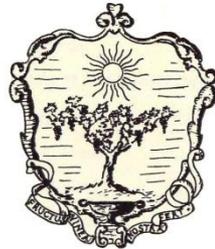


# I vini rosati in Spagna

Vicente Sotés Ruiz

Universidad Politécnica de Madrid



Otranto, 6 Marzo 2010

# Presentazione

1. Aspetti generali, normativa
2. Commercio
3. Varietà
4. Processi de vinificazione
5. Composti aromatici
6. Alcuni tipi de vini

# Aspetti generali

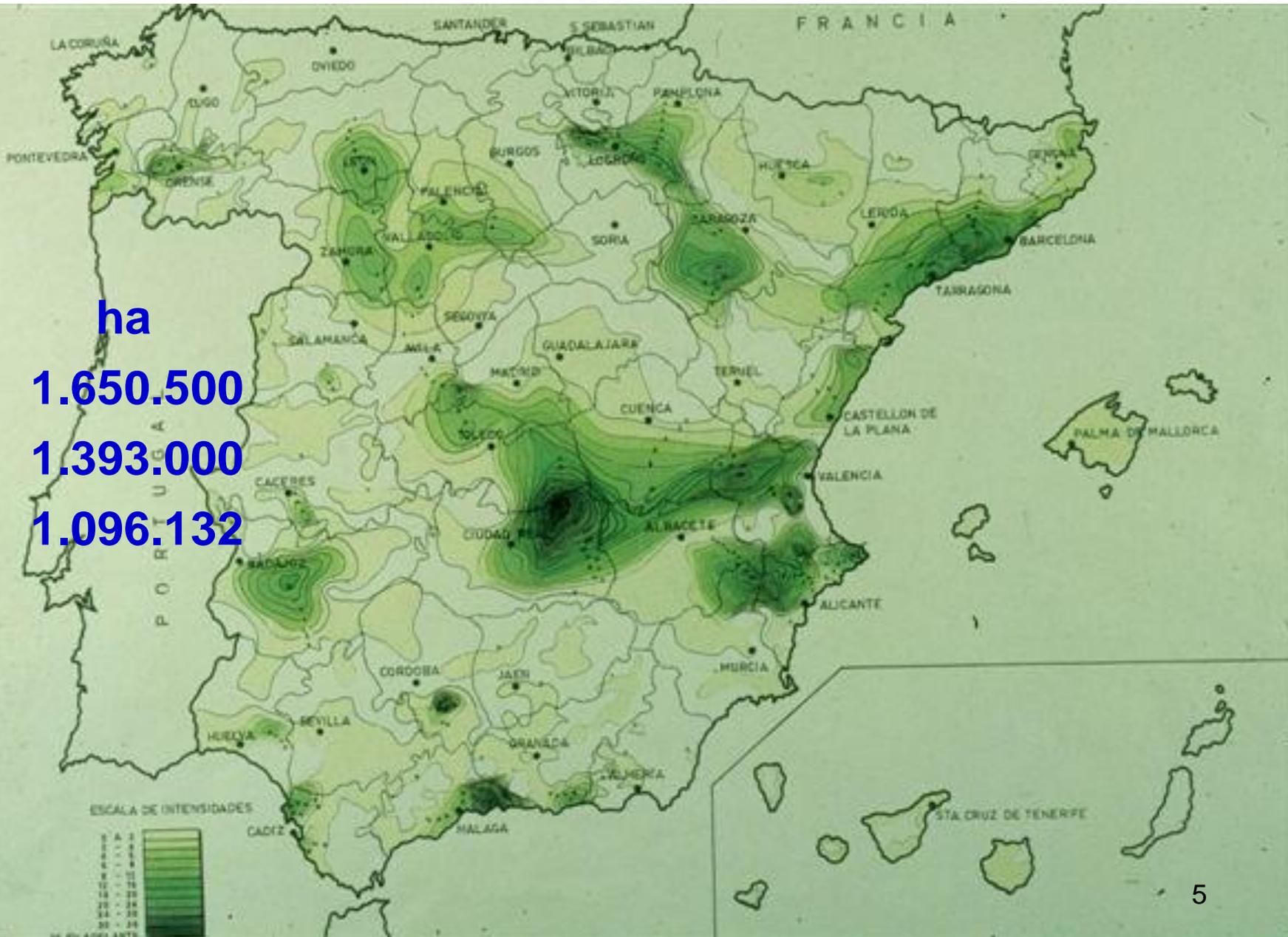
- **Incremento** del consumo
- **Difficoltà** di disporre di dati statistici
  - Vini rossi e rosati
  - Vini bianchi
  - Spumanti
  - Prodotti liquorosi
- **Dati** di VQPRD

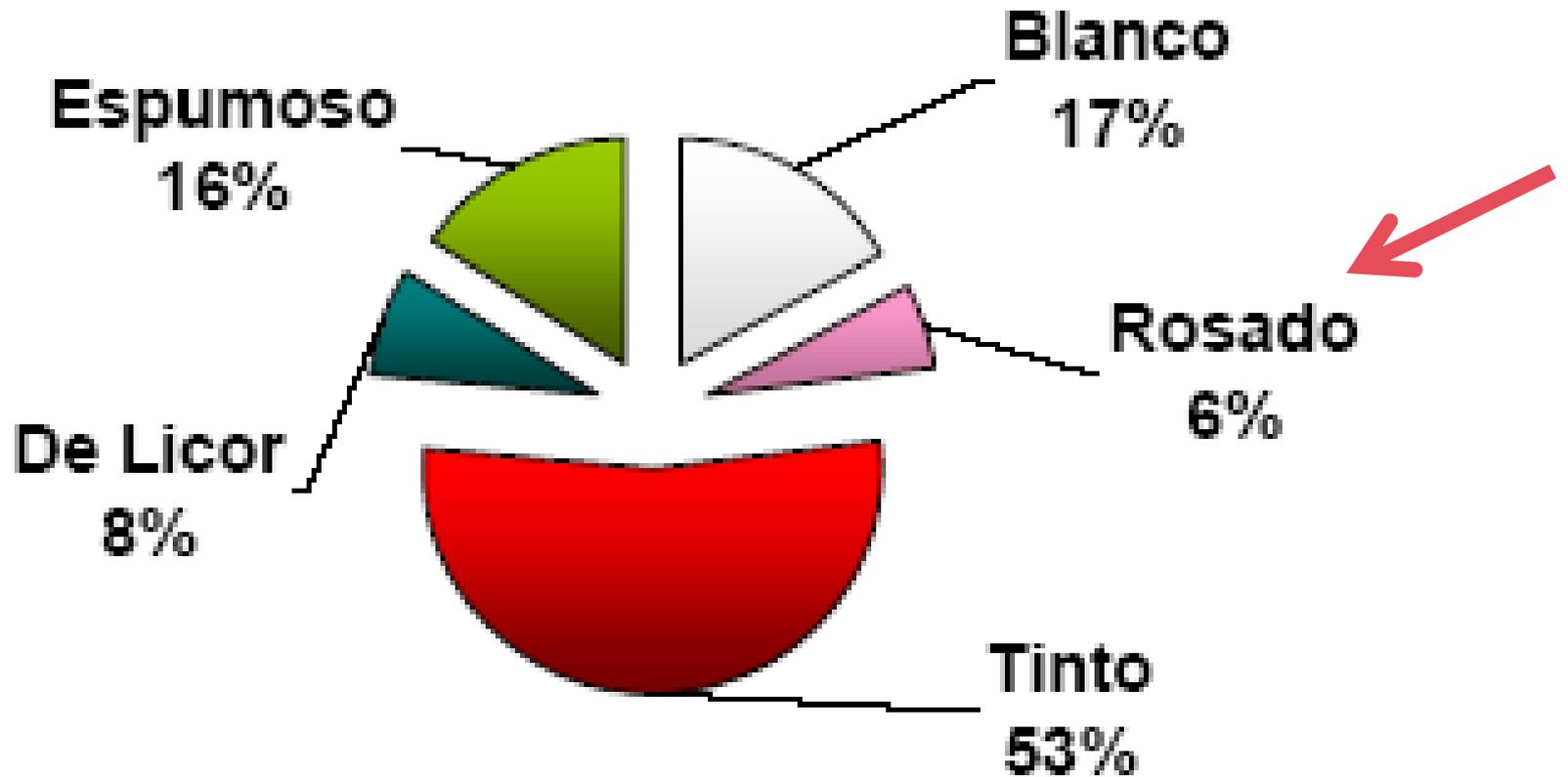
# Normativa

- **Legge** 24/2003, della Vigna e del Vino
  - Proibisce in Spagna l'assemblaggio di vini rossi con vini bianchi
- **RD** 1127/2003
  - Rosato: elaborato almeno con un 25 per cento di uve rosse
- **Norme** precise in ogni Denominazione di Origine

# Zone viticole in Spagna

Anno	ha
1975	1.650.500
1990	1.393.000
2005	1.096.132



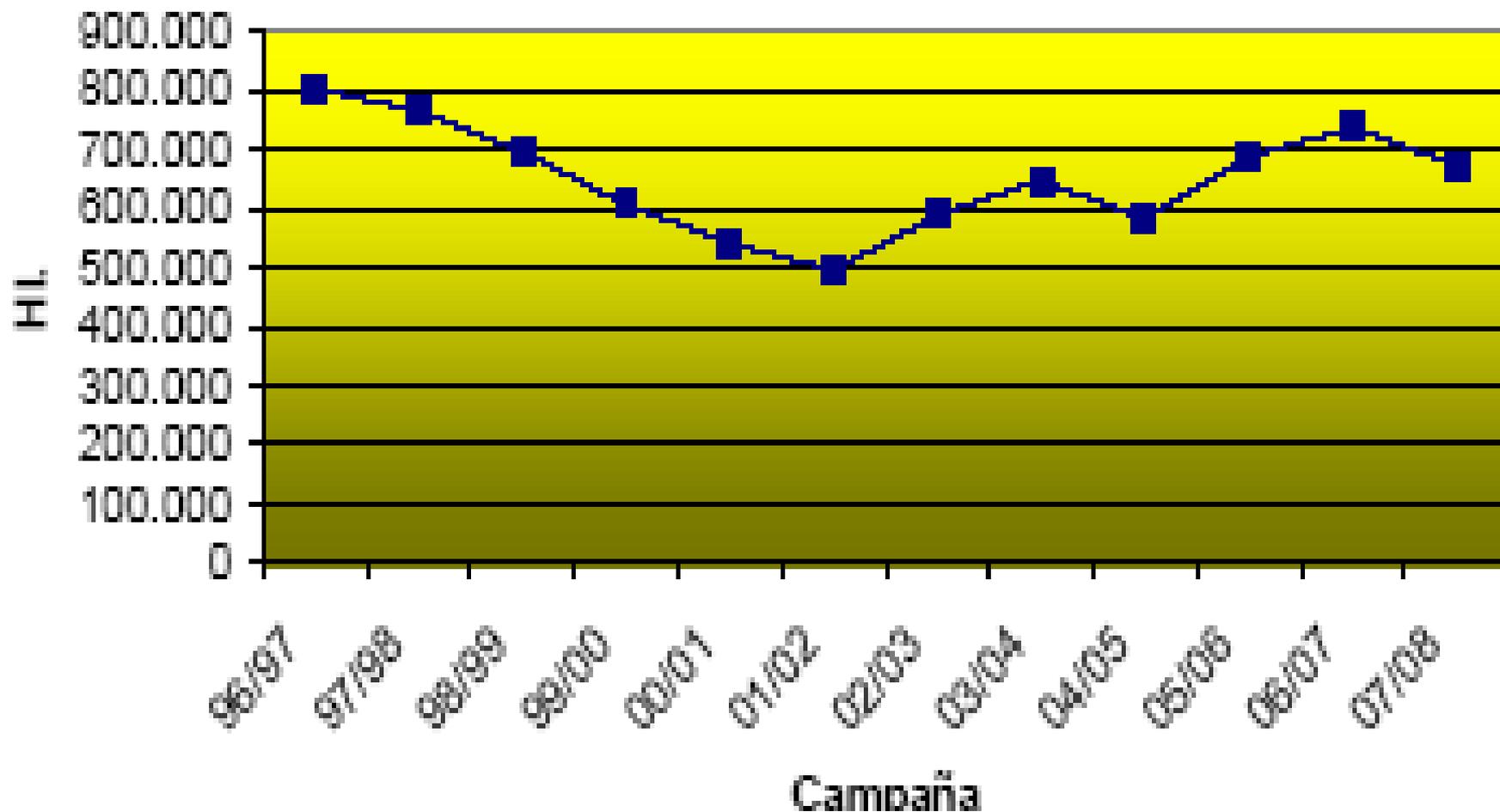


**VQPRD - 2007/2008**  
**Commercializaci3n total**  
**11.2 millones hl**

# Produzione di rosato in Spagna (D.O.)

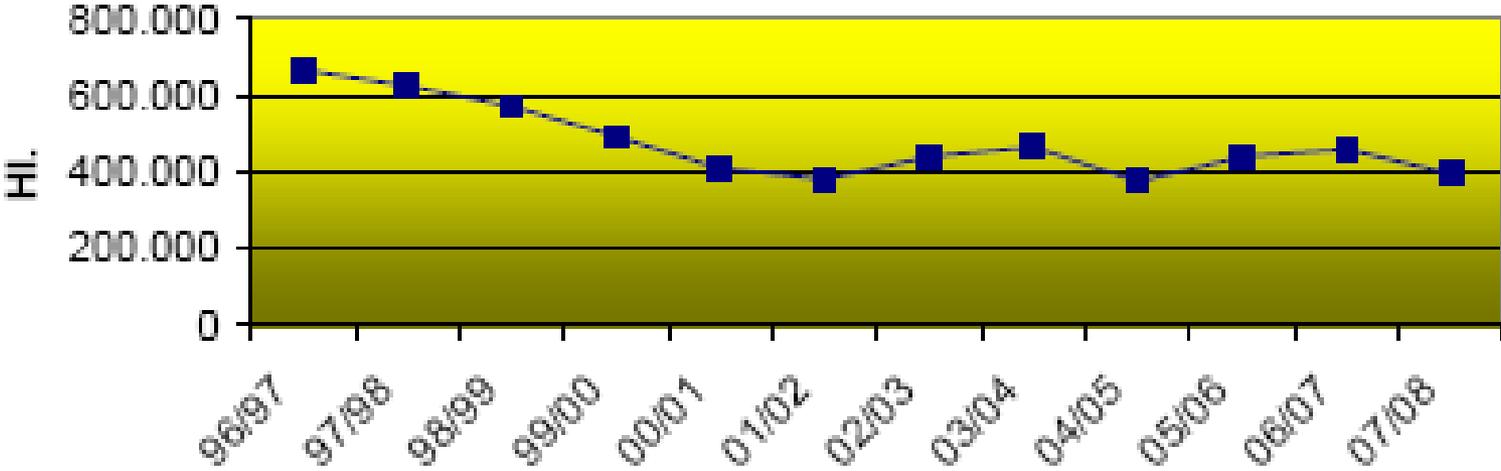
Denomin. de Origine	Produzione hl
Navarra	140.437
Rioja	107.322
Valencia	95.666
Utiel-Requena	43.192
La Mancha	75.144
Valdepeñas	19.790
Cataluña	42.050
Penedés	27.040
Tarragona	11.204
Cigales	19.164
Alicante	13.426
Campo Borja	22.350
Ribera del Duero	10.360

# Evolutione del commercio totale de vino rosato

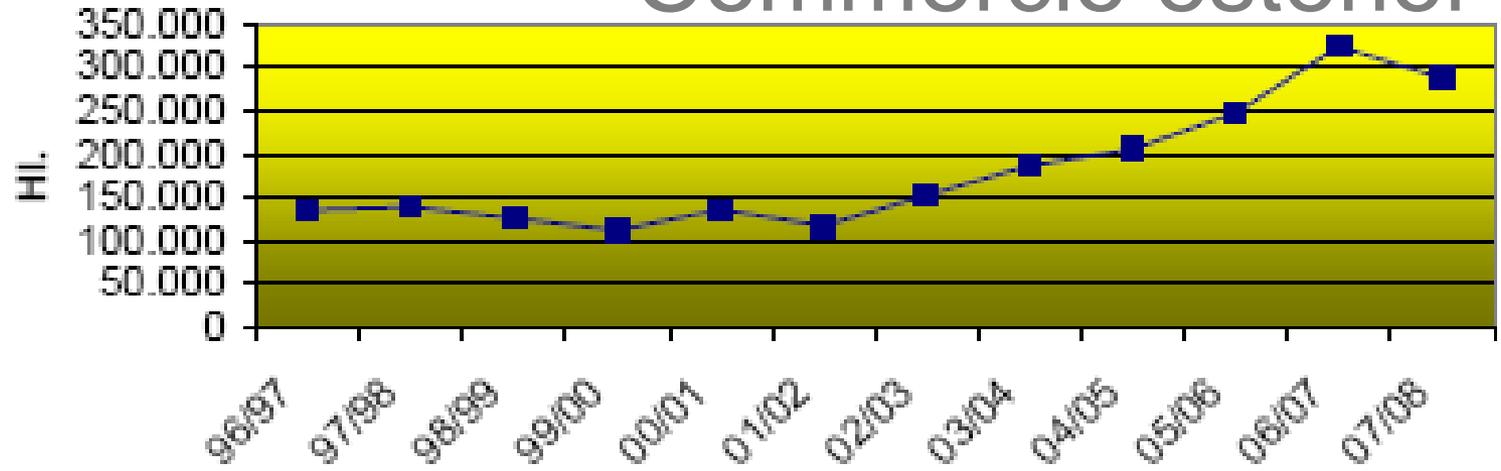


Fuente: MARM, 2009

# Commercio interior

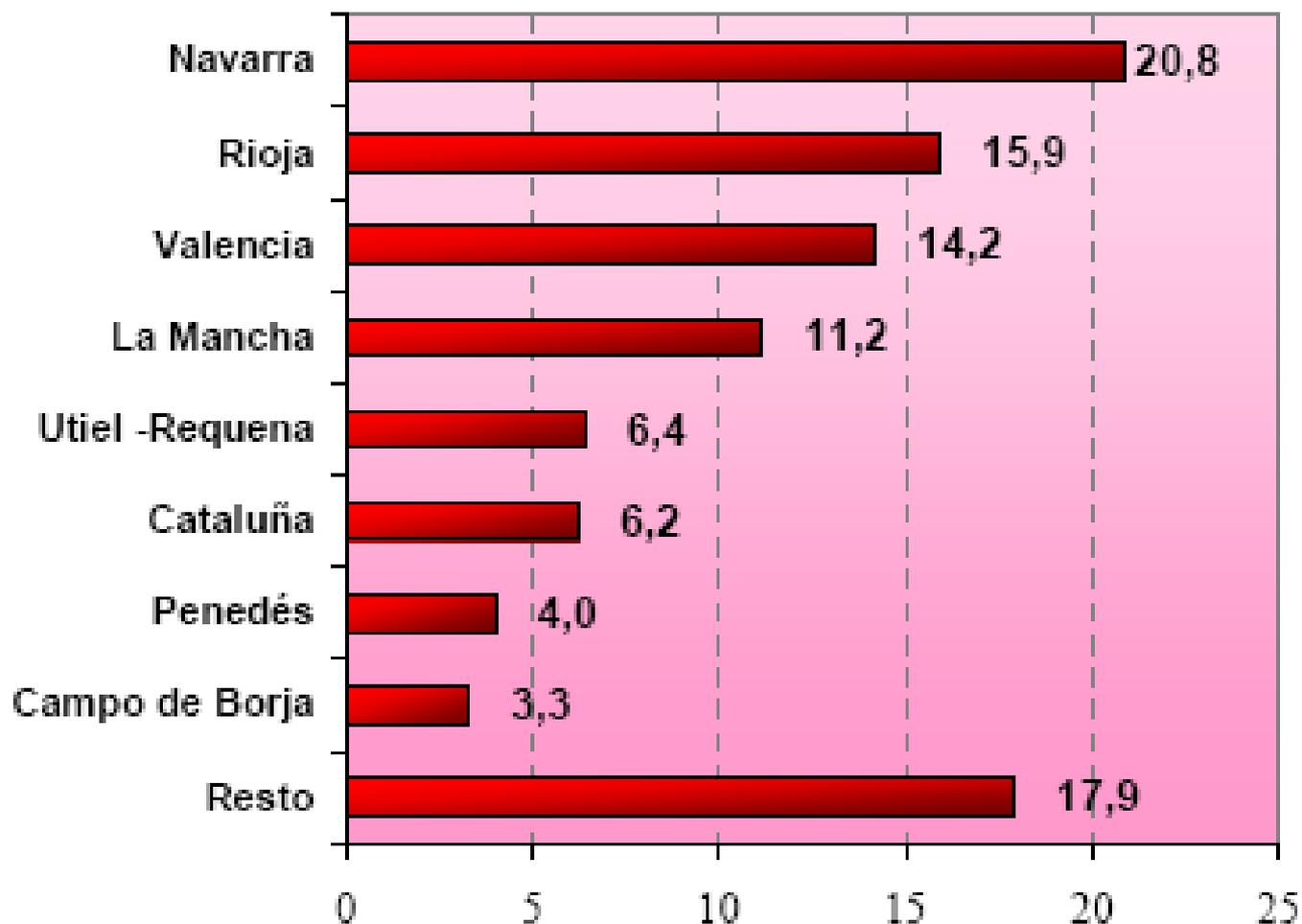


# Commercio exterior



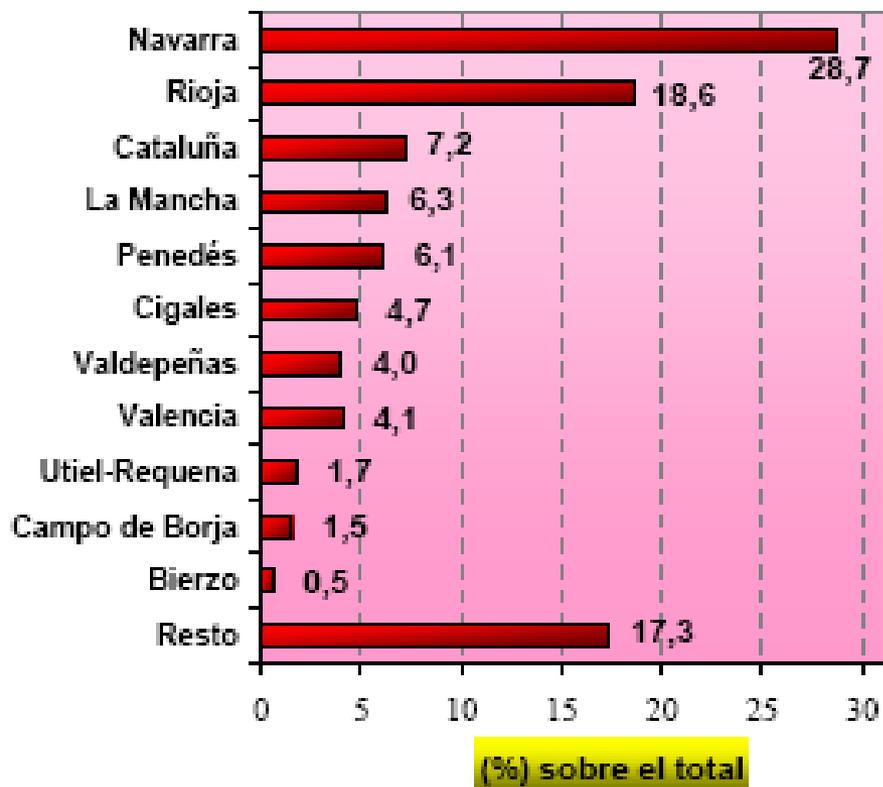
Fuente: MARM, 2009

# Commercio per D.O

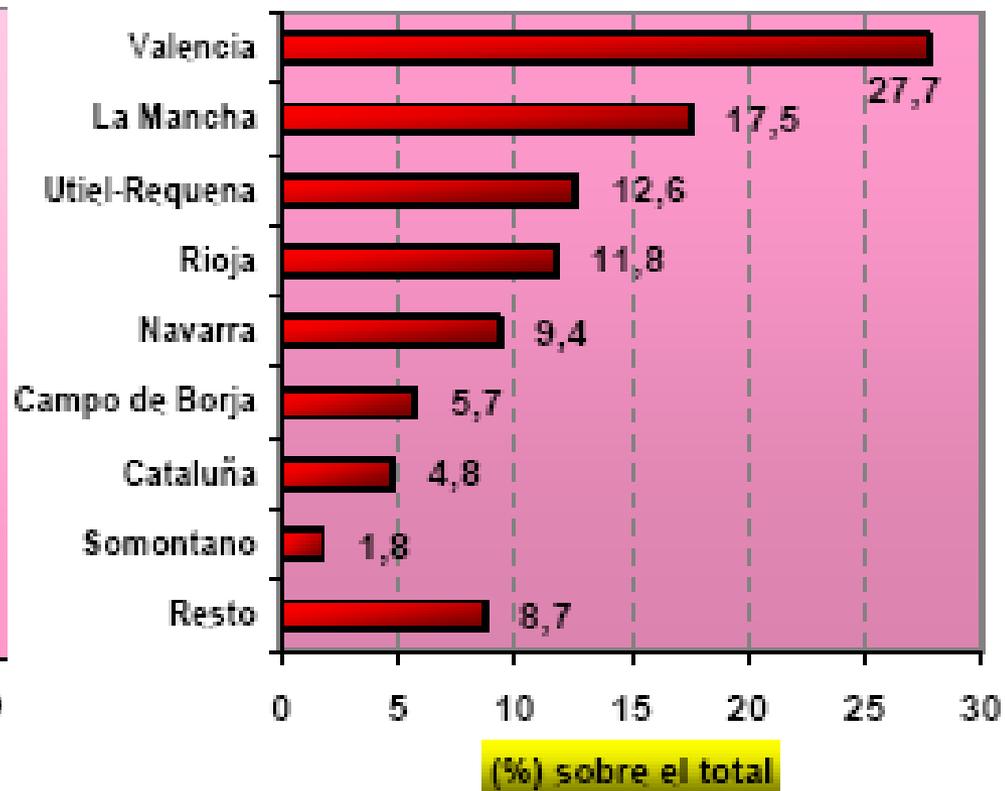


**Campaña 2007-08: 673.933 hl**

## C. interior



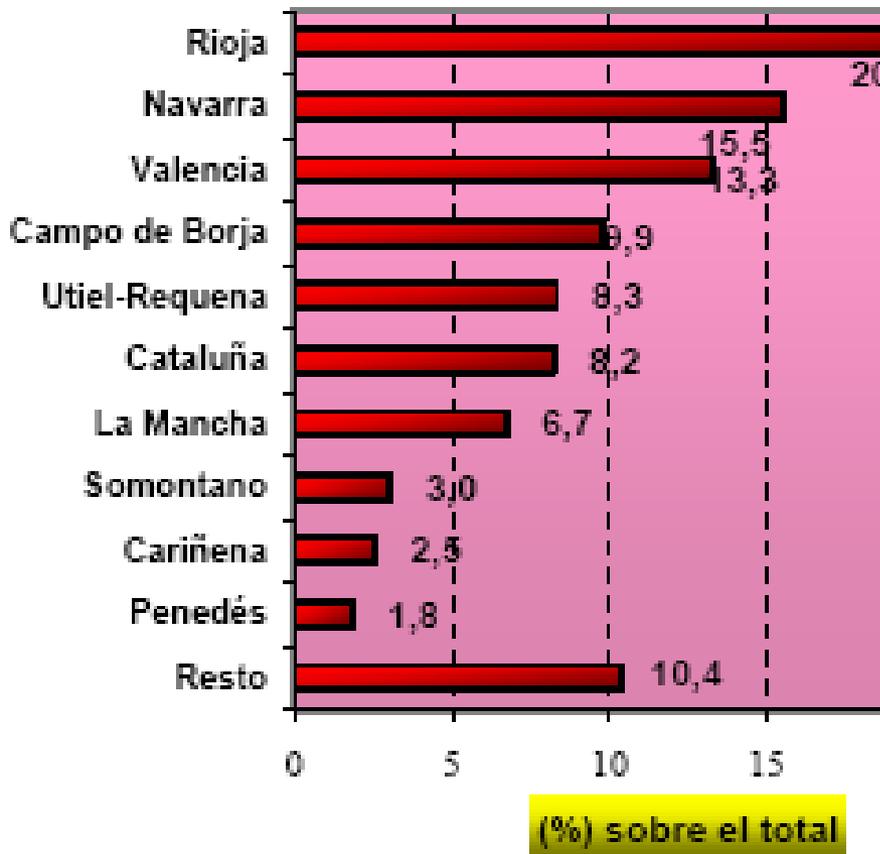
## C. exterior



# Commercio exterior

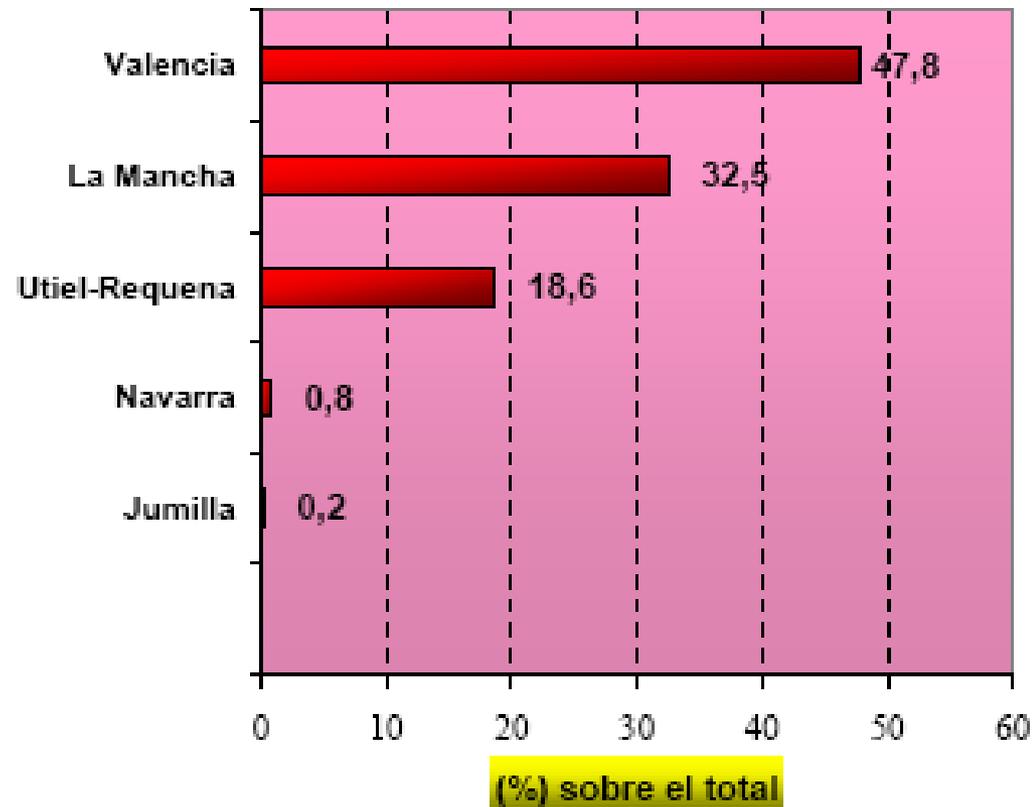
## Imbottegliato

166.738 hl



## In vasca

120.204 hl



# Varietà

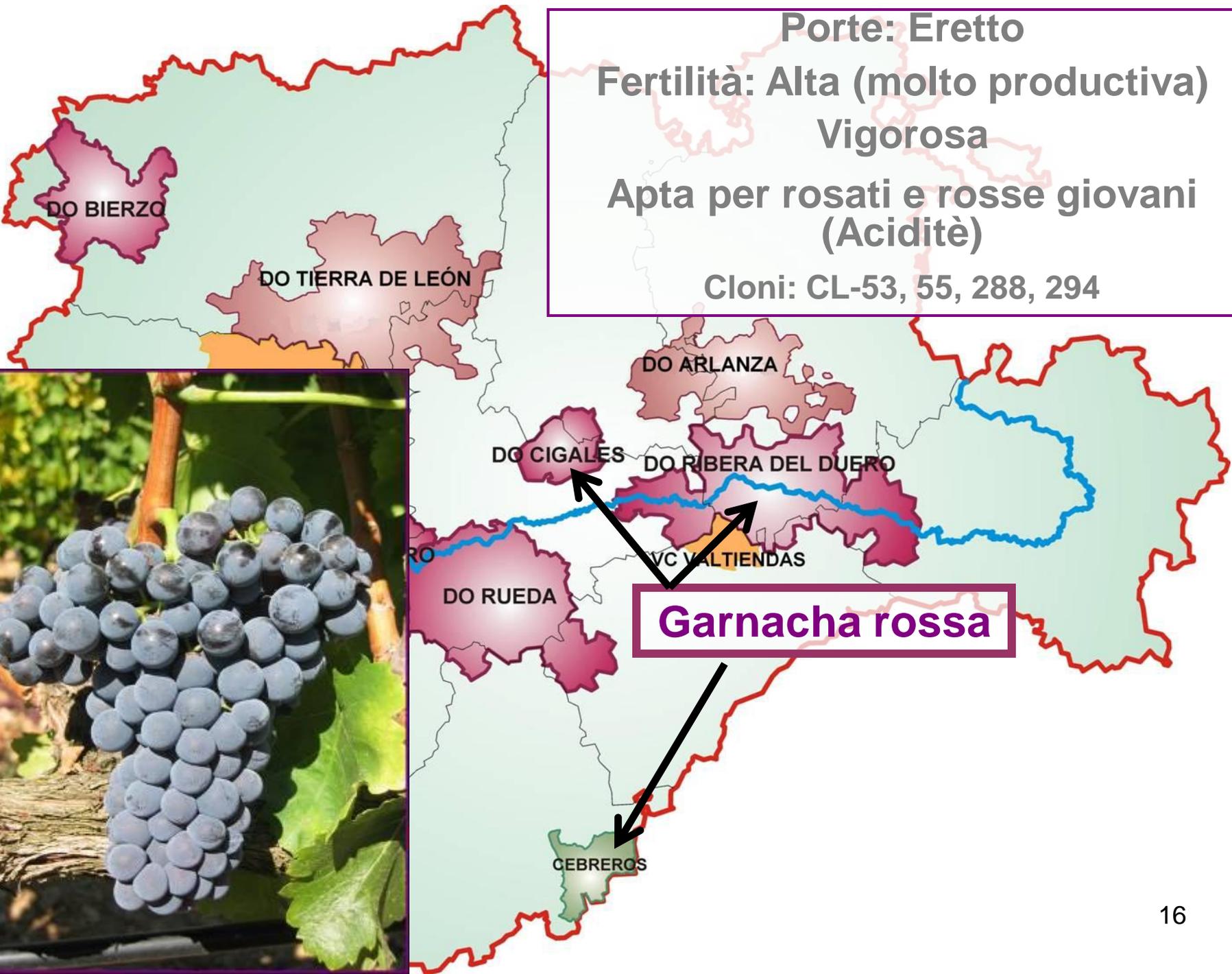
- **Garnacha**
- **Bobal**
- Tempranillo
- Merlot
- Cabernet Sauvignon
- Syrah
- Pinot

# Superficie delle principali varietà (Ha): Registro 2008

<b>Airén</b>	<b>284.509</b>	<b>Tempranillo</b>	<b>213.757</b>
<b>Macabeo</b>	<b>34.401</b>	<b>Bobal</b>	<b>85.124</b>
<b>Pardina</b>	<b>31.440</b>	<b>Garnacha</b>	<b>75.399</b>
<b>Palomino</b>	<b>17.234</b>	<b>Monastrell</b>	<b>63.244</b>
<b>B Cayetana</b>	<b>11.850</b>	<b>Alicante Bousch.</b>	<b>22.251</b>
<b>Verdejo</b>	<b>11.352</b>	<b>Cabernet Sauv.</b>	<b>19.430</b>
<b>Chelva-Beba</b>	<b>11.037</b>	<b>Syrah</b>	<b>16.586</b>
<b>Moscatel Alej</b>	<b>9.894</b>	<b>Merlot</b>	<b>13.325</b>
<b>Pedro Ximenez</b>	<b>9.583</b>	<b>Mencía</b>	<b>9.055</b>
<b>Listán B.</b>	<b>9.483</b>	<b>Mazuelo</b>	<b>6.130</b>
<b>Parellada</b>	<b>8.600</b>	<b>Prieto Picudo</b>	<b>5.187</b>
<b>Xarello</b>	<b>8.043</b>	<b>Tinto Pámpana B.</b>	<b>4.908</b>
<b>Malvasías</b>	<b>6.259</b>	<b>Listán N.</b>	<b>4.698</b>
<b>Chardonnay</b>	<b>5.423</b>	<b>Tinto Velasco</b>	<b>2.287</b>
<b>Albariño</b>	<b>5.320</b>	<b>Graciano</b>	<b>1.478</b>
<b>BLANCAS</b>	<b>473.002</b>	<b>TINTAS TOTAL</b>	<b>538.633</b>

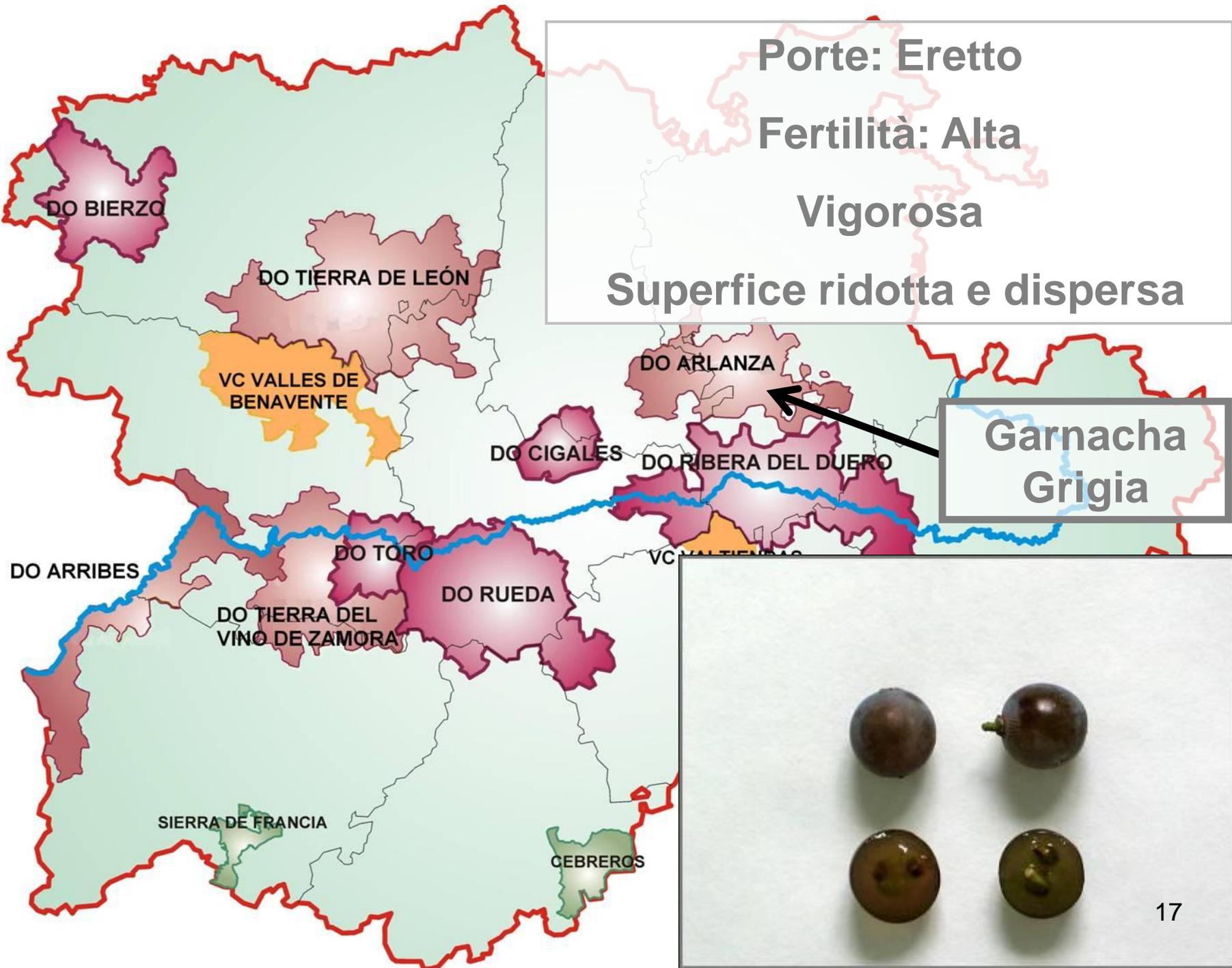
# Superficie di Garnacha in Spagna: evoluzione

Anno	1.985	2.000	2.007
Aragón	60.661	24.454	21.202
C. Mancha	39.827	28.748	23.518
Navarra	24.048	7.247	5.423
La Rioja	13.404	7.714	5.774
C. León		6.628	5.812
Madrid	8.230	8.247	6.774
Cataluña	4.854	3.641	3.757
<b>España</b>	<b>170.836</b>	<b>86.848</b>	<b>75.399</b>

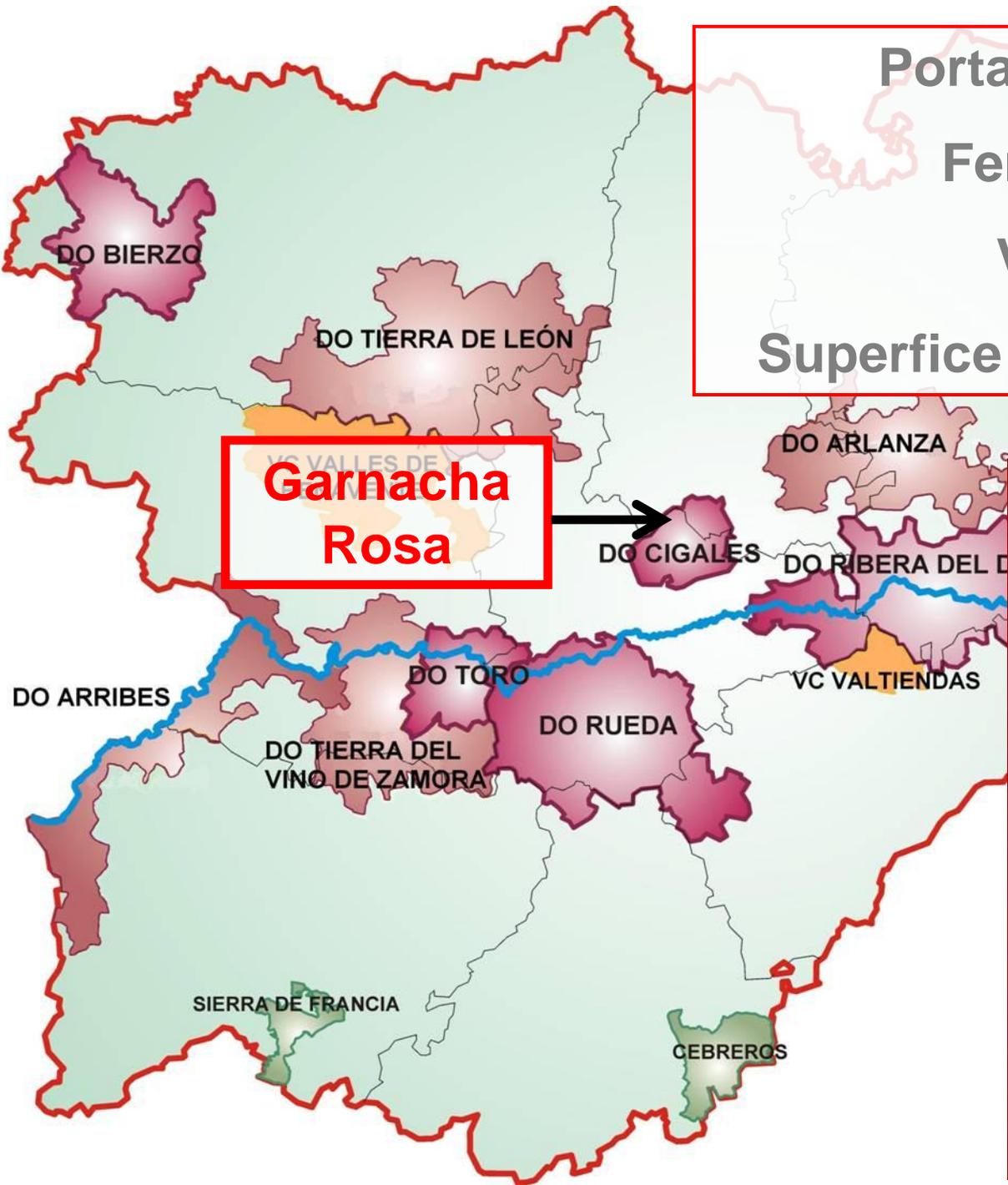


Porte: Eretto  
Fertilità: Alta (molto produttiva)  
Vigorosa  
Apta per rosati e rosse giovani  
(Acidità)  
Cloni: CL-53, 55, 288, 294





**Portamento:eretto**  
**Fertilitá : Alta**  
**Vigorosa**  
**Superficie ridotta e dispersa**



# Superficie di Bobal in Spagna: evoluzione

Anno	1.985	2.000	2.007
C. Mancha	59.731	56.039	51.277
Valencia	44.838	36.590	33.389
<b>España</b>	<b>106.114</b>	<b>92.629</b>	<b>85.124</b>



# Aspetti enologici

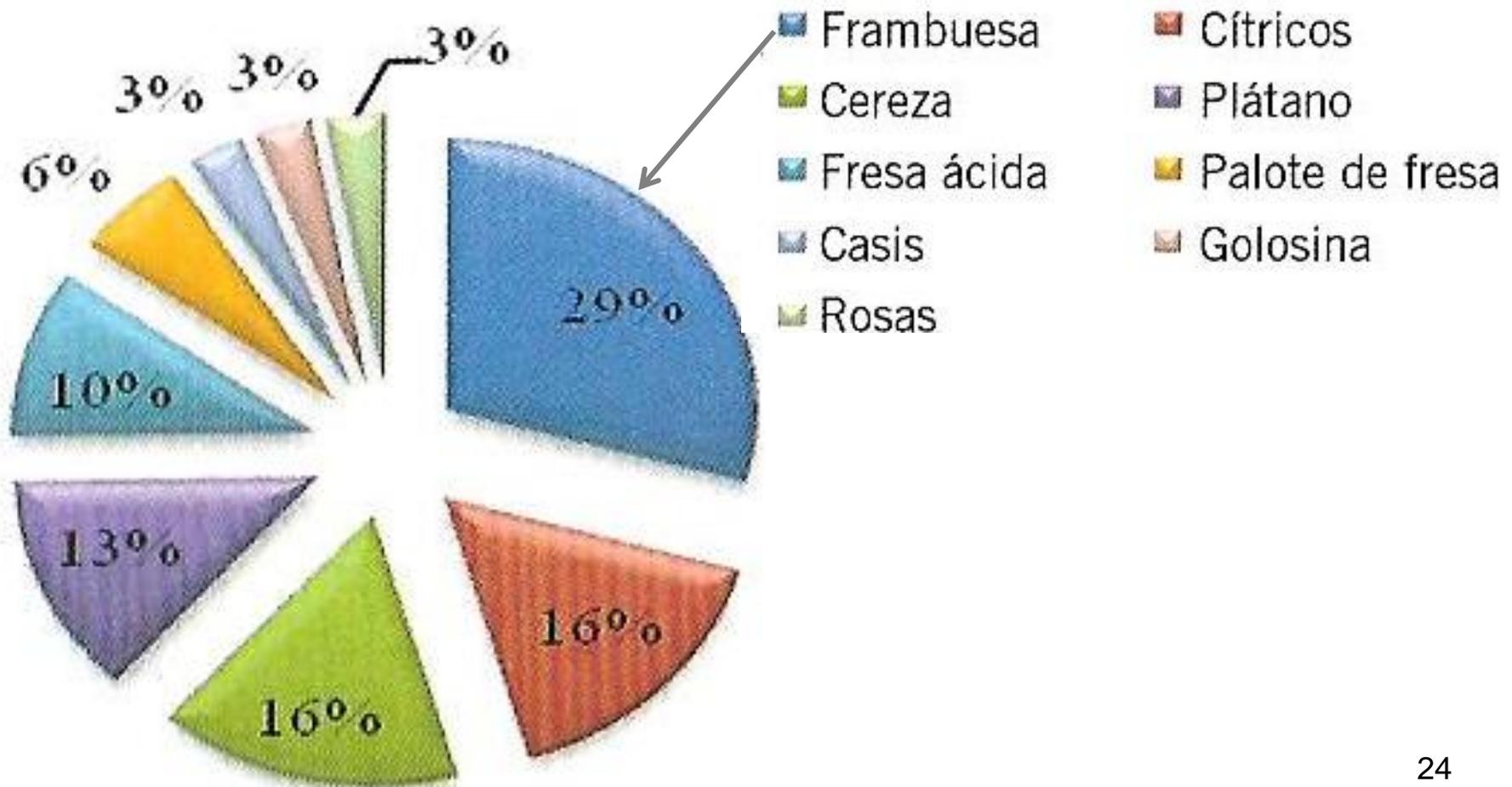
- Estrazione minima di colore
- Estrazione massima di aromi
- Conservazione: fragile e breve
- Varietà e stato di maturazione
- **Coste**
  - 40 l salasso/100 kg uva: **2 kg uva/ 1 l vino**
- Rosati spumanti

# Caratterizzazione aromatica dei vini rosati spagnoli

(Fonte: Puente y Gourraud, SEVI n° 328 (Sept 2009))

- **40 vini** commerciali
- **Monovarietali** rappresentativi
- 6 a 9 mesi dopo la fermentazione
- Assaggio preliminare
- Analisi: CPG-SM
- Aromi: varietà e processo fermentativo

# Odori desiderati in un rosato di qualità

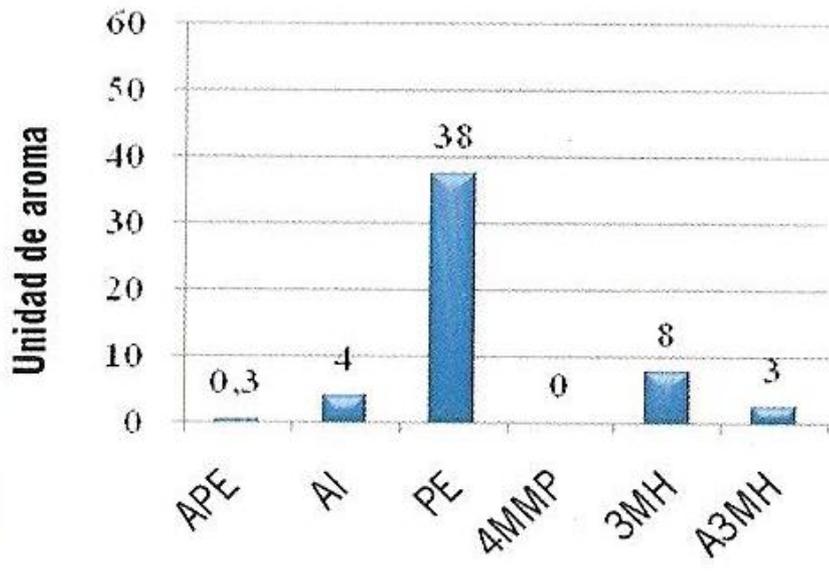


# Descrittori olfattivi

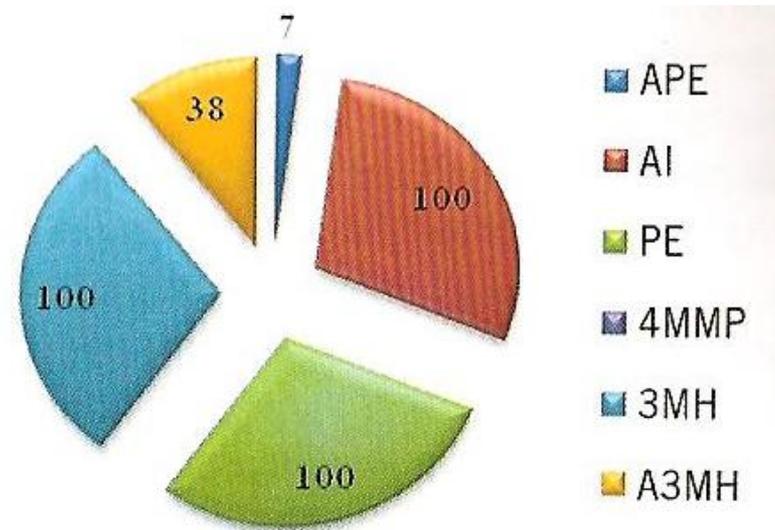
Composto		Soglie	Descrittore
Fenil-2-etanol	PE	0,5 mg/l	Rosa
Acetato de feniletilo	APE	0,3 mg/l	Rosa
Acetato de isoamilo	AI	0,2 mg/l	Banana
4-Mercaptopentanona	4MM P	0,8 ng/l	Bosso
3-mercaptohexan-1-ol	3MH	60 ng/l	Pompelmo/ Mango verde
Acetato de 3-mercaptohexilo	A3MH	4,2 ng/l	Passiflore

# Garnacha

## Composti volatili



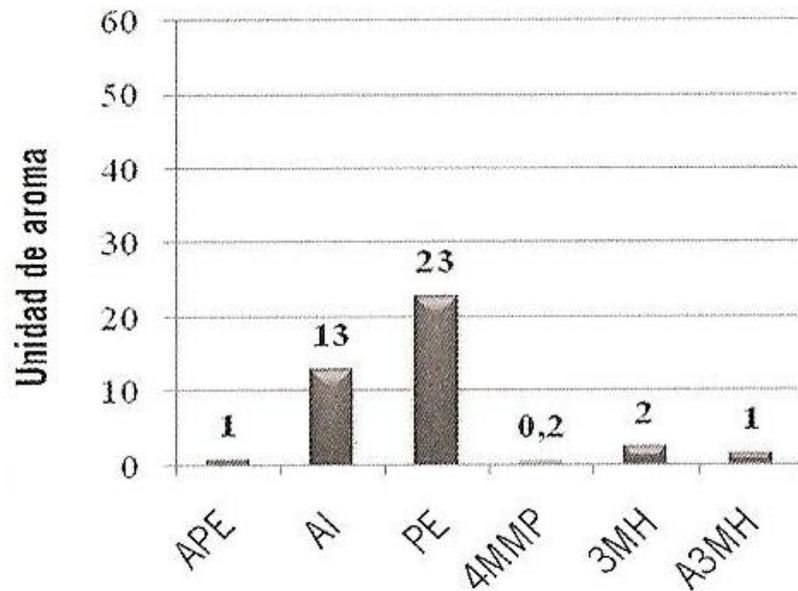
% di vini che presentano aroma di:



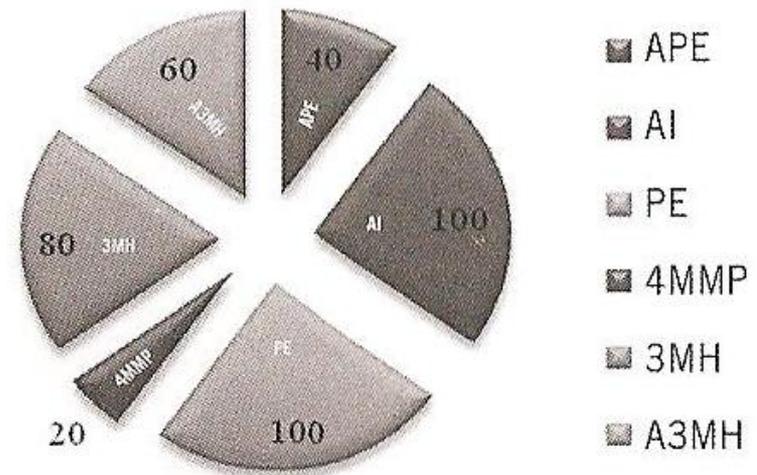
- **Un aroma predomina**
- 3 aromi stanno nel 100 per cento dei vini

# Bobal

## Composti volatili



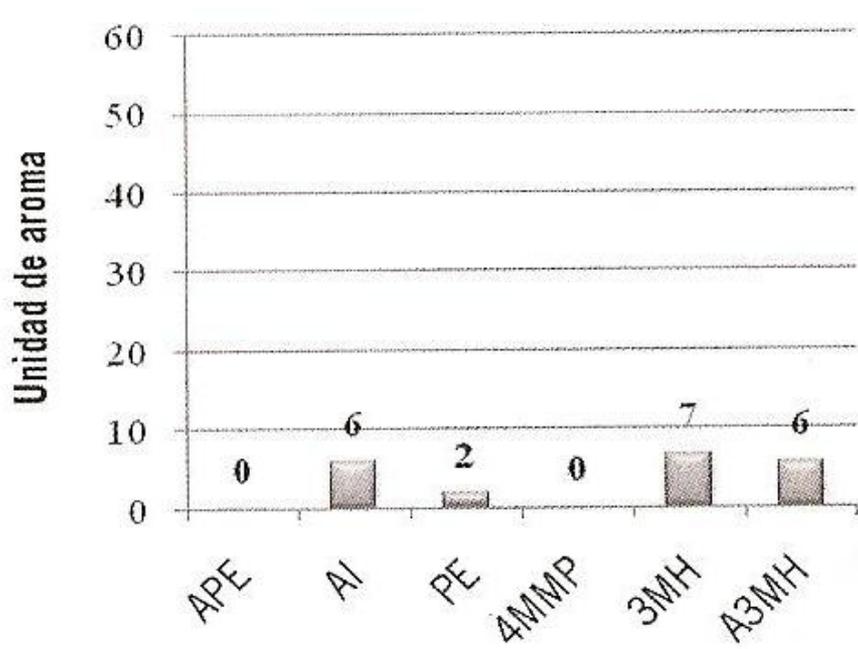
% di vini che presentano aroma di:



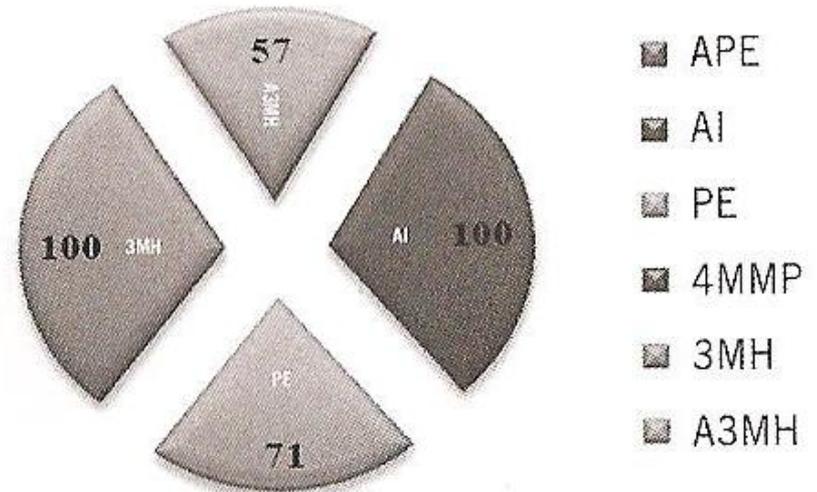
- 2 aromi predominanti
- Sono presenti i 6 aromi: **complessità e differenziazione**

# Tempranillo

## Composti volatili



% di vini che presentano aroma di:

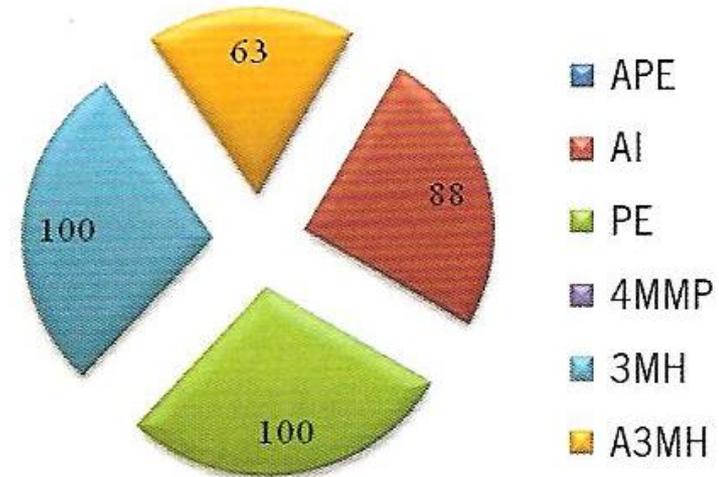
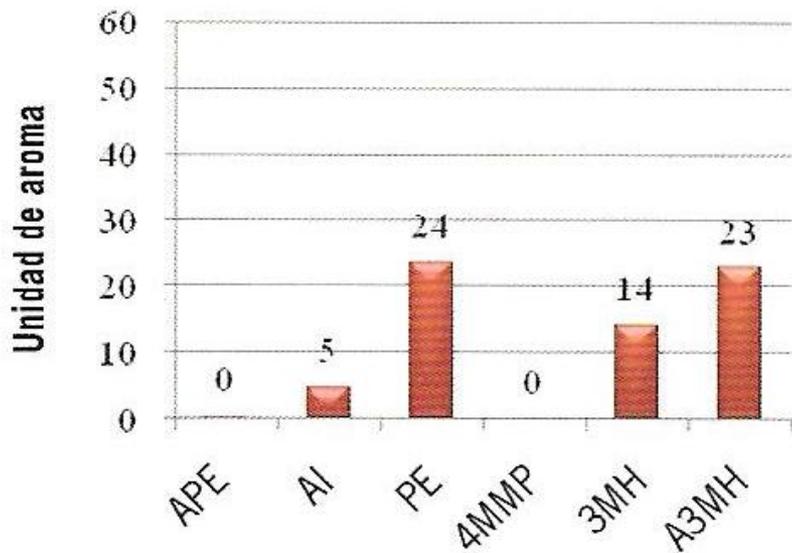


- **Minore intensità** con nessun aroma predominante
- Aromi legati alla varietà
- 2 molecole presenti in tutti

# Cabernet Sauvignon

## Composti volatili

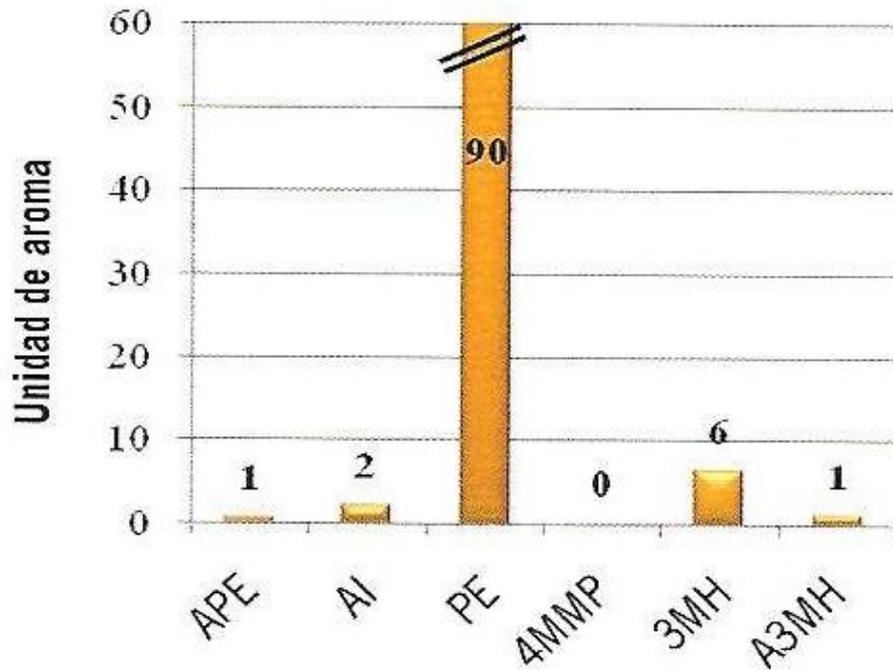
% di vini che presentano aroma di:



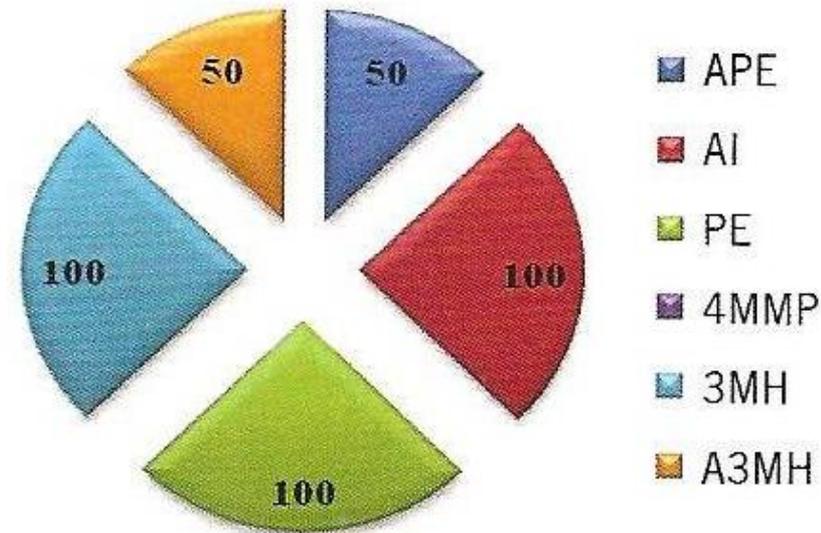
- **Maggiore complessità aromatici**
- 2 aromi stanno in tutti

# Merlot

## Composti volatili



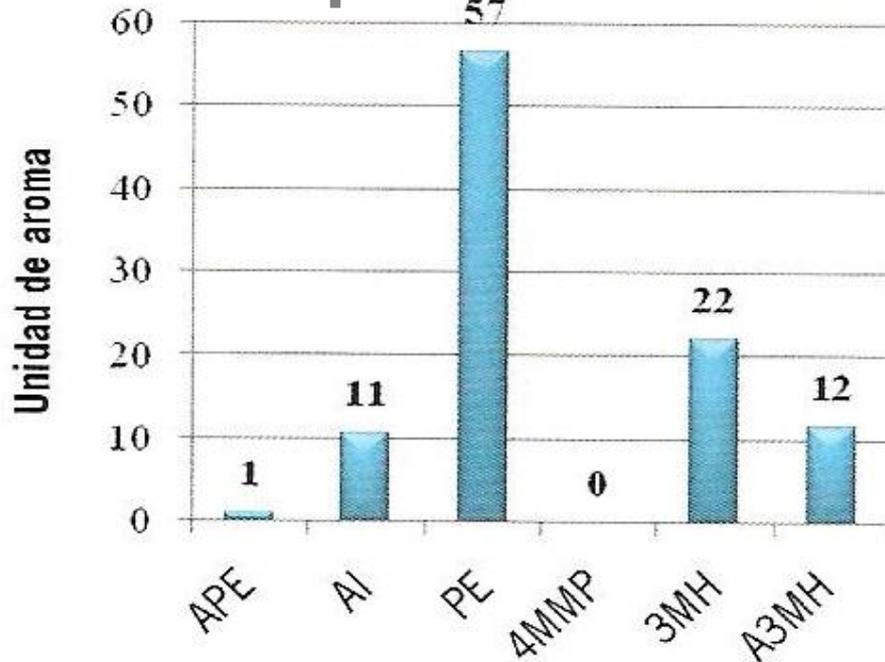
% di vini che presentano aroma di:



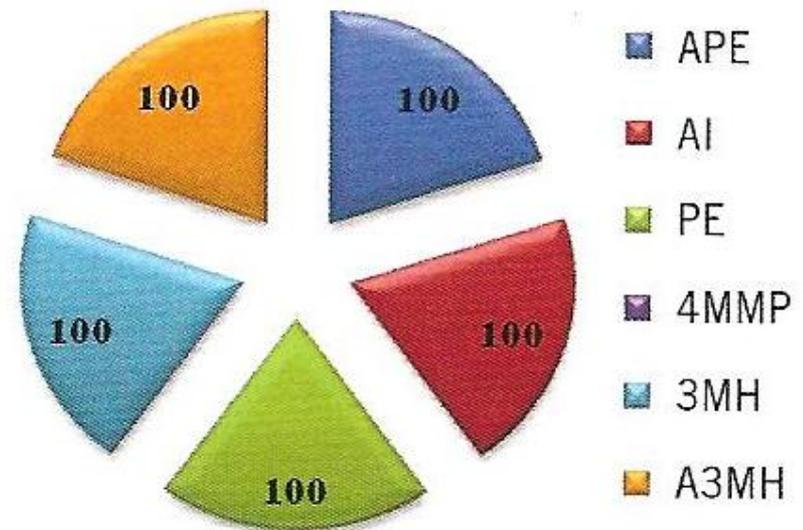
- **Un aroma** in concentrazione molto elevata
- 3 aromi presenti in tutti

# Syrah

## Composti volatili



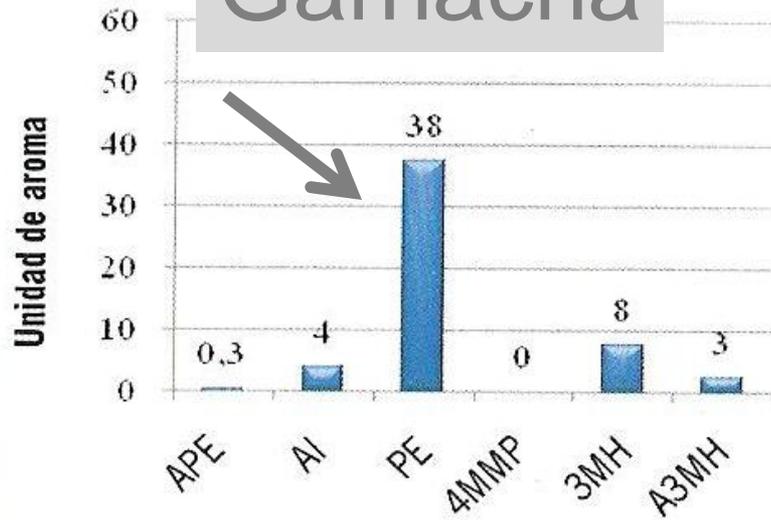
% di vini che presentano aroma di:



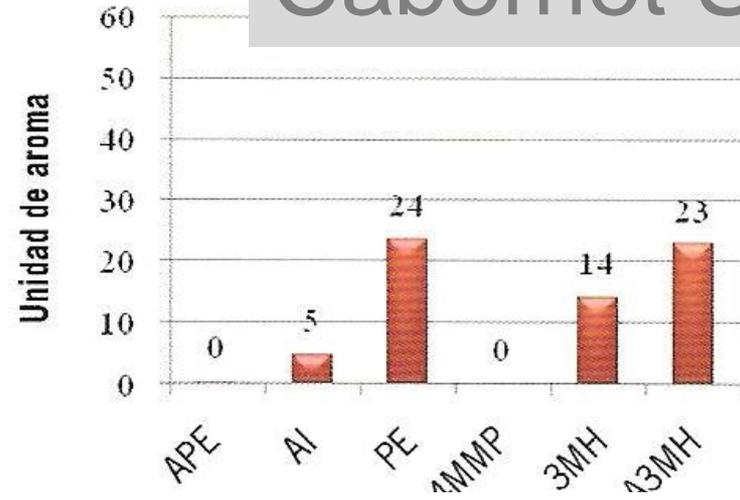
- La **maggiore intensità aromatiche**
- 4 molecole predominanti; 5 molecole stanno in tutti
- I processi fermentativi hanno molta importanza

# Composti aromatici presenti

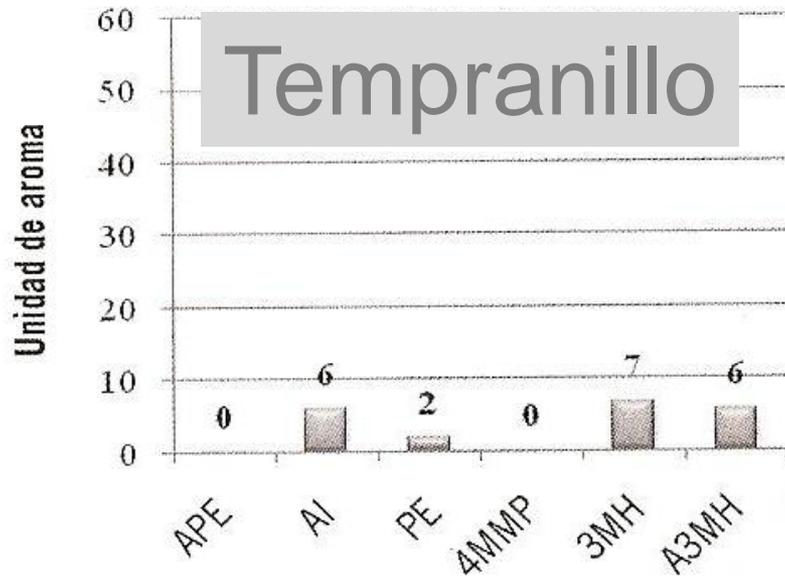
## Garnacha



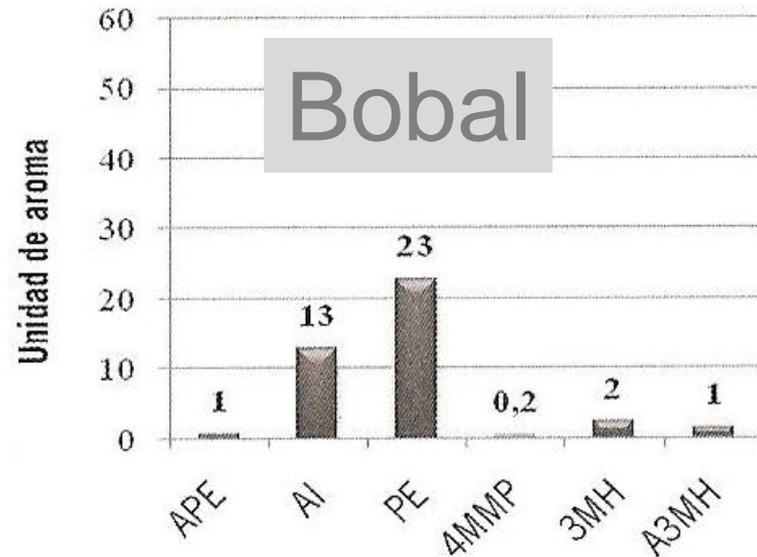
## Cabernet S.



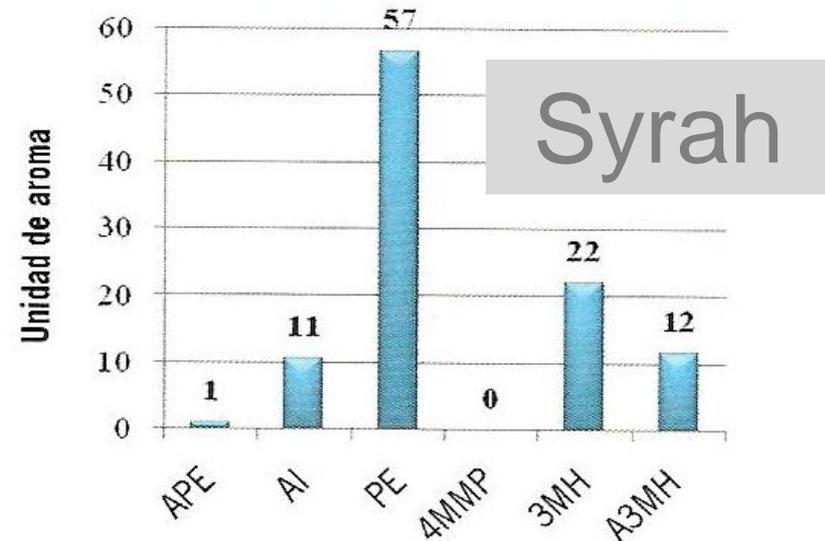
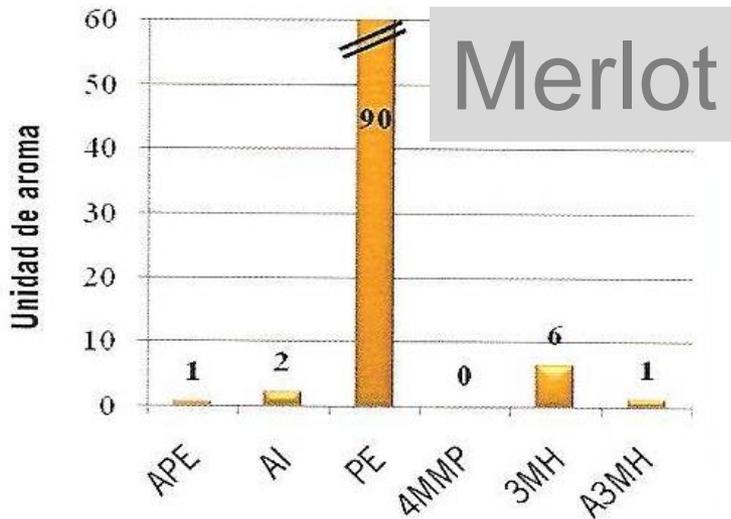
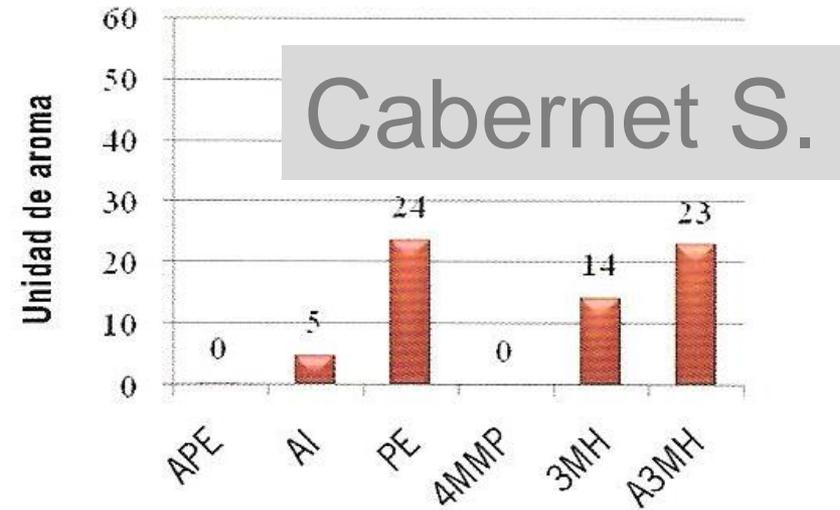
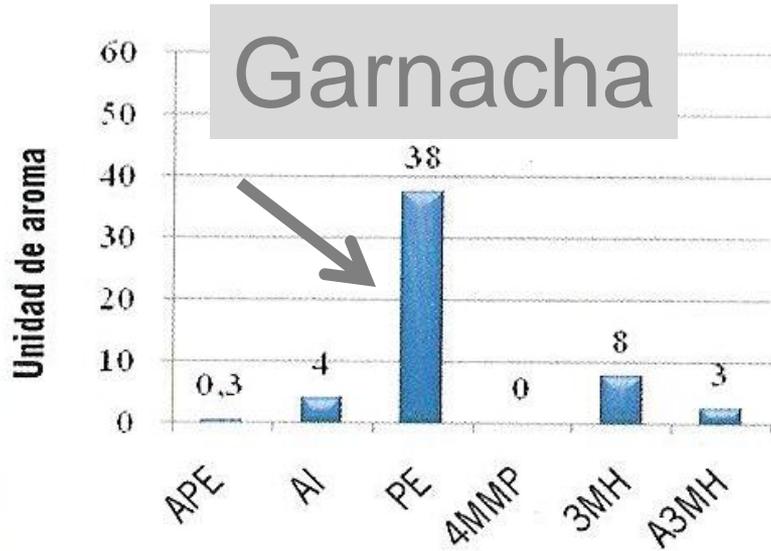
## Tempranillo



## Bobal



# Composti aromatici presenti



# Ringraziamenti

- Le persone che mi hanno aiutato:
  - Jordi Vidal                      C.R.D.O. Navarra
  - Agueda del Val                C.R.D.O. Cigales
  - Pablo G. Ossorio            Bodegas Murviedro
  - Roser Girbau                 Bodega Marco Real
  - Michele Borgo                ISV Conegliano

