed by slopes and terraces, excellent for high quality wine growing, in addition to the peculiar microclimate, ventilated and with an excellent sun-exposure for the Ribeiro native varieties ripeness.

The sea influence that comes from the Miño river creates belts of natural transition zone between two distinct ecosystems over the hillsides, creating a mayor Atlantic character as the height goes up, which limits the crops to approximately 450 metres high for the Designation of Origin varieties.



Territory



AVIA VALLEY

This valley follows the course of the Avia River and passes through the municipalities of Beade, Carballeda de Avia, Cenlle, Leiro and by those of Boborás, Cenlle, O Carballiño, Ribadavia and San Amaro. A wide range of soils predominates, mainly alluvial soils followed by the sandy and granitic ones. It is an area with much “sábrego” (decomposed granite), very characteristic of Ribeiro.

In the north the vineyards are located in terraces on slopes with very different orientations and particular climatological conditions. In the south the vineyards continue the river bed until its mouth in the Miño River. A landscape of beautiful terraces on the slopes that lead us to the highest peaks of Pena Corneira, Carballiño and San Amaro. A climate of Atlantic influence, but with great thermal oscillation between the months of spring and summer.



Territory



ARNOIA VALLEY

Through the valley passes the Arnoia river and includes the municipalities of Arnoia and Cortegada. The river marks two small differentiated valleys. The first one is located in the north zone and is called San Amaro, and in the zone more to the south is the valley of San Vicente. The northern area is much warmer and is characterized by the large concentration of smallholdings and the diversity of soil types. Alluvial deposits predominate due to the sedimentation of the Arnoia River, but there is also presence of granite soils and to a lesser extent schist. The southern area is the highest part of the valley and, as a consequence, the coolest for its altitude.



Territory



MIÑO VALLEY

It includes the municipalities of Castrelo de Miño, Punxín and parts of Cenlle, Ourense, Ribadavia and Toén. It is the largest area and the one that concentrates the biggest number of wineries. The Miño valley is the one that has the most Atlantic influence of the entire Ribeiro due to the winds that come from the Atlantic Ocean, which penetrate the Miño River. Predominant clay soils with presence of granites and to a lesser extent alluviums. Its vineyards are located mostly on the slopes facing south. It is the area with the lowest altitude.



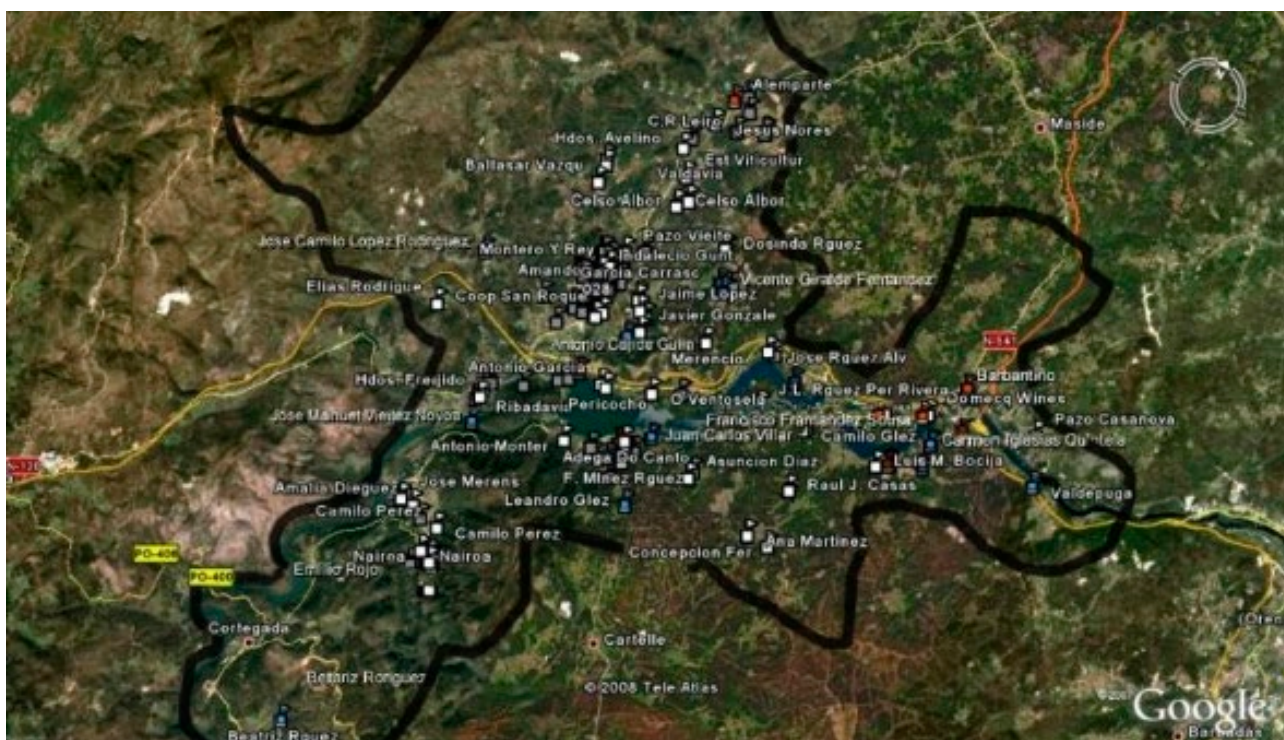
Territory



Production structure

The wine grower has always traditionally been an important and relevant figure in the D.O. Ribeiro. 5,700 of them are currently registered, in addition to 115 wineries and “colleiteiros” (harvesters). They represent the production structure of the Designation. With 2,500 hectares of vineyard and an average yield of 14 million kg of grape, the Ribeiro Designation of Origin is characterized by its great diversity and parcelling, a winegrowing heritage that represents the Galician heritage by its landscape, territory and human factor. One of the peculiarities of D.O. Ribeiro is

the distinction between the figure of “adeга” (winery), winery and “colleiteiro” (harvester). The figure of the “colleiteiro” was regulated in 1987 and is contemplated in article 17 of the Regulation on the records of warehouses, in which there is an underregistration of wine cellars. It is understood by “colleiteiro” the wineries that make less than 60,000 liters per year and only from home-grown grapes, without being able to purchase grapes from other winegrowers. For their part, wineries can make wines with grapes from their own vineyards or buy from other winemakers.

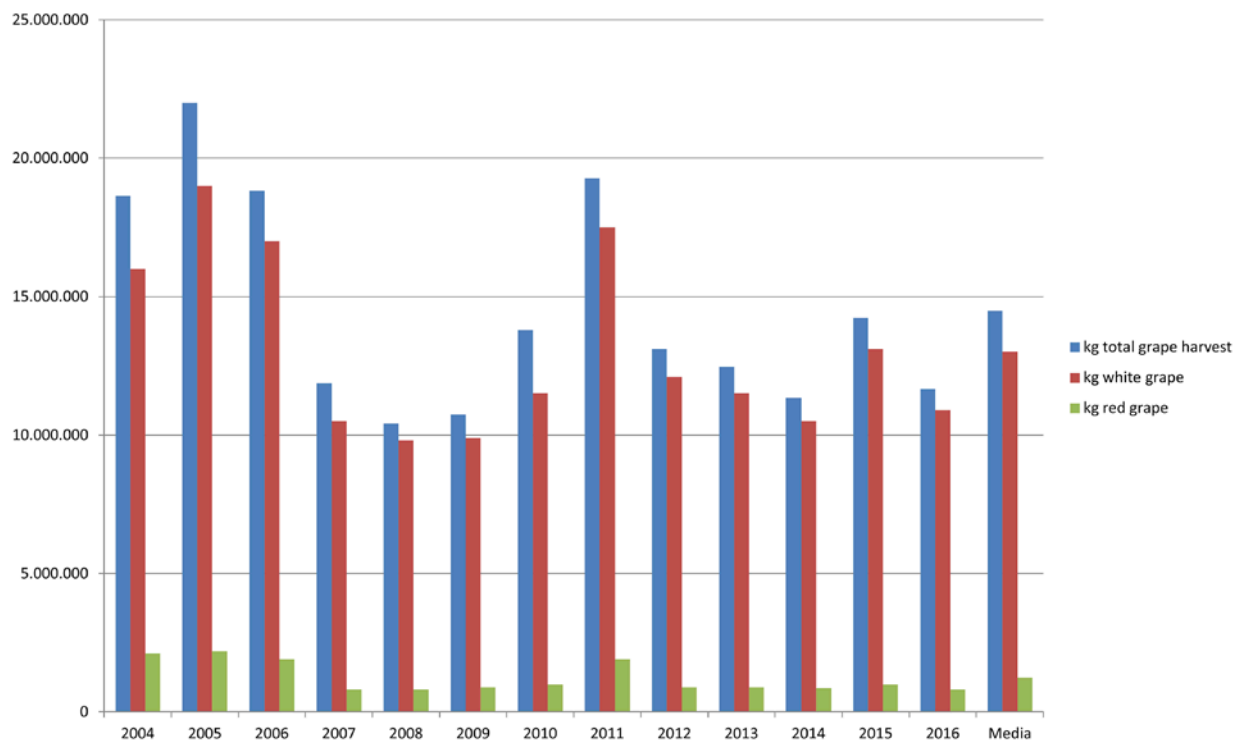


Location of the wine cellars and independent producers of the Ribeiro Appellation

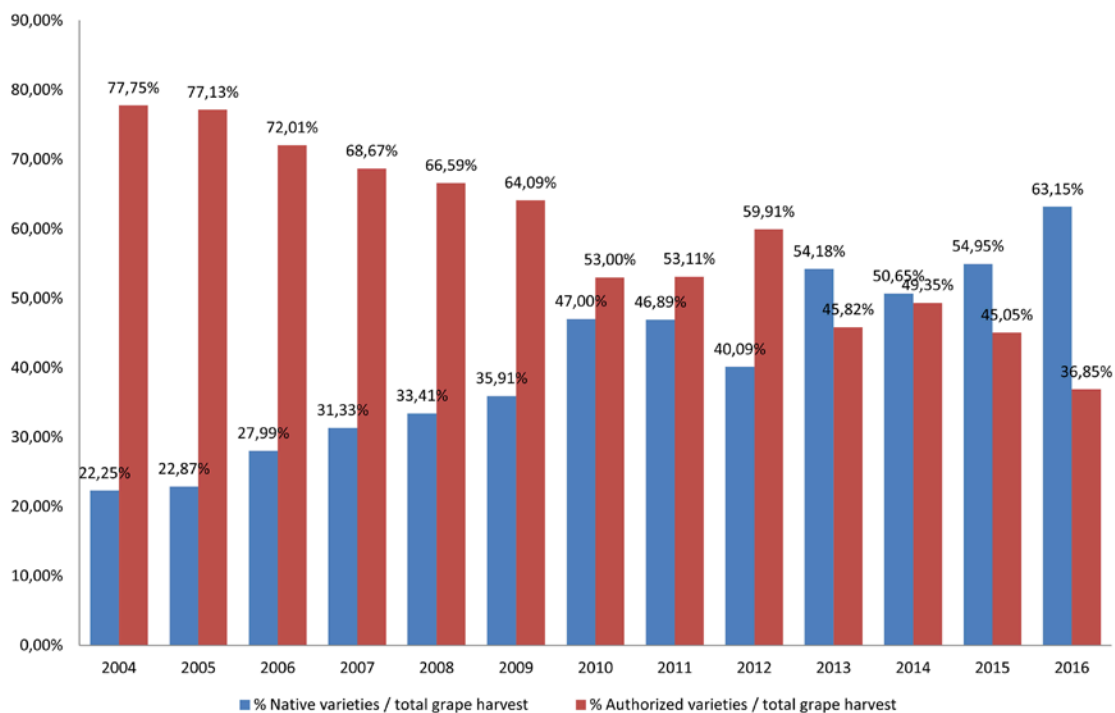
Wine producers register:	Hectares register:	Kg of grapes register:	Plots of lands register:	Harvest and wine cellar register:
5.782	2.232	11.655.096	65.000	115

Production structure

Historical of production

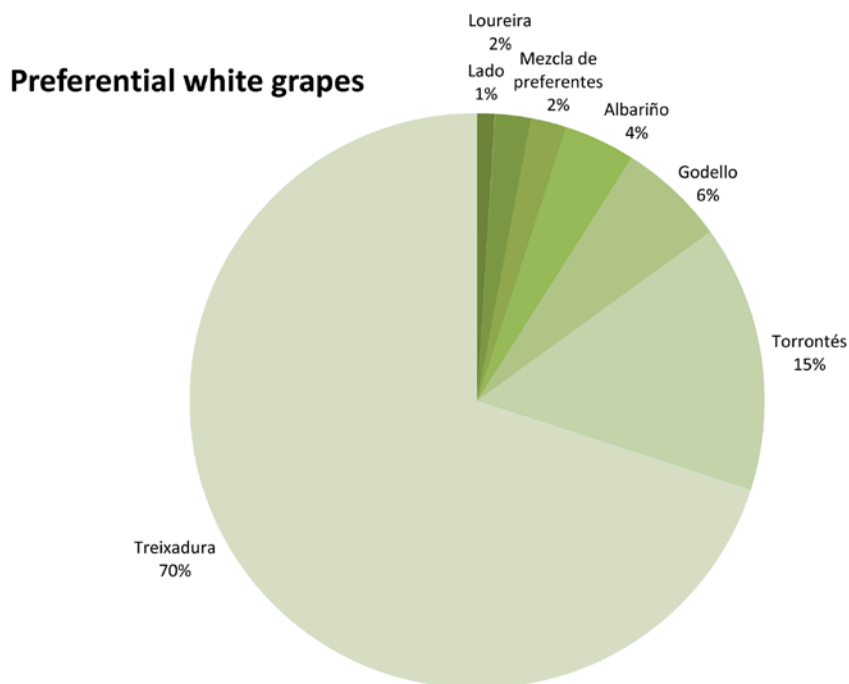


Historical: Preferential and Authorized

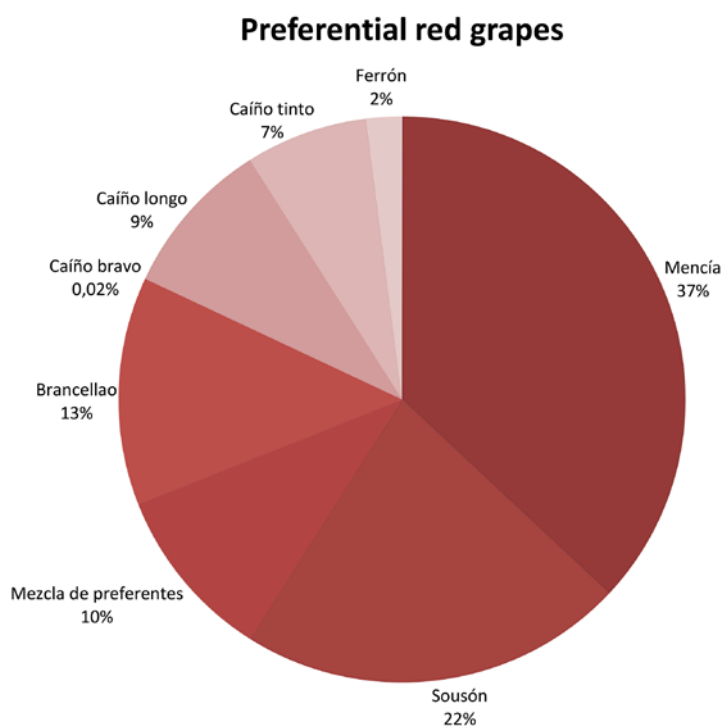


Production structure

Preferential varieties of white grape



Preferential varieties of red grape



Climate



Climate

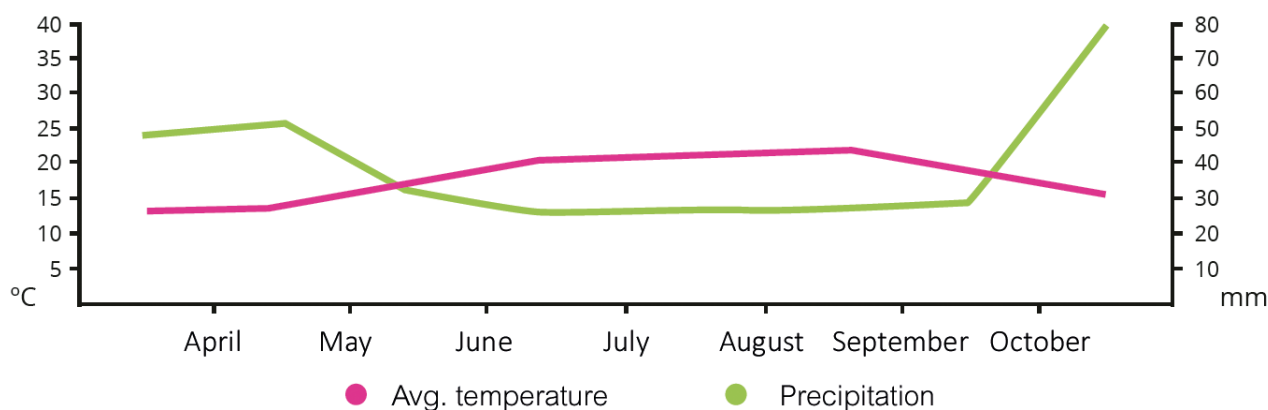
The climate is a key factor that determines the agronomy, varieties and styles of wines. The D.O. Ribeiro is located in a transition zone in Galicia of Mediterranean character, softened by the Atlantic due to the short distance from the ocean. In fact, this short distance should give the environment a mayor Atlantic character but the terrains of mountain chains that limit the designation in the west and in the north has a protective effect, creating a viticulture where the alcoholic ripeness develops in parallel to phenolic

ripeness, keeping a fresh balance thanks to the natural acidity with a dominance of the tartaric over the malic acids. The light continental character, along with the dominant air currents, cause a wide temperature range between day and night which favours the slow ripeness respecting the aromatic component and the natural freshness.

Average temperature per year: 14.5° C

Average rainfall per year: 950mm.

Hours of sun: 1,915 hours, 40% in July-August and a minimum of 8% in December-January



Climate

The table below shows the rains for the year 2015 taken by the weather station of the EVEGA in Leiro.

Rain (l/ m ²)	
January	94,6
February	50,8
March	5,6
April	74,6
May	56,6
June	9,8
July	1,4
August	10,2
September	78,6
October	136,6
November	45,8
December	94,6

The table below shows the temperatures for the year 2015 taken by the weather station of the EVEGA in Leiro.

	Maximum temperature	Minimum temperature	Average temperature
January	18	-5,8	5,4
February	18,3	-4,9	6,6
March	26,8	-3,1	10,5
April	30,8	0	14,1
May	34,2	2,9	16,9
June	40,6	7,2	21
July	41,2	8	22,9
August	40,2	7,4	21,2
September	34,7	4,6	17,4
October	27,9	2,7	14,3
November	27,1	-2,7	11,3
December	21,8	0	9,4

Climate



The Designation of Origin is located in the area established by Wagner as temperate with four well differentiated seasons, propitious for the production of quality wines. Among these lines there is a moderation in the temperatures, aridity and thermoluminous cycle during the maturation period of bunches that originate wines with moderate alcoholic degrees and balanced with the acidity, obtaining wines with intense and personal aromas.

As for the Winkler index, which differentiates

zones by heat summation, the designation of origin Ribeiro is mostly in zone II. Ascending towards the less sunny slopes or orientations dominates the zone I, while in the lowest levels and less sunny areas is approaching zone III, which indicates that from a thermal point of view, the region is located in an environment very appropriate for the production of wines of the highest quality.

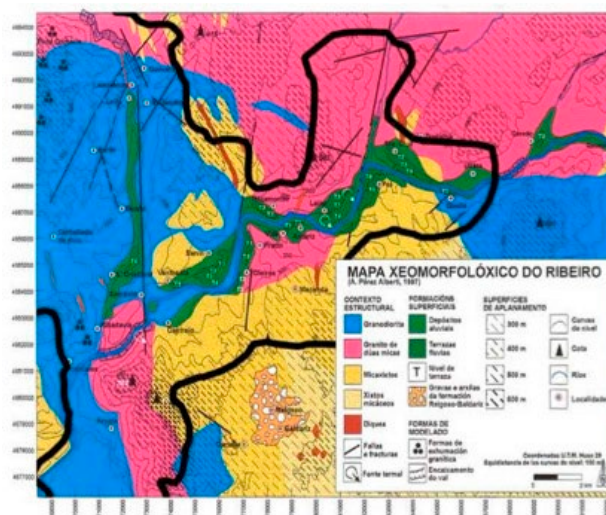
Soils



Soils



Ribeiro has been a wine growing zone for a very long time. Since the Benedictine monks regained agriculture at the end of the first millennium until now, the characteristics of the cropped soils have changed from natural soils, as they have been nurtured for generations. Ribeiro soils are divided in three types. Most of them are composed of granite-like materials, with sandy loam Texture and, to a lesser extent sandy-loamy silt one. There are also soils of schist metamorphic texture, and others made from sedimentary material with loamier textures.



Geomorphological map of Ribeiro

Soils

Something that makes Ribeiro unique is the “sabrego” decomposed granite, plentiful there. Soils for growing are an average of 70 to 100 cm deep. They are very sandy, especially on the superficial level which contrasts with the low content of clay, below 20%. They are usually acidic, poor in organic material and low in calcium. Most of the cropping soils are terraced in order to decrease the slopes and to make the

ploughing easier and to exploit the hillsides and the sun-exposure. One characteristic of the certificate of Origin Ribeiro land is the small-scale farming, the complex terrain and the use of traditional techniques for grape-growing.



Xistos



Arenoso-granítico



Sábrego

Varieties white grape



Preferential varieties of white grape

Treixadura

Refined and smooth, the Treixadura grape is a white grape, the jewel of the Ribeiro vineyard. It sprouts and ripens slowly, therefore it is sensitive to altitude. It is grown mainly in valleys and slopes which are well-orientated. It is slightly vigorous and its excellent quality production goes from 12 to 15 Tn/Ha. It is not very resistant to droughts and needs warm soils. It is moderately susceptible to oidium and mildew strongly to *Botrytis cinerea* (grey mould) and excoiiose.

The produced wines taste aromatic, with a fine bouquet, elegant with a shade of fruit, delicate flower highlights and a balsamic touch.

They easily reach 12-13.5° of alcohol that compensate the total acidity of 5.5 and 7 gr/l of tartaric acid which make them fresh, balanced, delicious and unctuous.

It is possible to find single-varieties Treixadura wines in Ribeiro but the majority consists of mixtures made with other native varieties but with a predominance of the Treixadura grape. This is how we get balanced wines from the vineyard, wines that are different and unique. The wines with a Treixadura predominance evolve well in bottles.

Bunch

Size	Medium
Compactness	Compact
Pedicle length	Very short

Berry

Size	Medium
Uniformity	Uniform
Epidermis color	Green yellow
Profile shape	Elliptic short
Pedicle separation	Difficult
Skin thickness	Thick
Pulp pigmentation	Missing or very weak
Pulp consistency	Slightly hard
Pulp succulence	Juicy
Particular flavours	None
Formation of grape seeds	Present

Shoot

Colour	Dark Brown
Superficial relief	Smooth



Preferential varieties of white grape

Torrontés

It is the second most elaborated white native variety in Ribeiro. It is specific of the area and the variety is a full assortment that has some organoleptic particularities. Single-varieties being scarce, it is usually used to make the different mixtures more complex. This wine is early to bud and therefore susceptible to frosts in spring in that area some years and the ripening period is short. It is quite productive, between 14-15Tn/Ha, with moderate foliage growth. The best planting area for this variety is in light, moist soil on gentle slopes. It is moderately susceptible to mildew and oidium, and fairly susceptible to botrytis cinerea (grey mould) and setting failure.

The produced wines taste aromatic and special, with predominant fruit and flower smells and hay highlights. They can easily reach a high alcohol content of about 12-13° with excellent acidity of around 4-5 g/l expressed as tartaric acid. They are light to the palate with an elegant and faint bitter aftertaste. They have a light tendency to develop quickly, which is why they need other more structured and acid varieties, usually added and mixed with other native varieties in order to give them aromatic complexity and lightness.

Bunch

Size	Medium
Compactness	Medium
Pedicle length	Very short

Berry

Size	Medium
Epidermis color	Green yellow
Profile shape	Circular
Pedicle separation	Very simple
Pulp pigmentation	No
Particular flavours	Special taste
Formation of grape seeds	Present

Shoot

Colour	Brown
Superficial relief	Smooth



Preferential varieties of white grape

Godello

It is the third most represented native white grape in the zone, the variety is complex with a great contribution to the tasting stage of Ribeiro wine. It is usually used as a complementary component or as a base for the mixture.

It is the first variety to be harvested, its sprouting is early so it is very susceptible to late frosts and has a short maturity period. It is vigorous and fertile, with an average production of 13 - 15 Ton/Ha. The best appropriate soil for it must be warm and it tolerates well the water stress. It is susceptible to over-exposure to the sun, to odium and Botrytis and moderately susceptible to mildew and excoiiose.

It produces wines that are intense, unctuous and tasty in the mouth, easily reaching 14° of alcohol with a good acidity of about 6gr/l expressed as tartaric acid, producing balanced musts, giving taste power to the mixtures. In the Certificate of Origin Ribeiro it is usually added to give volume, oily texture and smoothness but it is also appreciated as a single-variety or as a base.

Bunch

Size	Small - Medium
Compactness	Compact
Pedicle length	Medium - Short

Berry

Size	Small
Uniformity	Uniform
Epidermis color	Green yellow
Profile shape	Eliptic
Pedicle separation	Difficult
Skin thickness	Medium - Thick
Pulp pigmentation	Missing or very weak
Pulp consistency	Slightly hard
Pulp succulence	Very juicy
Particular flavours	None
Formation of grape seeds	Present

Shoot

Colour	Dark/Yellowish Brown
Superficial relief	Smooth



Preferential varieties of white grape

Albariño

It is the fourth most represented native white variety in the zone. Of excellent behaviour, it is characterized for being complete and exuberant. It is usually added for giving aromatic complexity, acidity and glycerol but it is also suitable for making single-varieties. It is an upright variety, its early budding makes it sensitive to late frosts, its maturity period is short with average fertility and strength with yields up to 12-14Tn/Ha. The most appropriate soils are the ones with good drainage. It is quite resistant to Botrytis (grey mould), moderately susceptible to oidium, mildew, excoriosis and very susceptible to setting failure.

The wines produced are fairly aromatic, terpene, with floral, fruity and balsamic highlights, glyceric, unctuous and fresh in the mouth at the same time. They can easily reach high alcohol levels - around 13-14°- conserving the acidity between 6 and 8 gr/l of total acidity expressed as tartaric acidity and ageing well. In the Certificate of Origin Ribeiro it is usually complementary or as a base to give the wine itself an oily and aromatic complexity. It is not frequently used as a single-variety.

Bunch

Size	Small
Compactness	Medium
Pedicle length	Short

Berry

Size	Small
Uniformity	Uniform
Epidermis color	Green yellow
Profile shape	Circular
Pedicle separation	Simple
Skin thickness	Medium - Thick
Pulp pigmentation	No
Pulp consistency	Soft
Pulp succulence	Very juicy
Particular flavours	Special taste
Formation of grape seeds	Present

Shoot

Colour	Dark Brown
Superficial relief	Smooth - Fluted



Preferential varieties of white grape

Lado

It is the sixth most represented native white variety in the zone. It has a medium to late bud, a medium ripening season and is strong, with average fertility and a yield of 12 - 13 Tn/ Ha. It is highly susceptible to Botrytis and oidium and moderately susceptible to mildew. It easily reaches alcohol levels - around 13° vol.- preserving the acidity around 7 gr/l of total acidity expressed as tartaric. It produces wines with a distinctive fruity and spicy aroma that are fresh in the mouth but low in dry extract. In the Certificate of Origin Ribeiro it is usually complementary, mixed it with other native varieties of more structure and volume, giving them more complexity and freshness.

Bunch

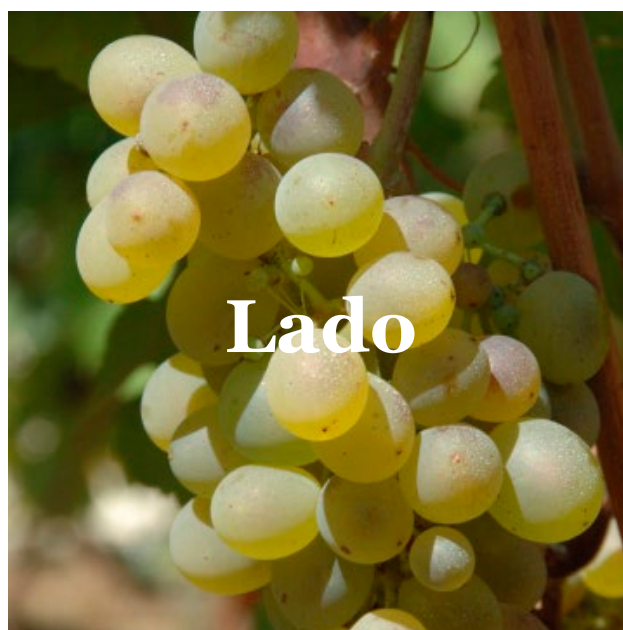
Size	Small
Compactness	Compact
Pedicle length	Very short

Berry

Size	Medium - Large
Epidermis color	Green yellow
Profile shape	Elliptic short
Pedicle separation	Simple
Skin thickness	Medium
Pulp pigmentation	No
Particular flavours	None
Formation of grape seeds	Present

Shoot

Colour	Brown
Superficial relief	Smooth



Lado

Preferential varieties of white grape

Loureira

It is the fifth more planted grape in the Certificate of Origin (D.O.) Ribeiro, an exuberant and fresh variety. It stands out for its intense flower, citric, fresh aromatic herbs bouquets. Its average alcohol level is about 11-12° and its acidity between 7-9 gr/l.

It is a complementary variety in the D.O. Ribeiro wine making. Its main characteristic in the wine mixtures is a touch of finesse, elegance, lightness and freshness.



Caíño Blanco

It is a native variety of intense bouquet and personal. It easily reaches high alcohol level of about 13-14° preserving the acidity around 10gr/l of total acidity expressed as tartaric. The selected variety is used as complementary in mixtures. Its main features are apple and floral aromas. In the mouth the wines are structured, with body and good acidity.



Authorized varieties of white grape

Palomino

It is a foreign variety that is widely distributed all over the peninsula. It was introduced into the Certificate of Origin in the 20th century after the oidium and phylloxera plagues. Its production has been decreasing for a few decades in favour of native varieties.

Very fertile creeping freightage variety, productive with medium sprouting and ripening period, it adjusts to dry soil very well and needs a good sun exposure. It is highly susceptible to mildew, moderately to Botrytis and oidium.

This variety produces simple, low-expressive wines, with a low alcohol content and acidity and experiences a tendency to oxidative evolution.

Bunch

Size	Medium - Large
Compactness	Compact
Pedicle length	Very short

Berry

Size	Medium
Uniformity	Uniform
Epidermis color	Green yellow
Profile shape	Circular - Plain
Pedicle separation	Difficult
Skin thickness	Slim - Medium
Pulp pigmentation	Not coloured
Pulp consistency	Slightly hard
Pulp succulence	Slightly juicy
Particular flavours	None
Formation of grape seeds	Present

Shoot

Colour	Yellowish Brown
Superficial relief	Fluted



Authorized varieties of white grape

Albilla

The variety is widely distributed all over the peninsula under different names. It is not Ribeiro native and doesn't represent the Certificate of Origin very well. Its use is always complementary.

It is an upright variety, with average fertility and strength, its early budding makes it sensitive to late frosts. Its ripening cycle is short and has good ripeness process. It is not very susceptible to cryptogamic diseases.

Bunch

Size	Small
Compactness	Compact
Pedicle length	Very short

Berry

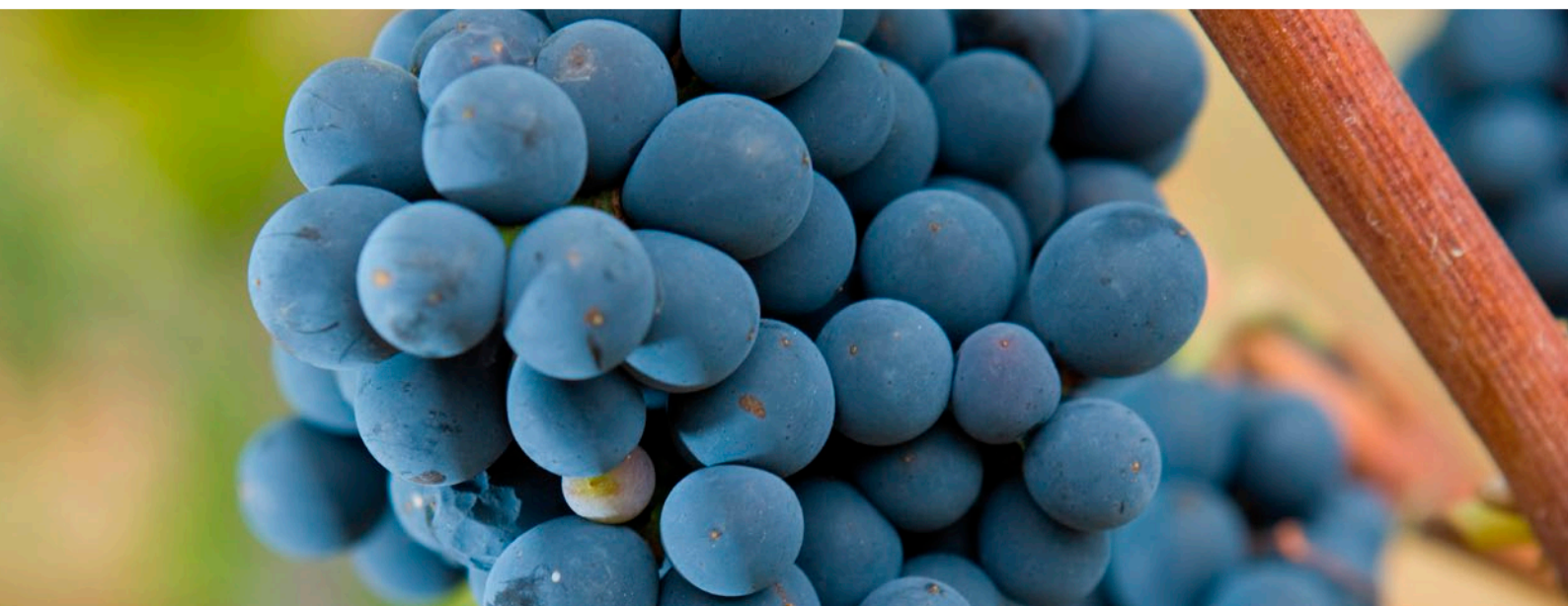
Size	Medium
Uniformity	Uniform
Epidermis color	Green yellow
Profile shape	Circular
Pedicle separation	Difficult
Skin thickness	Slim
Pulp pigmentation	No
Pulp consistency	Soft
Pulp succulence	Very juicy
Particular flavours	None
Formation of grape seeds	Present

Shoot

Colour	Brown
Superficial relief	Fluted



Varieties of red grape



Preferential varieties of red grape

Sousón

It is one of red native variety in Ribeiro in peak production, being at the moment the first one, with great polyphenolic potential. We do not usually find it as monovarietal but it is a base in different proportions for the development of interesting, distinct and peculiar wines.

Agronomically it is a plant with little vigor, resistant to drought adapting well to loose soil, has an average fertility and low productivity (8 - 11 Tn / Ha). Its budding season is mid-late and its maturation cycle is long, so its location predominates in areas that are favorable for early ripening. It has high sensitivity to powdery mildew, medium to mildew and low to Botrytis.

Bunch

Size	Small
Compactness	Medium
Pedicle length	Short

Berry

Size	Small
Uniformity	Uniform
Epidermis color	Blue - Black
Profile shape	Circular - Acuminate
Pedicle separation	Difficult
Skin thickness	Slim - Medium
Pulp pigmentation	Light
Pulp consistency	Soft
Pulp succulence	Very juicy
Particular flavours	None
Formation of grape seeds	Present

Shoot

Colour	Reddish brown
Superficial relief	Smooth - Fluted



Preferential varieties of red grape

Ferrón

Also called Ferrol, it is the fifth red native variety planted in D.O. Ribeiro. It is usually mixed with other varieties, giving them aroma and volume in the mouth.

It is an agronomy-wise difficult, vigorous variety with average fertility and productivity. It adapts well to loose soils, behaves well in long pruning, provided production is monitored, and it is moderately susceptible to drought and very susceptible to wind and over-exposure to the sun. The time of bud break and maturity is average. It is very resistant to mildew, low to Botrytis and to oidium.

It ripens well with high graduations of around 12-13% vol and preserves the acidity very well providing well-balanced, fresh, with strong personality and aromatic wines in which hints of red fruits, strawberries, cherries, raspberries and even aromatic herbs and spices stand out. It has a good structure and body to the palate. Its high polyphenolic and acidity contents make it very well suited to ageing.

Bunch

Size	Medium
Compactness	Medium - Compact
Pedicle length	Very short

Berry

Size	Small - Medium
Uniformity	Uniform
Epidermis color	Blue - Black
Profile shape	Circular
Pedicle separation	Difficult
Skin thickness	Medium
Pulp pigmentation	No
Pulp consistency	Slightly hard
Pulp succulence	Very juicy
Particular flavours	None
Formation of grape seeds	Present

Shoot

Colour	Brown
Superficial relief	Smooth - Fluted



Preferential varieties of red grape

Brancellao

This is the third most commonly found native red variety in the Ribeiro area, with good aroma and glycerin content. It is a variety of medium yield, semi-upright and horizontal that ripens easily. Its cycle is long with early bud burst and average ripening.

It is highly resistant to Botrytis, average to mildew and low to oidium.

Its easy ripening is perfect to get good sugary musts with average acidity, producing aromatic, oily and low structured wines with body.

It is usually mixed with other varieties with more polyphenolic contents, giving them aromatic complexity and red fruits smells, savory, balanced, unctuous, oily and with volume.

Bunch

Size	Medium
Compactness	Medium
Pedicle length	Short

Berry

Size	Medium
Uniformity	Uniform
Epidermis color	Purple
Profile shape	Elliptic short
Pedicle separation	Relatively simple
Skin thickness	Thick
Pulp pigmentation	No
Pulp consistency	Soft
Pulp succulence	Very juicy
Particular flavours	None
Formation of grape seeds	Present

Shoot

Colour	Yellowish brown
Superficial relief	Smooth - Fluted



Preferential varieties of red grape

Mencía

Mainly grown in the northwest of Spain, it is a fairly complete variety for the young wines making, smooth, with good aromatic intensity. It is currently the most planted variety in the D.O.

It sprouts early, its cycle is short, its ripening easy and it is susceptible to late frosts. This variety is highly fertile and productive (around 14-16Tn/Ha). Its crop spreads, it is suitable for all the D.O. zones, especially the ones where the ripening is late. It is vertically-growing and susceptible to mildew, oidium, Botrytis and excoiiose.

The single-variety wines produced are fine, elegant and fruity, with hints of red and black forest fruits. It can reach alcohol levels of about 12-14 vol and its total acidity is around 4-5gr/l expressed as tartaric acid.

It is generally mixed with other native grapes with more polyphenolic potential and acidity to make them more complex, well-structured and a much better evolution in the bottle.

Bunch

Size	Small - Medium
Compactness	Medium - Compact
Pedicle length	Very short

Berry

Size	Small - Medium
Uniformity	Uniform
Epidermis color	Blue - Black
Profile shape	Elliptic short
Pedicle separation	Difficult
Skin thickness	Medium
Pulp pigmentation	No
Pulp consistency	Soft - Slightly hard
Pulp succulence	Juicy
Particular flavours	None
Formation of grape seeds	Present

Shoot

Colour	Brown
Superficial relief	Smooth - Fluted



Preferential varieties of red grape

Caíño Longo

It is one of the most typical red native varieties in Ribeiro. Its most distinctive feature is its aromatic potential. It is not usually single-varietal but more commonly complementary giving the wines intensity and aromatic complexity.

It is a productive horizontal growth variety, resistant to drought, it adapts well to less fertile soils although with important potassium needs. It has a short cycle, its bud burst is early and the ripening period is medium-late. It admits short pruning and needs good sun exposure but not directly to the bunch as it is susceptible to sun stoke. It is average susceptible to oidium, Botrytis and excoiose. Its alcohol levels are around 12% vol. With a good acidity of around 6gr/l expressed as tartaric acid, it makes lively, aromatic, fresh and medium-structured wines.

It is usually complementary and mixed with other more structured varieties. The wines produced are young, interesting, with intense fruity and floral bouquet, smooth and fresh.

Bunch

Size	Small
Compactness	Medium
Pedicle length	Short

Berry

Size	Small - Medium
Uniformity	Uniform
Epidermis color	Black - Blue
Profile shape	Circular
Pedicle separation	Difficult
Skin thickness	Thick
Pulp pigmentation	Missing or very weak
Pulp consistency	Soft
Pulp succulence	Very juicy
Particular flavours	None
Formation of grape seeds	Present

Shoot

Colour	Dark brown
Superficial relief	Smooth - Fluted



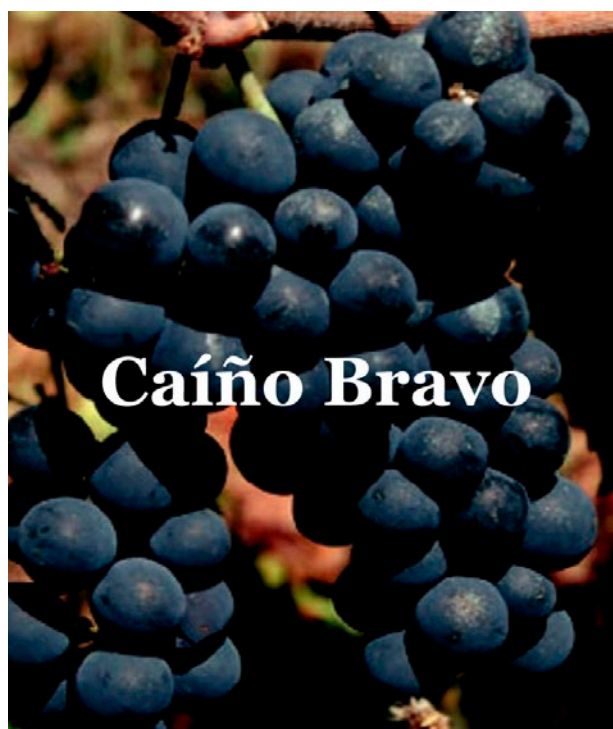
Preferential varieties of red grape

Caíño Tinto

Variety that gives the wines exuberance and aromatic intensity. This wine stands out for its floral and citric notes, more than for the red fruits characteristics of the other Caíño wines. These wines are lively, fresh with average structure, personal and genuine.

Caíño Bravo

Variety that is characterized by its intense freshness and acidity. It is hardly 2% of the yield but it often mixed with other varieties to give them fruit and citric aroma.



Authorized varieties of red grape

Tempranillo

The variety, widely distributed all over the peninsula under different names, represents only 1% of the production of D.O. Ribeiro. It is vertically-growing with a medium to high productivity and has a short cycle. In Ribeiro it is a thorough versatile variety that ripens well and wee-balanced. Its early bud burst makes it susceptible to spring frosts. It is susceptible to oidium, averagely resistant to excoriose, drought and wind.

The produced wines are ripe. It can reach alcohol levels of about 13-14% vol, with good bouquet and has medium polyphenolic contents and light acidity. It is usually mixed with other native varieties of major acid and polyphenolic content according to the type of wine to develop, giving it alcoholic strength, body and complex aroma.

Bunch

Size	Medium - Large
Compactness	Compact
Pedicle length	Short - Medium

Berry

Size	Small
Uniformity	Uniform
Epidermis color	Black - Blue
Profile shape	Circular
Pedicle separation	Difficult
Skin thickness	Thick
Pulp pigmentation	No
Pulp consistency	Soft
Pulp succulence	Very juicy
Particular flavours	None
Formation of grape seeds	Present

Shoot

Colour	Yellow
Superficial relief	Smooth - Fluted



Authorized varieties of red grape

Garnacha Tintorera

Also called Alicante Bouschet, this variety is found in a lot of zones in the peninsula, it has distinctive coloured flesh and colouring ability. It is an averagely vigorous, vertically growing variety and is very fertile, normally producing a high yield, with a long cycle, early budding, late ripening requiring climates with many hours of sunlight. It is very susceptible to mildew, excoriose, wind and coulure, medium to Botrytis and low to oidium and drought. The wines produced have a wide range of colors and vegetables when it not ripened enough. It preserves the acidity very well, with good floral and fruity aromas. In Ribeiro it is usually mixed with other varieties to give them color and acidity.

Bunch

Size	Large
Compactness	Medium
Pedicle length	Short

Berry

Size	Medium
Uniformity	Uniform
Epidermis color	Blue - Black
Profile shape	Circular
Pedicle separation	Difficult
Skin thickness	Medium
Pulp pigmentation	Strong
Pulp consistency	Soft - Slightly hard
Pulp succulence	Very juicy
Particular flavours	None
Formation of grape seeds	Present

Shoot

Colour	Yellow
Superficial relief	Fluted



Garnacha Tintorera

Ribeiro Wines



Ribeiro Wines

Mosaic of diversity

Wines of landscape and territory traditionally elaborated by wise blends of native varieties, each of them contributing their peculiarities to obtain authentic and genuine wines. Wines of marked Atlantic features, fresh, fine and elegant, nuanced by a mild influence of the Mediterranean climate. The characteristic factor of climatic transition along with the orientations and pending of the vineyard, the use and mixture of local varieties and the type of soil, mark the style Ribeiro. In addition, the differentiation of the three valleys (Avia, Miño and Aronia) that make up the appellation of origin make Ribeiro a mosaic of diversity.



Tipology

Ribeiro D.O. P. wines are divided into five categories: Ribeiro Castes, Ribeiro Barrica, The Sparkling Ribeiro, The Tostado Ribeiro and Ribeiro.

Ribeiro Castes, white and red wines, differ from Ribeiro category in which 100% are made with preferential varieties. They are of more quality and representative of the designation, and are identified in their label so that the consumer can differentiate them. Like the

categories Barrica, Sparkling and Tostado Ribeiro wines, which are also exclusively made with preferential grapes and can be identified in the labeling, presentation and advertising by the winery. 90% of the production is concentrated in white wines, red wines represent 9%, while Tostado and Sparkling wine, barely reach 1%.



Tipology



The white wines

Ribeiro D.O.P. wines are usually young wines with a high aging potential in bottle. They constitute 90% of the total Ribeiro D.O.P. production. With an iconic fame and international recognition, the white wines from Ribeiro are the result of the blending know-how of native grape varieties and the good job developed by vinegrowers, cellars, and small wine producers.

They stand out for their elegance and subtlety, the aromas of ripe fruits and fresh fruits, floral notes, honeys, herbs and balsamic. In the mouth they are balanced, fine and delicate. Harmonious wines, fresh, aromatic and of good persistence. Ribeiro's whites are gastronomic and versatile wines that evolve very well in the bottle.

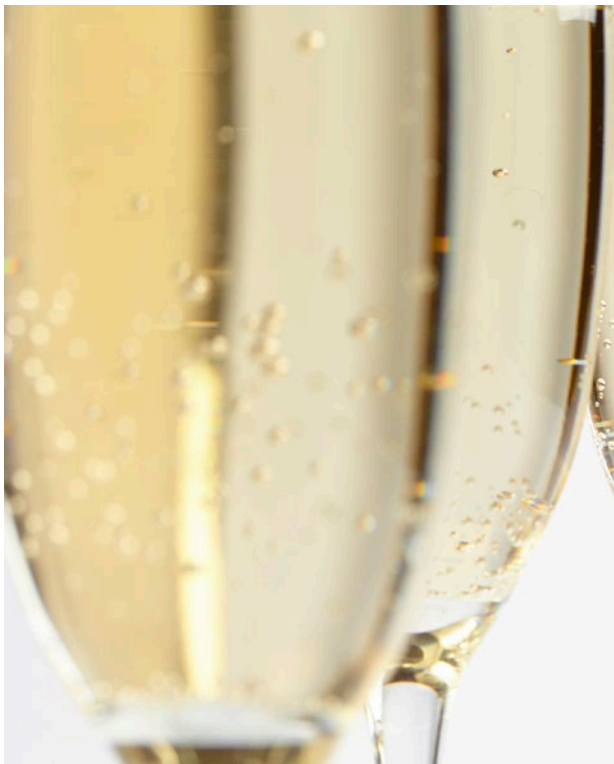


The red Wines

Red Ribeiro wines are authentic, with character and genuinity. Despite representing the 9% of the total D.O.P. production, their great quality and peculiarity are increasing the demand and therefore, the production.

Intense, original and expressive. They are characterized by the aromas of red and black fruits, floral notes of violets, licorice, spices and balsamic. Tannins with good tannic load, fleshy, structured and with a point of acidity that enhances their freshness and balance.

Tipology



The sparkling wine

Wines made with preferential varieties using the “traditional method”.

With a long tradition in Ribeiro, the wines are elaborated with a traditional method which consists of a second fermentation in bottle and only with native varieties; fresh, balanced, persistent in medium-high structure, creamy and fine bubbles.

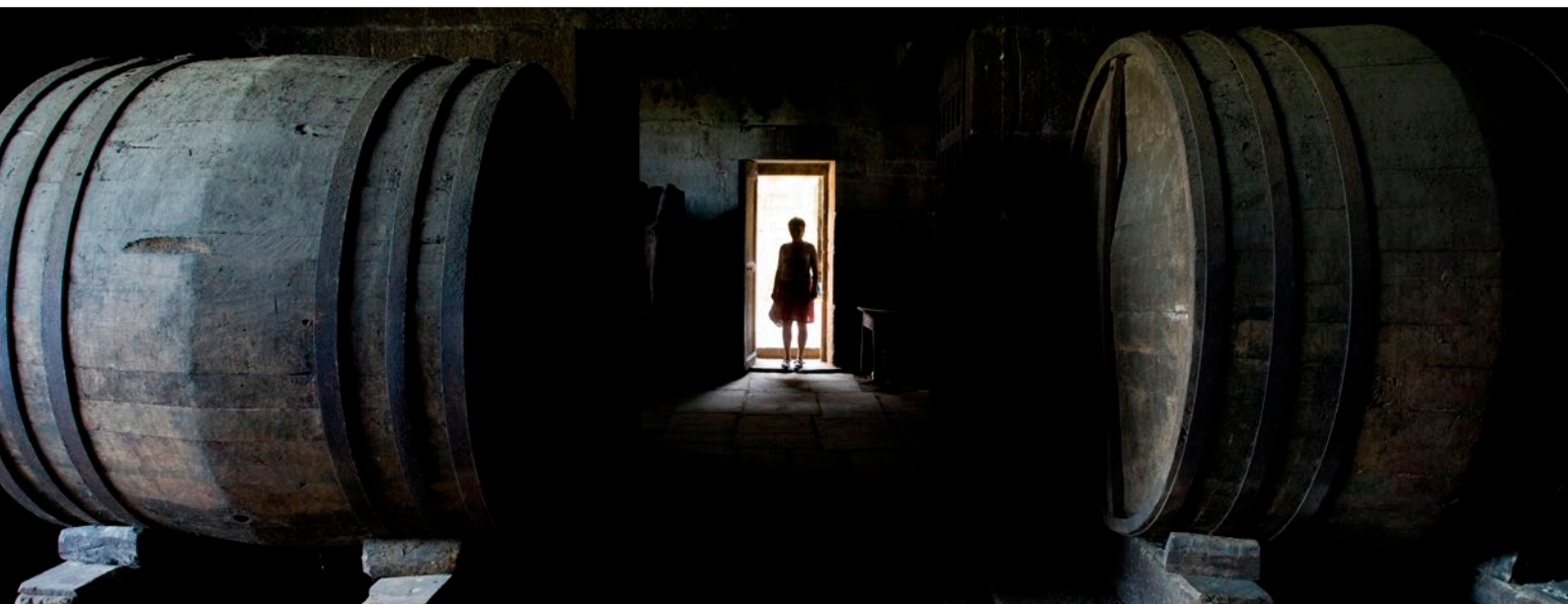


The tostado wine

Ribeiro Tostado wine is a naturally sweet wine. To make them, only must from a selection of the best grapes, suitably raisinized under cover.

Production is very small, labour-intensive and complex, leading to an authentic gem of enology with unique characteristics.

History



History

From the Romans to the Middle Ages



The Ribeiro is rebuilt on top of roman vineyard settlements between the 1st and 3rd centuries A.D. They were almost completely destroyed by the Barbarian invaders.

Ribadavia map of 1733



One of the main instigators of the recovery of the vine in the Ribeiro region were the Cistercian Monks, settling in the municipal district of Leiro, to build their monastery in San Clodio.

San Clodio monastery (Leiro). S.XII

History

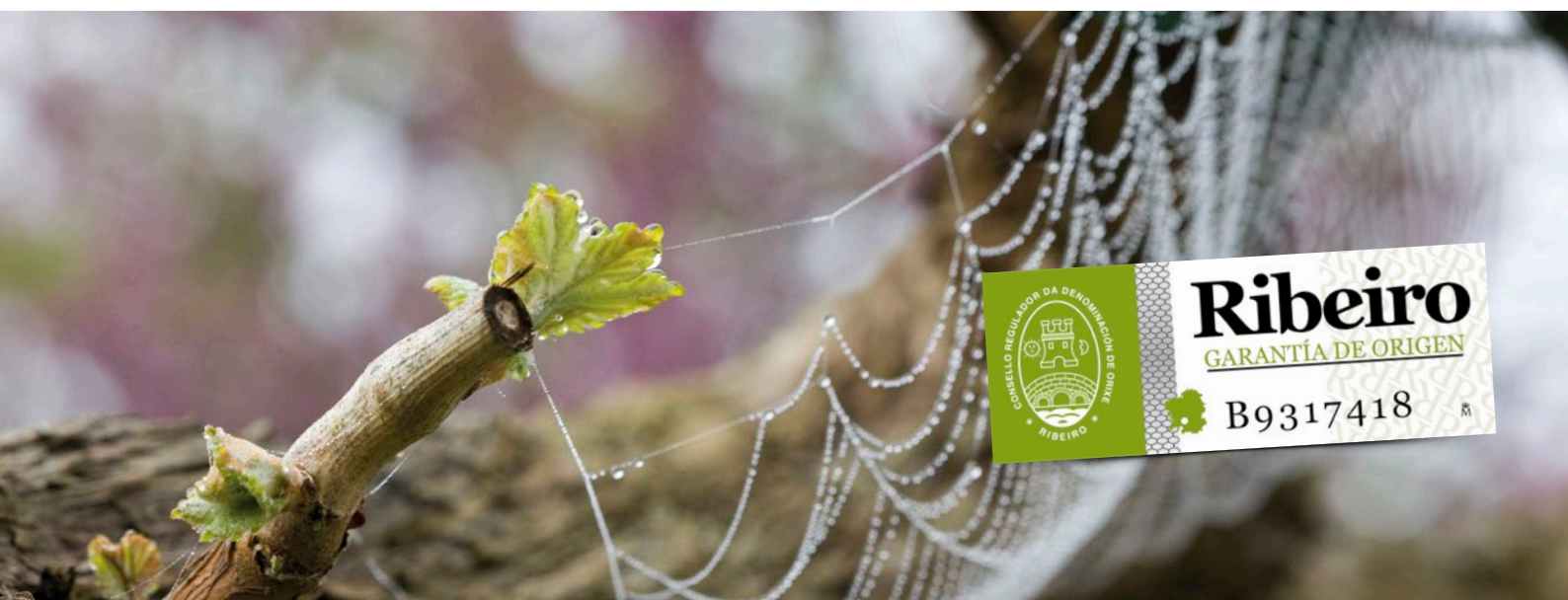
The Abbot of this monastery, Pelagio González, in the mid-12th century, noted in his testament regarding the recent task of replanting vineyards, and presumes about the excellent quality of the wines from the Avia region which, protected by the Road to Santiago, reach Europe in the hands of local and English, Dutch, Asturian and Basque merchants. And discover America accompanied on his first expedition to Christopher Columbus.



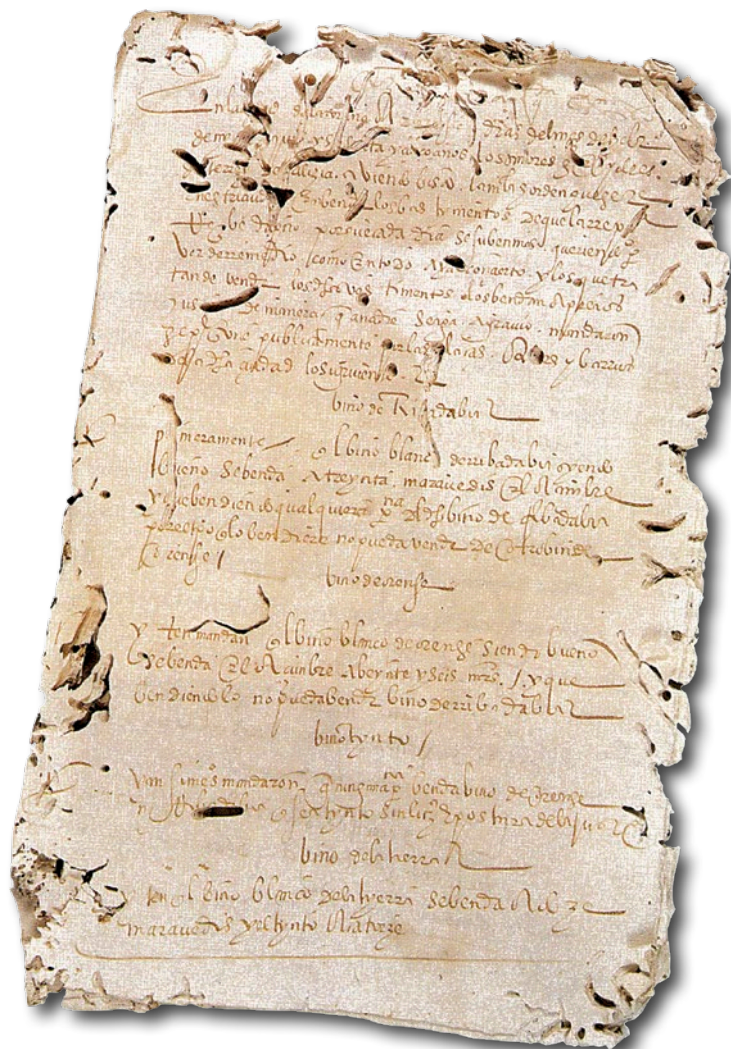
It is essential to mention the monks of the Oseira and Melón monasteries, founded by the “Cister” (religious order from the 11th century) as they developed the Ribeiro wine-growing, as well as those from Celanova, San Martiño

Pinario and the council of canons of Santiago, Lugo and Ourense whose monks settled in the Ribeiro area. They had extensive vineyards there and they ran a lot of farms and priories used for grape-growing.

Regulating Council



Regulating Council



History

Ribadavia municipal ordinances of 1579 already established the places and parishes where producing and selling Ribeiro were allowed, which manipulating operations were permitted and which sanctions were given to the ones who did not abide those ordinances. Those ordinances are a precedent for the present regulations of the D.O. In fact, the “OMPI” (World Organization of Intellectual

Property) acknowledges them as the first evidence of a protection of a geographical indication in Spanish laws. In 1932 Ribeiro Designation of Origin (D.O.) became protected thanks to the Wine Status publishing that was converted in law on 26th May 1933. The regulating Council was later formed by means of the order of December 6 1956. The first Regulation was approved in 1957. A second Regulation was later published on 2nd February 1976 that was modified by means of the order of April 19th 2004. It was published in the “Galicia Official Gazette” in April 28 2004 to include the Ribeiro “Vino Tostado” as a covered product because of its historical making process and for being a natural sweet wine that represents one of the greatest Ribeiro wines, first and unique for its characteristics in Spain.

The Regulation was modified on 31st July 2009 to adapt it to the new OCM (Common Organization of Agricultural Markets) of the wine sector (Rule (CE)) 473/2008) changing the Ribeiro C.R.D.O. to be a corporation governed by public law and supported by the law and having its own legal personality. On 5th January 2017 the December 23 2016 ORDER was published in the Galician Official Gazette approving the Contract Specification of the Designation of Origin Ribeiro, a step further for the updating and modernizing of the regional sector, and where important novelties related to the yield and the wine making process were introduced.

Regulating Council Objectives

Its main objectives are protecting the products of its wine-growing zone, promoting and controlling their quality, defending the designation, the application of its regulations, specifications and quality system, as well as monitoring its fulfillment. Additionally, one of its main purposes is the promotion of the Ribeiro brand and the associated marketing tasks.

The Regulatory Council controls all stages of production of wines belonging to the Designation of Origin, guaranteeing to the consumer the organoleptic and physical-chemical conditions of the product by means of the corresponding certification seal of appellation of origin.

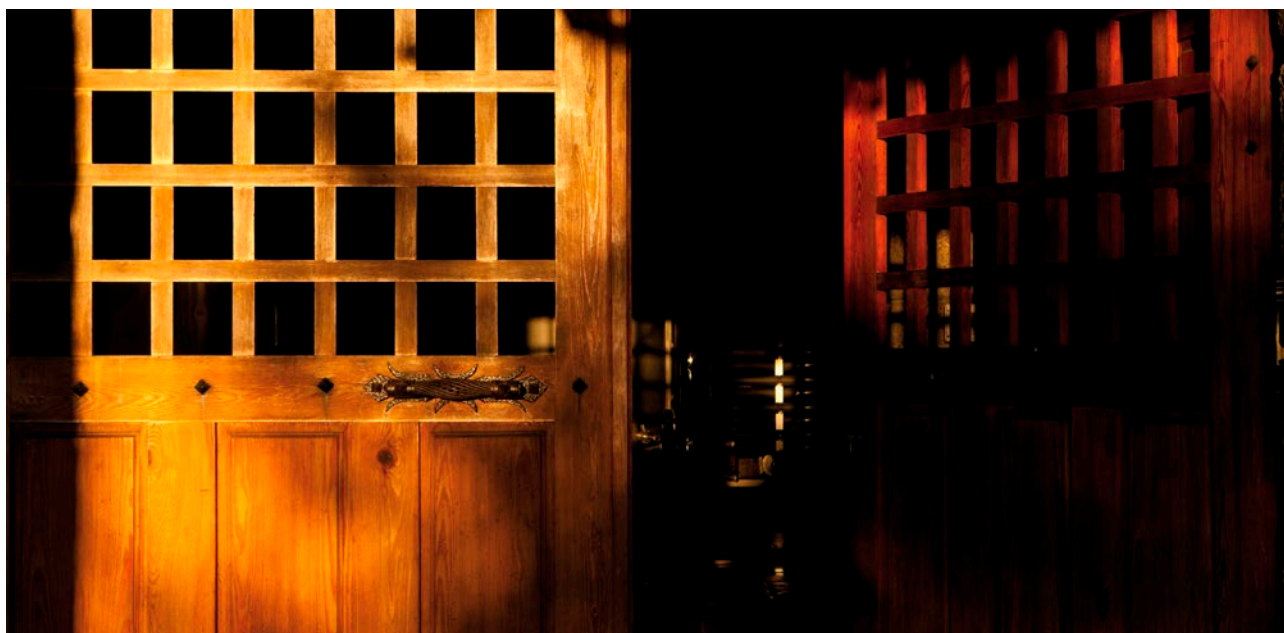
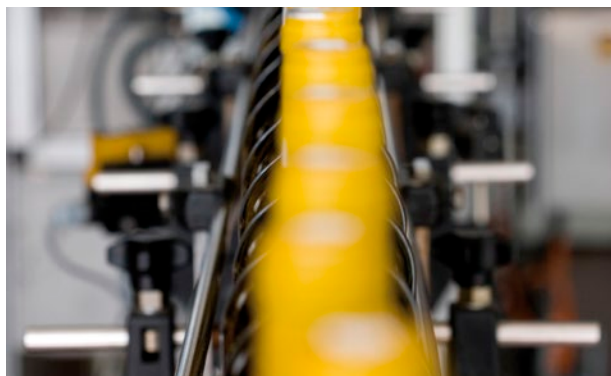
The Ribeiro Protected Designation of Origin Regulatory Board has identified in its structure a control and certification body in accordance with the provisions of article 15.1 section b) of 18th of February's Law 2/2005 of promotion and defense of the Galician food quality and Article 65 of 18th January's Decree 4/2007 regulating the geographical designations of quality of the food sector and its regulatory councils.



Regulating Council

Objectives

- Continuous improvement of the quality of the product, increasing the difference and the preservation of our own characteristics without losing the technical necessary evolution.
- Strict quality control from the yield to the marketing.
- Guarantee of Origin on the back label issued by the Regulating Council.
- The extension of the current selling markets and the creation of new national and international markets.
- Reinforcement of the representative and peculiar Ribeiro native varieties with investigation, conversion and restructuring of the vineyards.
- Adjustment to the wine sector legislative structures.
- Care and protection of the wines covered by the Designation.



Regulating Council

Origin of certification seal

At the beginning the consignments intended to be sold were certified as Ribeiro bulk wine. On the basis of the harvest declarations presented by the wine growers and the makers of the regulating Council, each consignment for selling was registered, while the supervisors of the Council in inspection visits controlled the selling consignments in the establishments. Around 1957 the wine was bottled and sold mainly in Galicia. That year a pioneer D.O. winery bottled sparkling wines following the procedure of Penedès wine makers. At present sparkling wines are legally covered under the Designation of Origin.

In 1964 there was for the first time the Ribeiro Wine Fair in Ribadavia (Ourense) that was advertised with a caravan that went round Galicia. The bottles were sealed over the cap, seal that was issued by the Regulating Council especially for the occasion.

Around 1967 the first label controls started by means of a die done on the labels.

From 1977 onwards, with difficulty and effort, the certifier seal was imposed so it was publicly acknowledged as Ribeiro Designation of Origin.

The design of the first label was different from the ones that already existed in those years in Spain. It was made so in order to show the map of each zone in the region and based on the shields and anagrams picturing Ribeiro and Galicia: shield of the Xunta de Galicia (regional Government of Galicia), shield of Ourense, shield of Ribadavia and 13 Ribadavia Castle roundels. In 1992 it was redesigned with other measurements but the same anagrams.



1967 year



1977 year



1992 year

Regulating Council

New certification seal

In January 2017, 40 years later, the Ribeiro C.R.D.O. presented their new design adapting it to the new times and with a new image. The objective is to show the personality of the Ribeiro wine combining the essence of a centenary designation of origin with a harmonious and genuine brand opting for the future. One of the most significant changes is the unification of all the types of wines produced by the Designation of Origin in only one label: white, red, Ribeiro Tostado

and Espumoso (Toasted and Sparkling). A specific numbering on each seal insures the quality control, the guarantee of origin and the traceability of the consignments.

At the end of the 80s the Casa Real de la Moneda, Fabrica Nacional de la Moneda y timbre (Royal Spanish Mint) started to print the seals for the D.O.Ribeiro Regulating Council, a guarantee product that includes several security measures.



2017 year

Regulating Council

Organisation chart

Control board

- President
- Vice president
- Members: three wine growing representatives, three wine industry representatives, three cooperative sector representatives and one harvester sector representative.
- Two members on behalf of the Minister of Rural Affairs from the Xunta de Galicia (Regional Government of Galicia).
- The Control Board is organized in two committees: Commission for Promoting and Permanent Commission for specific matters.
- Secretary-Manager
- Technical department
- Promoting and Marketing Department
- Administration Department

Supervisory body

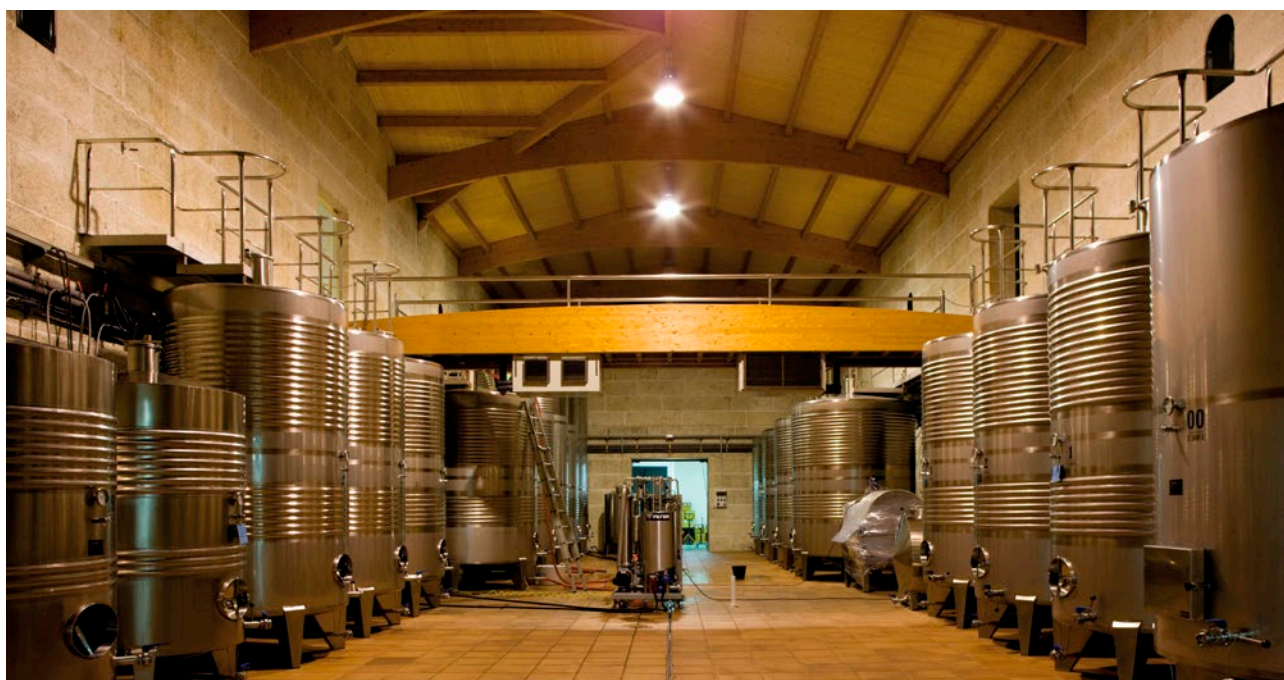
They systematically control the self-control system of the operators who make and market the wine covered by the Designation of Origin and their traceability. The board is made up of inspectors, technicians, observers and an organoleptic tasting panel.

Quality certifying committee

Committee created by the Regulating Council to take decisions related to the winery products certification.

Committee of quality guarantee

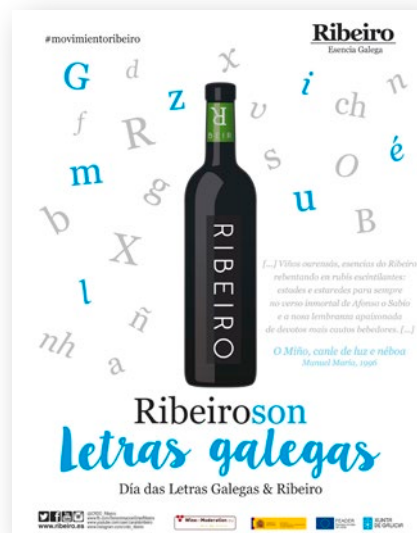
This committee is independent from the Regulating Council and is involved in the certifying process operations.



Communication campaigns



Communication campaigns



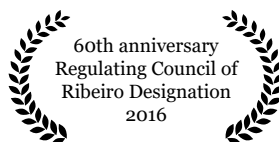


Ribeiro

The oldest Appellation of Origin in Galicia



Best Regulating
Council of Spain
2016
Verema Awards



60th anniversary
Regulating Council of
Ribeiro Designation
2016



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