



Interprofesional del
VINO
DE ESPAÑA

GUÍA DE MARIDAJE



WINE FOLLY



Spanish Wines & Chinese Cuisine

A wine lover's guide
to pairing Spanish wines
with the world's most exciting cuisines

2026 EDITION



Co-funded by
the European Union

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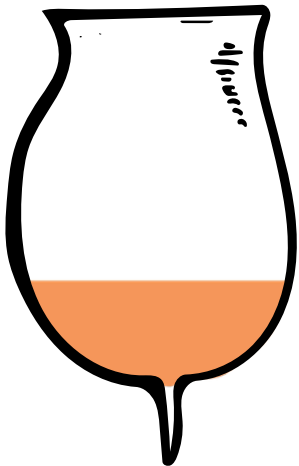
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WINE FOLLY

Spain in 9 Glasses



a wine lover's guide to the world's
most exciting wine country



Spain in 9 Glasses

A guide by Wine Folly in collaboration with the OIVE*.

WHY SPAIN SHINES IN 9 GLASSES

Spain isn't just a wine country; it's a wine universe. With the largest vineyard area on Earth (930,000 hectares), Spain accounts for 13% of the world's vineyard surface, producing everything from zesty whites to powerful reds and rare fortified gems.

Thanks to its incredible geographic and climatic range, from Atlantic coasts to Mediterranean shores, volcanic islands to high plains, Spain offers every major wine style and 105** protected regions *Denominación de Origen* (DOs).

FAST FACTS FROM THE SPANISH WINE SECTOR

- 930,000 ha (2,298,080 acres) of vineyard — the most in the world
- 142,100 ha (351,136 acres) of organic vineyards — world leaders in certified organics
- 3,233 municipalities grow grapes, 66% with fewer than 2,000 residents
- Vineyards and wine account for more than 1.6% of Spain's GDP
- 3.64 billion liters of wine produced annually (That's about 1,500 Olympic pools!)
- 363,980 jobs supported — 2% of all employment in Spain

WHY IT MATTERS

- **Diversity:** 105 *Denominaciones de Origen* areas and dozens of native grapes ´
- **Accessibility:** From everyday bottles to cellar-worthy icons
- **Sustainability:** Spain's wine sector leads in sustainability, balancing economic, social, and environmental progress through its own certification Sustainable Wineries for Climate Protection.
- **Discovery:** Many of Spain's most exciting wines are still under the radar

From salty Manzanilla in Sanlúcar to inky Monastrell from Jumilla, and volcanic Malvasia in the Canary Islands - Spain has a glass for everyone.



WANT TO LEARN MORE?

About Wine Folly: Visit www.winefolly.com

WINE DOESN'T HAVE TO BE COMPLICATED

9 Core Wine Styles

Mastering these nine core wine styles helps you confidently explore everything from bright whites and elegant reds to bold reds and amazing fortified wines. Each style brings its own balance of aroma, structure, and pairability, offering the keys to confident, joyful drinking.



Wine Styles



POP, FIZZ, REFRESH

Lively, bubbly wines with great freshness. From dry and toasty to fruity and fun, sparkling wines lift the palate and elevate any occasion.

Serving Temp: 3–7°C (38–45°F)

Glassware: Sparkling wine flute or regular glass

Try: Macabeo, Xarel·lo, Parellada (Cava)

Pair: Oysters, salty snacks, sushi, potato chips



ZIPPY AND REFRESHING

Crisp, high-acid wines with citrus and mineral notes. Think of these as the thirst-quenching “beer” of the wine world. Perfect with food or solo.

Serving Temp: 7–10°C (44–50°F)

Glassware: Standard white wine glass

Try: Albariño, Verdejo, Hondarrabi Zuri

Pair: Leafy salads, goat cheese, grilled fish, vegetable dishes



SMOOTH, CREAMY, AND COMPLEX

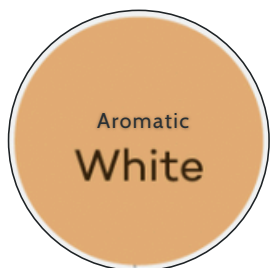
Whites with texture, richness, and often a touch of oak. These wines offer bold fruit, nutty notes, and round finishes, and are ideal for fuller meals.

Serving Temp: 10–13°C (50–55°F)

Glassware: Standard white wine glass

Try: Godello, Viura, Chardonnay

Pair: Roast chicken, creamy sauces, mushrooms, lobster



PERFUMED AND EXPRESSIVE

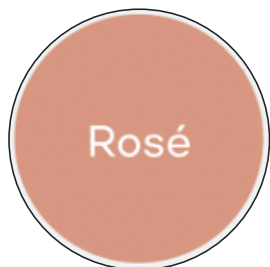
Floral, spicy, and packed with exotic fruit. Aromatic whites are bold on the nose and versatile at the table, especially with spicy fare.

Serving Temp: 7–10°C (44–50°F)

Glassware: Aromatic white wine glass

Try: Moscatel, Gewürztraminer, Verdejo

Pair: Southeast Asian dishes, pâté, cheeses, Indian curries



FRESH, FRUITY, AND SOMETIMES SERIOUS

Rosé spans styles, from bright and zesty to structured and savory. Spain’s rosados can be as complex as reds, or as breezy as whites.

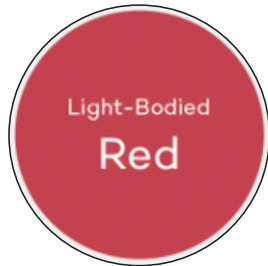
Serving Temp: 7–13°C (44–55°F)

Glassware: White wine or universal glass

Try: Garnacha, Tempranillo, Bobal

Pair: Tapas, grilled vegetables, paella, tomato salad

Wine Styles



CHILLABLE REDS WITH CRUNCHY FRUIT

Juicy, low-tannin reds with vibrant acidity. Great with a chill and perfect for a wide range of foods, from tuna to charcuterie.

Serving Temp: 12–17°C (53–63°F)

Glassware: Light red wine glass

Try: Mencía, Trepát, light Garnacha

Pair: Charcuterie, grilled fish, veggie pastas, pizza, paella, jamón



SPAIN'S VERSATILE DINNER-TABLE REDS

Balanced reds that bring red and black fruits, spice, and a touch of oak. Ideal for everyday and casual elegance.

Serving Temp: 14–18°C (57–64°F)

Glassware: Standard red wine glass

Try: Tempranillo, Graciano, Bobal

Pair: Roast pork, lamb, tomato-based dishes, manchego



BIG SHOULDERS AND BOLD FLAVOR

Dark, tannic reds with structure and power. Packed with ripe fruit, oak spice, and age-worthy depth. Great for hearty meals or cellaring.

Serving Temp: 15–20°C (60–68°F)

Glassware: Bold red wine glass

Try: Monastrell, Cariñena, Syrah

Pair: BBQ, grilled meats, aged cheeses, stews



SWEET OR DRY, STRONG, AND COMPLEX

From bone-dry Sherry to luscious PX, these wines range from saline and nutty to syrupy and decadent. Perfect at any point of a meal from start to finish.

Serving Temp: 16–18°C (43–65°F)

Glassware: Dessert wine glass

Try: Pedro Ximénez, Palomino, Moscatel

Pair: Blue cheese, spiced nuts, chocolate, fruit tarts

WINE WITH BUBBLES, BORN TO CELEBRATE

Sparkling Wine

Spain's fizz runs the gamut, from easy-going bubbles to single-vineyard, long-aged prestige cuvées that rival the most renowned sparkling wines in the world. Expect pristine wines, racy citrus fruit, and layers of brioche, almond, and hazelnut that build with extended lees aging, making these wines some of Spain's most celebrated ambassadors.



WHAT TO EXPECT

Look: Pale straw to deep gold with persistent, fine bubbles

Smell: Citrus, green apple, pear; on aged styles brioche, almond, honey

Taste: High acidity, bone-dry to off-dry (Brut), creamy mousse; mineral, saline finish

HOW THEY'RE MADE

Mostly traditional method: a second fermentation in the bottle followed by lees aging, which adds bread-dough and nutty notes and creates delicate bubbles. The longest aged will say Reserva and Gran Reserva on them. Most wines are Brut (dry), but can range from Brut Nature (no added sugar) to Dulce (sweet).

CLIMATES THEY'RE FOUND IN

Cool to moderate Mediterranean zones, such as coastal and high-altitude Penedès or Conca de Barberà, keep acids high. Limestone soils and sea breezes lend a salty snap that lifts the finish.

HERO GRAPES

- Macabeo (Viura)
- Xarel·lo
- Parellada
- Chardonnay
- Trepat

REGIONS TO TRY

- DO Cava
- DO Penedès
- DOCa Rioja

CRISP, CLEAN, AND MADE FOR SUNSHINE

Light-Bodied White Wine

These light, easy-drinking dry white wines are among the best-selling wines in the world, even if reds steal most of the headlines. Low in alcohol, high in refreshment, and almost universally food-friendly. Spain's zesty whites capture a cool-climate personality with razor-sharp acidity, citrus-driven fruit, and a subtle saline snap. Equally at home with oysters, leafy salads, or as a pre-meal palate-sharpening sip, they offer year-round refreshment without sacrificing complexity.



WHAT TO EXPECT

Look: Pale straw with a green tinge

Smell: Lime, green apple, grapefruit, peach, fresh herbs, white flowers, sea breeze

Taste: Light body, zesty acidity, 11-12.5 % vol, crunchy fruit, saline finish

HOW THEY'RE MADE

Fermented in stainless steel and bottled young. A short time on lees can add texture, but new oak is almost never used, keeping flavors razor-sharp.

CLIMATES THEY'RE FOUND IN

Cool, rainy Atlantic vineyards (Rías Baixas, Ribeiro) or high-altitude Valdeorras, Tarragona, and Cataluña, give long growing seasons without too many heat spikes. Granite and slate soils accent the salty, mineral finish.

HERO GRAPES

- Albariño
- Hondarrabi Zuri
- Verdejo
- Treixadura
- Loureira
- Airén

REGIONS TO TRY

- DO Rías Baixas
- DO Txakoli de Getaria
- DO Rueda
- DO Ribeiro
- DO Valdeorras
- DO Monterrei
- DO La Mancha
- DO Condado de Huelva

WHITES WITH THE WEIGHT OF REDS

Full-Bodied White Wine

Creamy, nutty, and built for the table, these wines prove white isn't always light. Full-bodied whites appeal to red-wine lovers with their rich, smooth texture and gentle creaminess. What sets them apart is oak: barrel fermentation or aging that polishes texture, rounds edges, and layers in subtle notes of vanilla, toast, and spice. Lees stirring and partial malolactic fermentation add further depth, delivering a white with real gravitas.



WHAT TO EXPECT

Look: Medium yellow to deep gold

Smell: Ripe peach, baked apple, toasted hazelnut, brioche, dough, vanilla

Taste: Medium to full body, moderate acidity, silky texture, subtle oak spice, long finish

HOW THEY'RE MADE

Barrel fermentation or bâtonnage (lees stirring) adds creaminess; partial malolactic fermentation brings buttery notes. Lees contact adds brioche and texture, while oak imparts toast and smoke.

CLIMATES THEY'RE FOUND IN

Moderate continental zones, like Rioja and Bierzo, see warm days for flavor depth and cool nights for freshness. Limestone and slate soils maintain a tight and mineral-rich structure.

HERO GRAPES

- Viura (Macabeo)
- Godello
- Garnacha Blanca
- Chardonnay
- Verdejo

REGIONS TO TRY

- DOCa Rioja (white)
- DO Rueda (barrica styles)
- DO Valdeorras
- DO Ribeiro
- DO Ribeira Sacra
- DO Terra Alta
- DOCa Priorat (white)

PERFUME IN A GLASS

Aromatic White Wine

Intensely perfumed whites bursting with jasmine, rose, lychee, and tropical fruit. While most versions are bone-dry, a gentle touch of residual sugar in some examples softens heat and makes them ideal companions for spicy or highly aromatic cuisine.



WHAT TO EXPECT

Look: Pale straw to deep gold

Smell: Orange blossom, lychee, jasmine, ripe peach, rose, fresh herbs, pepper

Taste: Medium body, heady aromatics, moderate acidity, fruit-sweet core even when dry

HOW THEY'RE MADE

Cool stainless fermentations protect fragile aromatics; brief skin contact or cold-soak boosts perfume. Neutral vessels preserve purity; residual sugar left on some styles amplifies fruit.

CLIMATES THEY'RE FOUND IN

Moderate coastal Mediterranean sites (Valencia) or elevated valleys (Somontano) give warm sunshine for terpene development and cool nights to lock in freshness, resulting in vividly perfumed yet balanced wines.

HERO GRAPES

- Moscatel
- Gewürztraminer
- Verdejo
- Malvasía
- Sauvignon Blanc

REGIONS TO TRY

- DO Valencia (Moscatel)
- DO Somontano (Gewürztraminer)
- DO Jumilla (Malvasía)
- DO Rueda
- DO La Mancha (Sauvignon Blanc)
- Canary Island DOs
- DO Alella

SUMMER BOTTLED

Rosé Wine (Rosado)

Spanish rosado ranges from fruity freshness to cellar-worthy and nutty. Navarra champions fruit-driven styles: crisp berry fruit and mouth-watering acidity. In contrast, Rioja Reservas can be lightly oxidative, barrel-aged rosados that gain savory complexity and can age for a decade or more. Along the Mediterranean coast, rosados deliver strawberry, citrus, and a savory herbal edge. Garnacha is the main grape used, joined by Tempranillo, Trepát, and others.



WHAT TO EXPECT

Look: Pale salmon to deep pink

Smell: Strawberry, watermelon, rose petal, citrus peel, dried herbs, dried red fruits, nutty

Taste: High acidity, light-medium body, dry, red-fruit finish, mineral

HOW THEY'RE MADE

For fresh, fruit-driven rosado, winemakers employ direct press or very short maceration in stainless steel, with no oak contact, bottling within months to lock in fresh fruit aromas. By contrast, some Rioja rosados spend years, even decades, in barrel and bottle, adopting an oxidative, savory complexity rare in pink wine, with a deep salmon color.

CLIMATES THEY'RE FOUND IN

Warm days give red grapes color and flavor, but altitude or cooling breezes keep rosados crisp. High-elevation sites in the Ebro Valley and Navarra deliver ripe fruit balanced by tangy acidity, while the plateaus of Utiel-Requena and the fresher zones of Penedès offer a similar tension of warmth and freshness.

HERO GRAPES

- Garnacha
- Tempranillo
- Trepát
- Bobal
- Monastrell

REGIONS TO TRY

- DO Navarra
- DOCa Rioja
- DO Cigales
- DO Empordà
- DO Utiel-Requena
- DO Penedès
- DO Somontano
- DO Jumilla / DO Yecla

CHILLABLE REDS WITH CRUNCHY FRUIT

Light-Bodied Red Wine

Spain might be known for its full-bodied reds, but it also produces some amazing light-bodied reds. Elegant and energetic, these wines shine when served lightly chilled. Light-bodied reds typically have very low tannin. (Tannin is what creates that mouth-drying sensation, like biting into a grape seed or tasting strong tea.) Their crunchy red-berry snap and vibrant acidity make them some of the most versatile and sought-after food wines around. If you like Pinot Noir, you'll love these!



WHAT TO EXPECT

Look: Pale ruby to medium purple

Smell: Red cherry, wild strawberry, crushed thyme, fresh plum, wet stone, subtle spice

Taste: Light body, high acidity, low tannin, mineral finish, lower alcohol (11-13%)

HOW THEY'RE MADE

These wines are crafted to emphasize fruit, freshness, and drinkability. Many use whole-cluster fermentation or carbonic maceration—techniques that enhance juicy red fruit and soften tannins. Maceration times are kept short to avoid over-extraction, and aging is brief, often in stainless steel or neutral oak, to lock in that vibrant, youthful character.

CLIMATES THEY'RE FOUND IN

Cool, high-altitude or ocean-influenced regions are ideal for this style. In Bierzo and Ribeira Sacra, Atlantic breezes ensure fresh acidity and elegant structure. In the Canary Islands, volcanic soils and dramatic elevations yield wines with tension, minerality, and a subtle savory edge. Similar conditions in parts of Catalunya and Madrid help preserve energy and aromatic lift. Tierra del Vino de Zamora, Sierra de Salamanca, and León are also great to try.

HERO GRAPES

- Mencía
- Garnacha (cool-climate/high altitude)
- Trepat
- Sumoll
- Negramoll

REGIONS TO TRY

- DO Bierzo
- DO Ribeira Sacra
- DO Conca de Barberà
- DO Vinos de Madrid
- Canary Island DOs
- DO Pla de Bages
- DO Mondéjar
- DO Cebreros

SPAIN'S VERSATILE DINNER-TABLE REDS

Medium-Bodied Red Wine

These reds strike the sweet spot between freshness and structure. Typically medium in body, they balance juicy red and black fruit with earthy, herbal, and spicy notes, often thanks to oak aging. They're incredibly food-friendly, pairing just as easily with jamón and grilled vegetables as they do with roast lamb or hearty stews.



WHAT TO EXPECT

Look: Medium ruby to medium garnet

Smell: Red plum, black cherry, clove, dried herbs, vanilla, nutmeg, leather

Taste: Medium body, moderate to high tannin and acidity, subtle oak, smooth finish

HOW THEY'RE MADE

Winemakers aim for balance: fermentation often takes place in stainless steel or concrete to preserve purity of fruit, followed by moderate aging in older French or American oak barrels. Maceration is long enough to build texture and structure without overwhelming finesse, and blending (especially with Garnacha, Tempranillo, or Graciano) adds complexity. Wines are aged in oak for 6–12 months to integrate spice and round tannins without dominating fruit.

CLIMATES THEY'RE FOUND IN

These wines thrive in regions with warm days and cool nights, where ripeness meets freshness. In Rioja and Navarra, altitude and Atlantic influence temper the heat and preserve acidity. In Ribera del Duero and Toro, higher elevations and diurnal shifts lend power and structure while keeping the wines balanced. Limestone, clay, and riverbank soils contribute to a savory, mineral backbone. For hidden gems check out Río Negro, Uclés, and Arlanza.

HERO GRAPES

- Tempranillo
- Garnacha
- Bobal
- Graciano
- Merlot
- Maturana Tinta
- Listán Negro

REGIONS TO TRY

- DOCa Rioja
- DO Ribera del Duero
- DO Navarra
- DO Utiel-Requena
- DO La Palma
- DO Binissalem
- DO Costers del Segre
- DO Mérida

BIG SHOULDERS AND BOLD FLAVOR

Full-Bodied Red Wine

These are Spain's powerhouse reds: inky, intense, and built to last. Made from thick-skinned grapes like Monastrell, old-vine Garnacha, and Cariñena, they deliver deep black fruit, high tannin, and bold structure. Often aged in oak, they pick up layers of spice, smoke, and earthy complexity. Whether you're grilling ribeye or decanting something special for the cellar, these wines bring complexity and depth.



WHAT TO EXPECT

Look: Deep ruby to deep garnet

Smell: Blackberry, black olive, licorice, espresso, vanilla, earth, cigarbox, cedar, spice

Taste: Full body, high tannin, warming/high alcohol, long, savory finish

HOW THEY'RE MADE

Full-bodied reds start with ripe, concentrated grapes and extended skin contact to extract deep color and tannin. Fermentation is often warm and vigorous, sometimes with punch-downs or pump-overs to intensify extraction. Aging typically takes place in oak (often new), adding notes of vanilla, cocoa, toast, and smoke. Many wines spend 2-5 years in barrel, and are usually bottled unfiltered and unfiltered to retain power and aging potential.

CLIMATES THEY'RE FOUND IN

These wines hail from Spain's warmest and driest regions. In places like Jumilla, Toro, Calatayud, and Priorat, low rainfall and long, sun-drenched growing seasons create grapes with thick skins and concentrated juice. High altitudes (like in Ribera del Duero, or Sierras de Málaga) or slate soils (like in Priorat) help retain acidity, balancing richness with lift. Old vines, poor soils, and extreme climates all combine to produce bold, cellar-worthy reds.

HERO GRAPES

- Tempranillo*
- Monastrell
- Garnacha (old vine)
- Syrah
- Cabernet Sauvignon
- Cariñena/Mazuelo/Samsó
- Graciano

REGIONS TO TRY

- DOCa Priorat
- DO Toro
- DO Jumilla
- DO Ribera del Duero (Reserva)
- DO Alicante
- DO Almansa
- DO Montsant
- DO Cariñena
- DO Valdepeñas

DRY TO SWEET— SPAIN'S SPECTRUM OF LIQUID INDULGENCE

Sweet & Fortified Wine

From bone-dry, salty Fino and Manzanilla to the decadent richness of Pedro Ximénez (PX), Spain's fortified wines cover every point on the sweetness scale. In fact, most Sherry styles are dry and food-friendly; only a handful (PX, Moscatel, Cream) are sweet. Beyond fortification, Spain also bottles naturally sweet treasures, like Málaga Moscatel and Alicante's historic Fondillón.



WHAT TO EXPECT

Look: Pale straw (Fino) to deep tawny (PX)

Smell: Almond, sea spray, dough (dry styles) to fig, raisin, coffee, chocolate (sweet styles)

Taste: Dry styles are tangy, salty, and nutty, whereas sweet styles are rich, unctuous and syrupy; always full-flavored with a warming, endless finish.

HOW THEY'RE MADE

Palomino grapes are fermented dry, then fortified.

- Fino and Manzanilla age under flor (biological aging), creating salty, tangy flavors.
- Amontillado, Palo Cortado, and Oloroso age oxidatively, creating nutty, spicy depth.

Sweetness enters either through blending dry Sherry with sun-dried PX or Moscatel, or by making unfortified sweet wines — like Málaga Moscatel or Alicante Fondillón — from late-harvested or dried grapes (asoleo).

CLIMATES THEY'RE FOUND IN

In Andalusia, scorching days help shrivel Pedro Ximénez grapes for intense sweetness, while coastal humidity in Sanlúcar de Barrameda and Jerez fosters flor yeast, key to the tangy, saline character of Fino and Manzanilla. Further up the Mediterranean, Alicante's dry plateau and Valencia's sunny coast offer ideal conditions for unfortified sweet wines like Moscatel and oxidative styles like Fondillón.

HERO GRAPES

- Palomino Fino
- Pedro Ximénez
- Moscatel de Alejandría
- Monastrell (Fondillón)

REGIONS TO TRY

- DO Jerez-Xérès-Sherry
- DO Montilla-Moriles
- DO Málaga
- DO Alicante (Fondillón)
- DO Valencia
- DO Manzanilla-Sanlúcar de Barrameda
- DO Lebrija

Spanish Grapes WHITE - INDIGENOUS

WINE FOLLY

Albariño

Primary Wine Aromas



small yellow grapes



Lemon Zest



Green Apple



Peach



Floral



Saline

Albariño is a star of Galicia, particularly in Rías Baixas, where it thrives in coastal vineyards and produces zesty, saline whites with citrus and stone fruit.

WINE FOLLY

Airén

Primary Wine Aromas



large pale bunches



Apple



Pineapple



Grapefruit



Floral



Herbs

Airén is Spain's most planted grape, mostly found in Castilla-La Mancha. It's high-yielding and traditionally used in brandy, but also contributes to fresh, light whites.

WINE FOLLY

Garnacha Blanca

Primary Wine Aromas



big bunches



Pear



Peach



Toast



Honeysuckle



Lemon

Garnacha Blanca is found in regions like Terra Alta and Rioja, producing full-bodied whites with ripe fruit and spice.

WINE FOLLY

Godello

Primary Wine Aromas



small green berries



Ripe Pear



Green Apple



Quince



Mineral



Saline

Godello grows mainly in Valdeorras and Bierzo in northwestern Spain, where it yields full-bodied, mineral-driven wines with aging potential.

WINE FOLLY

Hondarrabi Zuri

Primary Wine Aromas



small golden grapes



Lemon Zest



Green Apple



Grapefruit



Herbal



Saline

Hondarrabi Zuri is the backbone of Txakolina wines in the Basque Country (Getariako, Bizkaiko, Arabako). These wines are low in alcohol, high in acidity, and lightly sparkling.

WINE FOLLY

Malvasía

Primary Wine Aromas



loose bunches



Lemon



Peach



Honey



Floral



Spices

Malvasía, especially the aromatic Malvasía de Sitges, appears in regions like the Canary Islands and Rioja, used in dry whites and sweet wines.

Spanish Grapes WHITE - INDIGENOUS



WINE FOLLY

Moscatel

Primary Wine Aromas



golden grapes

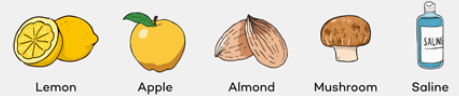
Moscatel de grano menudo is found in Málaga, Valencia, and Navarra, and often used in floral, sweet wines with intense grapey aromas.



WINE FOLLY

Palomino

Primary Wine Aromas



pale loose bunches

Palomino is the main grape for Sherry, grown around Jerez in Andalusia. It produces dry fortified wines like Fino and Manzanilla, as well as oxidative styles.



WINE FOLLY

Parellada

Primary Wine Aromas



medium grapes

Parellada is one of the traditional grapes in Cava production. Grown in Penedès, it offers light, floral aromatics that enhance sparkling wine blends.



WINE FOLLY

Pedro Ximénez

Primary Wine Aromas



large and small grapes

Pedro Ximénez thrives in Montilla-Moriles and Jerez. Grapes are often sun-dried to concentrate sugars for intensely sweet dessert wines.



Treixadura

Primary Wine Aromas



compact bunches

Treixadura is native to Galicia and mainly grown in Ribeiro DO. It's prized for its fresh aromatics and backbone in white blends.



WINE FOLLY

Verdejo

Primary Wine Aromas



thick-skinned green

Verdejo is the signature white grape of Rueda DO. It produces crisp, herbaceous wines often compared to Sauvignon Blanc.

Spanish Grapes WHITE - INDIGENOUS



WINE FOLLY

Viura/Macabeo

Primary Wine Aromas



Honeydew



Lime Peel



Green Apple



Tarragon



Hazelnut

compact golden clusters

Viura/Macabeo is versatile and widely planted, especially in Rioja and Catalonia. It features in both still whites and Cava, offering citrus and floral notes.



Xarello

Primary Wine Aromas



Almond



Peach



Ginger



Blossom



Lemon

thick skins

Xarello is one of the core grapes in Cava blends from Penedès, adding texture, structure, and aging potential.

Spanish Grapes WHITE - INTERNATIONAL

Chardonnay is found in Penedès where it's used in both Cava and still wines, bringing body and richness to blends.

Gewürztraminer grows in cooler areas like Somontano, known for its exotic aromatics of lychee, rose, and spice.

Sauvignon Blanc is planted in Rueda and Navarra, making zippy, citrus-driven whites often blended with Verdejo.

Spanish Grapes RED - INDIGENOUS



WINE FOLLY

Bobal

Primary Wine Aromas



Blackberry Plum Cocoa Floral Earth

juicy purple grapes

Bobal dominates vineyards in Utiel-Requena and Manchuela DOs. It gives deeply colored wines with blackberry, plum, and earthy tones, plus natural acidity.



WINE FOLLY

Cariñena

Primary Wine Aromas



Red Cherry Blackberry Tobacco Meaty Crushed Gravel

large grapes, large clusters

Cariñena (Mazuelo/Samsó) grows in Priorat, Montsant, and its namesake DO Cariñena. It's known for bold tannins and dark fruit flavors.



WINE FOLLY

Garnacha

Primary Wine Aromas



Ripe Strawberry Raspberry White Pepper Dried Herbs Blood Orange

loose red bunches

Garnacha (Grenache) is widespread across Spain — from Campo de Borja and Calatayud to Priorat and Navarra, delivering juicy, red-fruited wines in many styles.



WINE FOLLY

Graciano

Primary Wine Aromas



Licorice Blackberry Violet Plum Earthy

small grapes, thin skins

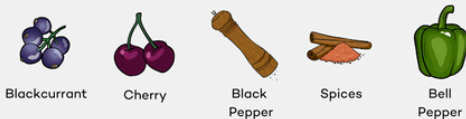
Graciano is primarily grown in Rioja and Navarra, often blended to add floral aromatics, acidity, and aging potential.



WINE FOLLY

Maturana

Primary Wine Aromas



Blackcurrant Cherry Black Pepper Spices Bell Pepper

compact clusters

Maturana is a rediscovered grape from Rioja, valued for its deep color and complex, spicy character.



WINE FOLLY

Mencía

Primary Wine Aromas



Red Cherry Pomegranate Violet Pepper Crushed Gravel

elongated red bunches

Mencía thrives in the steep vineyards of Bierzo, Ribeira Sacra, and Valdeorras. It makes perfumed, mineral reds with a light to medium body.

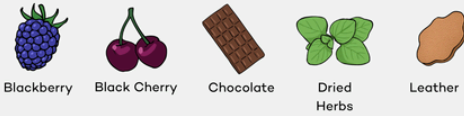
Spanish Grapes RED - INDIGENOUS



WINE FOLLY

Monastrell

Primary Wine Aromas



dense black grapes

Monastrell (aka Mourvèdre) is dominant in the sun-drenched DOs of Jumilla, Yecla, and Bullas. Expect rich, spicy, full-bodied wines.



WINE FOLLY

Negramoll

Primary Wine Aromas



ancient variety

Negramoll is a specialty of the Canary Islands. This thin-skinned variety makes delicate, smoky reds often grown on volcanic soils.



WINE FOLLY

Tempranillo

Primary Wine Aromas



blue-black tight clusters

Tempranillo goes by many names (Cencibel, Tinta de Toro, Tinto Fino, Ull de Llebre) and is Spain's flagship grape. It's key to wines from Rioja, Ribera del Duero, Toro, and La Mancha.



Trepát

Primary Wine Aromas



thick skins

Trepát is native to Conca de Barberà and mostly used in rosé Cava. It produces pale reds with fresh red berry notes and light body.

Spanish Grapes RED - INTERNATIONAL

Merlot is grown in regions like Navarra and Catalunya, where it softens blends with its plush texture and plum notes.

Cabernet Sauvignon appears in Somontano, Navarra, and Penedès, often blended with native grapes for structure and longevity.

Pinot Noir is used sparingly, mostly in Catalonia for rosé Cava or delicate reds from high-altitude vineyards.

Syrah flourishes in warmer zones like La Mancha, Jumilla, and Campo de Borja, delivering bold reds with spice, black fruit, and smoky character.

UNDERSTANDING SPAIN'S DIVERSE WINE LANDSCAPE

Spain Region Index

Spain is one of the most geographically diverse wine-producing countries in the world. In fact, it's the second most mountainous country in Europe after Switzerland. This varied terrain, combined with dramatic differences in climate and elevation, shapes a wide spectrum of wine styles, from light and zesty whites to powerful reds and complex sweet or fortified wines.

CENTRAL SPAIN (MESETA CENTRAL)

At the heart of the country lies the Meseta Central, a vast raised plateau that defines much of central Spain. This area sees hot, sunny days but cooler nights due to elevation. These conditions are ideal for crafting structured, full-bodied red wines, often with excellent aging potential.

DUERO VALLEY

Running through the north of the plateau, the Duero Valley also benefits from high elevation. It experiences very warm days and significantly cooler nights, producing some of Spain's most celebrated full-bodied red wines. The region also grows aromatic white varieties that maintain freshness and vibrancy.

EBRO VALLEY

The Ebro Valley, which includes parts of Rioja and Aragón, is influenced by both elevation and the nearby Atlantic. This balance leads to medium-bodied red wines with elegance, structure, and a touch of finesse. Many of Spain's iconic age-worthy reds come from here.

ATLANTIC COAST

The northwest coast of Spain, often called Green Spain, has a cooler, wetter, and greener climate influenced by the Atlantic Ocean. This is the home of fresh, light-bodied wines, both red and white, with crisp acidity, moderate alcohol, and often a lightly aromatic profile.

CATALUÑA

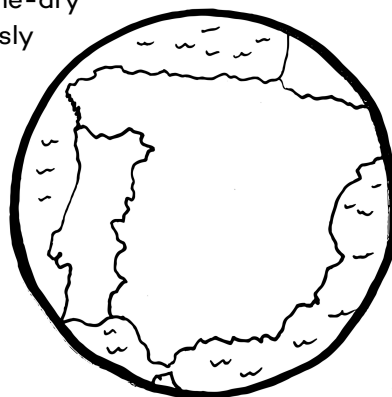
In Cataluña, both mountains and the Mediterranean Sea play a role. Higher-altitude vineyards produce lighter, fresher styles, including sparkling wines like Cava. But closer to the coast, the Mediterranean warmth helps produce some of Spain's most powerful red wines.

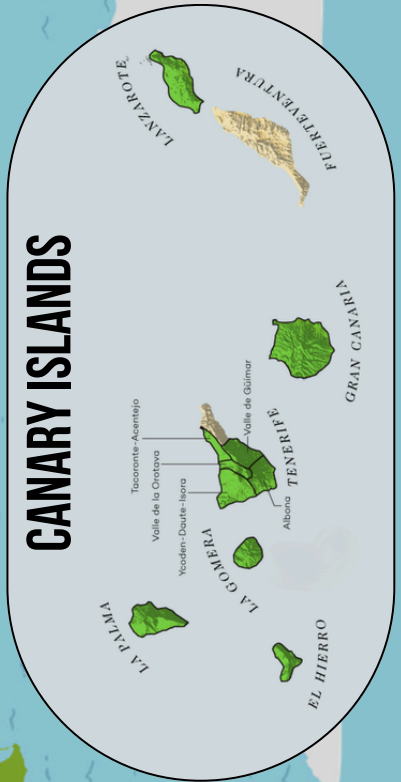
MEDITERRANEAN COAST

Further down the Mediterranean coast, the climate becomes hotter and sunnier. These conditions favor the production of full-bodied red wines and also helps create sweet wine styles, especially in inland or higher-altitude vineyards.

SOUTHERN SPAIN

In Southern Spain, the climate is very warm and dry, which encourages the production of rich, full-bodied red wines. This region is also renowned for its fortified and sweet wines, including styles that range from bone-dry and crisp to lusciously sweet, often aged oxidatively for complexity.





ATLANTIC OCEAN

ATLANTIC COAST

DUERO VALLEY

EBRO VALLEY

CATALUÑA

Madrid

MEJETA CENTRAL

CENTRAL SPAIN

MEDITERRANEAN

MEDITERRANEAN SEA

Murcia

GUADALQUIVIR RIVER

SOUTHERN SPAIN

Seville

Malaga



CANARY ISLANDS

LA PALMA
EL HIERRO
LA GOMERA
TENERIFE
GRAN CANARIA
LANZAROTE
FUERTEVENTURA

Tacoronte-Acentejo
Valle de la Orotava
Ycoden-Daute-Ruja
Valle de Güimar
Albora

Spain DO List

WITH WINE STYLES



DO










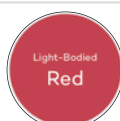

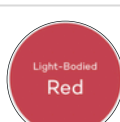

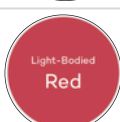
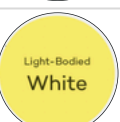
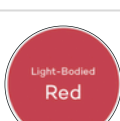
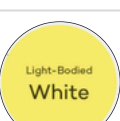
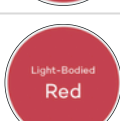
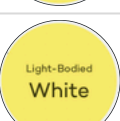
REGION ON MAP

MAIN STYLE

OTHER STYLE

DO Cangas	Atlantic Coast	Light-Bodied Red	Light-Bodied White
DO Rías Baixas	Atlantic Coast	Light-Bodied White	
DO Ribeira Sacra	Atlantic Coast	Light-Bodied Red	
DO Ribeiro	Atlantic Coast	Light-Bodied White	Light-Bodied Red
DO Monterrei	Atlantic Coast	Light-Bodied White	Light-Bodied Red

DO	REGION ON MAP	MAIN STYLE	OTHER STYLE
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DO Valdeorras	Atlantic Coast		
DO Arabako Txakolina*	Atlantic Coast		
DO Bizkaiko Txakolina**	Atlantic Coast		
DO Getariako Txakolina***	Atlantic Coast		
DO Abona	Canary Islands		
DO El Hierro	Canary Islands		
DO Gran Canaria	Canary Islands		
DO Islas Canarias	Canary Islands		
DO La Gomera	Canary Islands		
DO La Palma	Canary Islands		
DO Lanzarote	Canary Islands		

*Chacolí de Álava









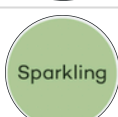
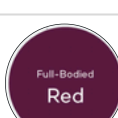
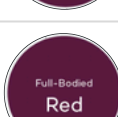
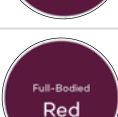

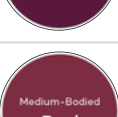
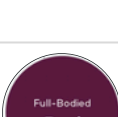


**Chacolí de Bizcaya

***Chacolí de Getaria

DO**REGION ON
MAP****MAIN
STYLE****OTHER
STYLE**

DO Tacoronte-Acentejo	Canary Islands		
DO Valle de Güímar	Canary Islands		
DO Valle de la Orotava	Canary Islands		
DO Ycoden Daute	Canary Islands		
DO Alella	Cataluña		
DO Cataluña / Catalunya	Cataluña		
DO Conca de Barberà	Cataluña		
DO Costers del Segre	Cataluña		
DO Empordà	Cataluña		
DO Montsant	Cataluña		
DO Penedès	Cataluña		




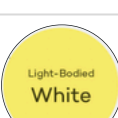
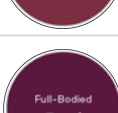


DO	REGION ON MAP	MAIN STYLE	OTHER STYLE
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DO Pla de Bages	Cataluña		
DOCa Priorat / Priorato	Cataluña		
DO Tarragona	Cataluña		
DO Terra Alta	Cataluña		
DO Cava	Cataluña*		
DO Almansa	Central Spain		
DO Campo de Calatrava	Central Spain		
DO La Mancha	Central Spain		
DO Manchuela	Central Spain		
DO Métrida	Central Spain		
DO Mondéjar	Central Spain		









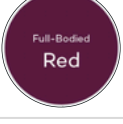

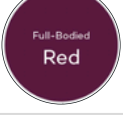
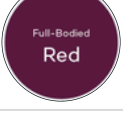

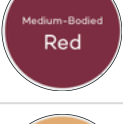
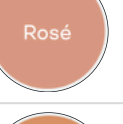
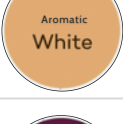
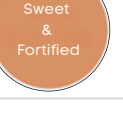

DO	REGION ON MAP	MAIN STYLE	OTHER STYLE
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DO Ribera del Júcar	Central Spain	Full-Bodied Red	Full-Bodied White
DO Río Negro	Central Spain	Medium-Bodied Red	
DO Uclés	Central Spain	Medium-Bodied Red	
DO Valdepeñas	Central Spain	Full-Bodied Red	
DO Ribera del Guadiana	Central Spain	Full-Bodied Red	Aromatic White
DO Vinos de Madrid	Central Spain	Light-Bodied Red	
DO Arlanza	Duero River Valley	Medium-Bodied Red	Light-Bodied Red
DO Arribes	Duero River Valley	Medium-Bodied Red	Aromatic White
DO Bierzo	Duero River Valley	Light-Bodied Red	Medium-Bodied Red
DO Cebreros	Duero River Valley	Light-Bodied Red	Full-Bodied White
DO Cigales	Duero River Valley	Full-Bodied Red	Rosé












DO	REGION ON MAP	MAIN STYLE	OTHER STYLE
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DO León	Duero River Valley		
DO Ribera del Duero	Duero River Valley		
DO Rueda	Duero River Valley		
DO Sierra de Salamanca	Duero River Valley		
DO Tierra del Vino de Zamora	Duero River Valley		
DO Toro	Duero River Valley		
DO Valles de Benavente	Duero River Valley		
DO Valtiendas	Duero River Valley		
DO Calatayud	Ebro Valley		
DO Campo de Borja	Ebro Valley		
DO Cariñena	Ebro Valley		

DO**REGION ON
MAP****MAIN
STYLE****OTHER
STYLE**

DO Somontano	Ebro Valley		
DO Navarra	Ebro Valley		
DOCa Rioja	Ebro Valley		
DO Pla i Llevant	Mediterranean		
DO Binissalem	Mediterranean		
DO Bullas	Mediterranean		
DO Yecla	Mediterranean		
DO Alicante	Mediterranean		
DO Utiel-Requena	Mediterranean		
DO Valencia	Mediterranean		
DO Jumilla	Mediterranean		

DO**REGION ON
MAP****MAIN
STYLE****OTHER
STYLE**

DO Condado de Huelva	Southern Spain		
DO Granada	Southern Spain		
DO Jerez-Xérès-Sherry	Southern Spain		
DO Lebrija	Southern Spain		
DO Málaga	Southern Spain		
DO Manzanilla-Sanlúcar de Barrameda / Manzanilla	Southern Spain		
DO Montilla-Moriles	Southern Spain		
DO Sierras de Málaga	Southern Spain		

Spain's Classification System

A GUARANTEE OF QUALITY, ORIGIN, AND TRADITION

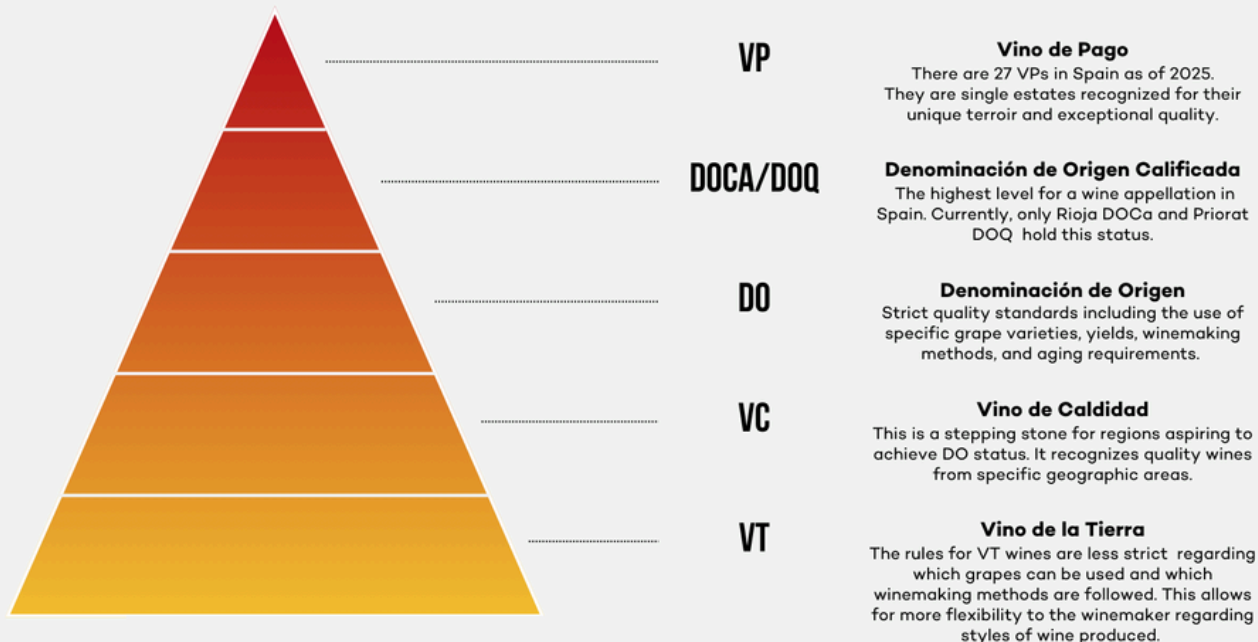
Spain has one of the most robust and structured wine classification systems in the world. Designed to protect both geographic origin and quality standards, this system helps ensure that wines reflect their unique terroir and are made using approved local practices.

Each level of the classification pyramid - from *Vino de la Tierra* (VT) to *Vino de Pago* (VP) - comes with specific rules.

These include:

- Permitted grape varieties for each region
- Limits on yields to maintain quality
- Approved winemaking methods and aging
- Labeling terms that protect consumers

This system is your assurance that what's in the glass truly reflects Spain's diverse landscapes, native grapes, and cultural heritage.

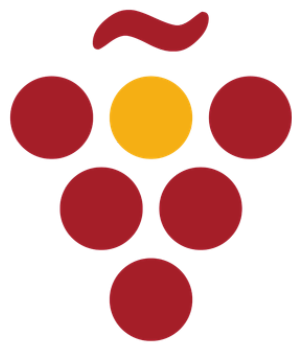


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Spanish Wine Pairing Suggestions



BRAISED PORK TENDON WITH SCALLION

Ingredients:

Scallions, rehydrated pork tendons, ginger

Flavor Profile:

Rich scallion aroma, tender and gelatinous pork tendon

Description:

Savory and full-bodied, with a pronounced scallion fragrance. Pork tendons themselves are mild in flavor, relying on rich broth and scallion oil to impart a delicate, tender, and flavorful texture.



SPANISH WINE PAIRING SUGGESTIONS

Full-Bodied
White

Its relatively rich texture and nutty, toasted bread aromas from oak aging pair beautifully with the tender, collagen-rich mouthfeel of the pork tendon. The wine's full body stands up well to the intensity of the scallion oil and broth, while its rounded texture mirrors the dish's deep, savory richness. Meanwhile, its refreshing acidity helps to balance out the dish's oiliness.

Medium-Bodied
Red

The ripe red fruit notes in the wine complement the savory sauce of the dish. Its moderate tannins help cut through the richness of the pork. Vanilla and spice aromas from oak aging enhance the intense aroma of the dish, bringing roundness and complexity to the overall flavor.

Sweet
&
Fortified

Combining dryness and savoriness, the nutty and roasted almond notes of an Amontillado fortified wine would create a delightful interaction with the tender, collagen-rich texture of pork tendons. The oxidative flavors echo the caramelized scallion oil, while its bright acidity refreshes the palate. The wine's unique yeasty character harmonizes with the dish's rich sauce.

BRAISED NAPA CABBAGE WITH PRAWNS

Ingredients:

10 large sea prawns, Jiaodong napa cabbage

Flavor Profile:

Savory, strong prawn flavor, sweet and fresh cabbage

Description:

The sea prawns impart an intense seafood flavor. When braised with napa cabbage, the cabbage soaks up the prawn essence, enhancing its natural sweetness with a rich umami boost.



SPANISH WINE PAIRING SUGGESTIONS



Aromatic
White

Floral aromas such as jasmine and tropical fruit notes like lychee from aromatic grapes complement the cabbage's sweetness. Good acidity balances the savory character of the prawns. A hint of residual sugar in the wine can further soften the dish's savory edge.

Light-Bodied
White

Its sharp and refreshing acidity stimulates the appetite and counters the softness of the braised cabbage. Citrus notes and subtle salinity from the wine interlace with the prawn's umami, extending the finish beautifully.

Rosé

Bright red berry flavors and refreshing acidity highlight the sweetness of the cabbage. The relatively light body of the wine balances the prawns' savory depth, creating a fresh and juicy sensation on the palate.

CHAR SIU (CANTONESE BBQ PORK)

Ingredients:

Pork shoulder / pork belly

Flavor Profile:

Smoky, savory-sweet

Description:

Roasted with sugar and a special marinade, featuring a caramelized, honey-glazed exterior and juicy, aromatic meat.



SPANISH WINE PAIRING SUGGESTIONS



The bright, ripe red fruit notes in the wine mirror the honeyed sweetness of char siu. Spicy aromas from a blend of new and old oak barrels balance the meat's smoky flavor, while the wine's higher acidity cuts through the richness, making each bite of pork feel more tender and fresher.



Opt for a rosado aged in oak barrels—its rounder texture and developed barrel-aged aromas beautifully echo the charred sweetness of the meat. The layered fruit flavors and crisp acidity work together to offset the dish's sugary glaze and fattiness.



Smooth tannins and the developed aromas of leather, tobacco, and dried fruit from aged full-bodied wines create a deeper resonance with the caramelized flavors of char siu. Its long finish complements the rich texture of the meat.

TEOCHEW-STYLE MARINATED RAW SEAFOOD

Ingredients:

Seafood (shrimp, crab, blood cockles, etc.), garlic, chili, coriander

Flavor Profile:

Savory, fresh, mildly acidic

Description:

Live seafood is marinated in Chinese liquor baijiu, soy sauce, minced garlic, and chili, highlighting the natural flavor of the seafood with a refreshing and bold profile.



SPANISH WINE PAIRING SUGGESTIONS



High acidity with refreshing citrus and saline mineral notes enhances the natural flavor of the seafood while balancing the dish's savory intensity. It also tones down the pungency of garlic and chili in the marinade.



Delicate bubbles and fresh citrus notes preserve the seafood's freshness. The high acidity and lees-aged complexity of sparkling wine help neutralize the pungent marinade and contribute additional umami layers.



With an ultra-dry palate and signature saline minerality, a Fino or Manzanilla wine from this style merges effortlessly with the seafood's natural flavor. The flor yeast character interacts with the garlic and chili marinade, while the crisp acidity balances the spiciness of the dish.

SOY SAUCE STIR-FRIED NOODLES

Ingredients:

Cantonese-style alkaline noodles or egg noodles, bean sprouts, yellow chives, scallion chopped, shredded pork, shrimp

Flavor Profile:

Savory and well-balanced, with pronounced umami

Description:

The noodles are elastic and springy, quickly stir-fried over high heat with soy sauce and oyster sauce to impart strong wok hei (breath of the wok). Bean sprouts provide a refreshing crunch, while yellow chives and scallions add a distinctive spicy aroma.



SPANISH WINE PAIRING SUGGESTIONS



Its high acidity and saline minerality echo the umami of soy and oyster sauce, lifting the freshness of the dish. It cuts through the oiliness of stir-frying and balances the intensity of wok hei, highlighting the aromatic sharpness of yellow chives and scallions, while complementing the chewy texture of the noodles.



A very dry fortified wine like Fino or Manzanilla is a strong choice. Its pronounced savory notes match well with the sauce-based flavors of the noodles. Bright acidity effectively counters the greasiness of stir-frying and significantly enhances the umami of the shrimp and pork, bringing a well-balanced wine-and-dish pairing.



Bursting with fresh strawberry and red berry notes, this lively wine pairs well with the savory soy-based flavors. Its lighter body complements the springy texture of the noodles without overpowering the dish.

GINGER DUCK (JIANG MU YA)

Ingredients:

Duck meat, aged ginger, sesame oil, rice wine

Flavor Profile:

Spicy, aromatic, rich

Description:

A medicinal-style dish. Duck is slowly braised with a generous amount of aged ginger and sesame oil until tender. The aroma of ginger is pronounced, and the broth is rich and full-bodied.



SPANISH WINE PAIRING SUGGESTIONS



With a powerful structure and intense red and black fruit flavors, this style can stand up to the richness and herbal depth of the dish. Smoky and spicy notes imparted by a portion of new oak aging harmonize perfectly with the pungent heat of aged ginger and sesame oil. The wine's firm tannins also help cut through the duck's fattiness.



Round-bodied with aromas of toasted bread and butter, this wine resonates with the sesame oil and ginger flavors in the dish. Its high acidity balances the spiciness and richness, while enhancing the duck's savory and tender qualities.



Moderate body paired with vibrant red fruit aromas like cherry and red plum makes a graceful match with the duck's umami. The wine's moderate tannins tame the fattiness without overpowering the dish's herbal spice profile. A touch of earthiness further complements the underlying notes of ginger and medicinal herbs.

FIVE-SPICE ROLLS (NGOH HIANG)

Ingredients:

Pork, water chestnuts, beancurd skin, five-spice powder

Flavor Profile:

Savory, aromatic, crispy

Description:

Minced pork seasoned with five-spice powder is wrapped in beancurd skin and deep-fried to a golden crisp. The aroma is complex and layered.



SPANISH WINE PAIRING SUGGESTIONS



Sparkling

Sparkling wine is a classic match for fried foods, with its vibrant acidity and fine bubbles effectively cleanse the palate of grease while stimulating appetite. Its citrus notes and hints of dough and toasted bread complement the savory pork filling and align beautifully with the complex five-spice aroma, enhancing the crisp texture of each bite.

Aromatic
White

Rich in floral and fruity aromas with a hint of sweetness, this wine intertwines with the spice and fried aromas of the rolls. Its acidity provides balance between saltiness and richness while also enhancing the dish's refreshing qualities. The contrast and harmony elevate the spice profile and create a vivid sensory experience.

Medium-Bodied
Red

With moderate body and ripe red and black fruit flavors, along with spice notes from oak aging, this wine handles both the crispy exterior and the savory filling with ease. The wine's spice character directly complements the complex aroma of five-spice powder, enriching the overall flavor pairing.

SLICED PORK WITH GARLIC SAUCE (SUAN NI BAI ROU)

Ingredients:

Pork belly (second cut), minced garlic, chili oil

Flavor Profile:

Pungent garlic, numbing and spicy

Description:

Pork is boiled and thinly sliced, then topped with a sauce dominated by minced garlic and chili oil. The dish is intensely garlicky, with a balanced numbing-spicy-savoury character.



SPANISH WINE PAIRING SUGGESTIONS



A fortified wine like Fino or Manzanilla is the ultimate tool for tackling bold flavors. Its bone-dry profile, crisp acidity, and signature saline character perfectly balance the richness of garlic and chili oil, while enhancing the pork's natural umami. Its unique flor yeast character interacts intriguingly with the garlic, creating an intensified sense of freshness.



With moderate acidity and soft fruit flavors, this wine pairs well with the dish's numbing and spicy notes. Red fruit aromas complement the pork's savory depth, while also balancing the heat of the chili oil and the pungency of the garlic. The wine's structure supports the dish without overwhelming its key aromatics.



The wine's fine bubbles and refreshing acidity effectively cleanse the palate of the dish's heavy garlic and chili oil coating. Its flavors of green apple and brioche do not clash with the pork's savory richness, instead offering a fresh layer of flavor that enhances umami.

SPICY CHICKEN WITH CHILI PEPPERS (LA ZI JI)

Ingredients:

Diced chicken, peanuts, dried chili peppers, Sichuan peppercorns

Flavor Profile:

Numbing, spicy, dry-fried aroma

Description:

Chicken pieces are deep-fried and stir-fried in a large amount of dried chili and Sichuan peppercorns. The final dish contains more chili than chicken, offering a dry, crispy texture and nutty aroma.



SPANISH WINE PAIRING SUGGESTIONS



Sparkling

A classic pairing for spicy foods, a dry sparkling wine's vibrant acidity and fine bubbles cleanse the palate, easing the heat and numbing sensation while refreshing the taste buds for the next bite. Its citrus brightness and notes of dough and biscuits complement the chicken's dry-fried aroma and the peanut's nutty flavors. The wine's dry and crisp nature contrasts with the tingling spice of Sichuan pepper, enhancing freshness and cutting through greasiness.

Rosé

With fresh berry aromas and brisk acidity, rosado balances the numbing-spicy and dry-fried characteristics of the dish. Its low tannin content avoids clashes with Sichuan pepper's numbing heat, and its soft texture mellows the intensity without dulling the flavor. Bright, ripe fruit adds dimension to the dish without masking the chicken or spice.

Aromatic
White

Fragrant with lychee and rose, often accompanied by a touch of sweetness, this wine wraps around and softens the dish's intense numbing spice. Its relatively full body is capable of standing up to bold, spicy flavors.

SICHUAN YUAN YANG HOTPOT (DOUBLE- FLAVORED HOTPOT)

Ingredients:

Sliced beef and lamb, beef tripe, tofu, vegetables, hotpot base

Seasonings:

Beef tallow, chili, Sichuan peppercorns, bone broth, sesame paste

Flavor Profile:

A balance of numbing-spicy and clear broth



SPANISH WINE PAIRING SUGGESTIONS

Sparkling

The sparkling wine's refreshing acidity and lively bubbles effectively cleanse the palate. Whether transitioning from the spicy broth to the clear broth, or countering the richness of the hot pot base, it performs exceptionally well. The wine's light citrus flavors and notes of bread and biscuits enhance the umami of the clear broth, while remaining resilient against the bold, spicy aromas of the red broth.

Light-Bodied
Red

With low tannins and high acidity, this wine balances the numbing heat of Sichuan-style hot pot. Its fresh red fruit flavors echo the spicy broth without overpowering the natural flavors of the ingredients. The acidity also refreshes the palate, easing the impact of the heat and spice.

Light-Bodied
White

Featuring bright acidity and fresh fruit notes, such as pear and white peach, this wine effectively softens the burning sensation of the chili heat and cuts through the richness. Its crisp character complements the clean umami of the clear broth and pairs harmoniously with the sweetness of tofu and vegetables.

BRAISED LION'S HEAD MEATBALLS

Ingredients:

Pork belly, water chestnuts, leafy greens, scallions, ginger, eggs

Flavor Profile:

Savory, rich, tender but not greasy, melts in the mouth

Description:

A classic representative of Huaiyang cuisine. Made with hand-chopped pork belly using a 30% fat to 70% lean ratio, combined with crunchy water chestnuts for texture. Slowly braised over low heat, the meat becomes tender and gelatinous, while the broth is thick, flavorful, and deeply umami.



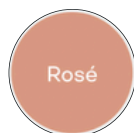
SPANISH WINE PAIRING SUGGESTIONS



The wine's ripe red fruit character complements the savory sauce of the dish. Moderate tannins help to cut through the fattiness of the pork belly. Oak barrel aging imparts notes of vanilla and spices that blend seamlessly with the meatball's rich aroma, enhancing roundness and adding depth to the overall flavor.



Its creamy, dense texture echoes the richness of the dish. Oak-derived vanilla and nutty aromas amplify the umami of the broth, while lees aging adds complexity. Freshness from the wine's acidity cuts through the fattiness, and its body complements the crunch of the water chestnuts, creating a fresher overall impression.



A rosado with some oak aging is recommended. Developed flavors of dried apricot and nuts pair beautifully with the complexity gained from slow braising. Its complex fruit and crisp acidity elevate the meat's savory depth while cleansing the palate, making each bite indulgent yet refreshing.

YANGZHOU FRIED RICE

Ingredients:

Sea cucumber, dried scallops, shrimp, diced chicken, ham, green peas, shiitake mushrooms, eggs, chopped scallions

Flavor Profile:

Savory with intense rice aroma.

Description:

Fragrant rice stir-fried with a variety of umami-rich ingredients. The dish is dry and aromatic, packed with layers of flavor.



SPANISH WINE PAIRING SUGGESTIONS

Light-Bodied
White

Crisp acidity with citrus and saline mineral notes enhances the umami from seafood and ham while balancing the richness of the rice and oil, bringing freshness to the palate.

Sweet
&
Fortified

Dry fortified wines such as Fino or Manzanilla are excellent flavor enhancers. Their crisp acidity and signature saline character act like “umami amplifiers,” highlighting the deep savory notes of seafood and ham. The relatively light body provides a refreshing contrast, keeping the rice’s dry texture clear and defined.

Sparkling

Sparkling wine aged on lees brings rich aromas of bread, pastry, and nuts that resonate with the fried rice’s toasted rice and egg notes. The wine’s vibrant bubbles and refreshing acidity cut through the oiliness, allowing the layered flavors of the various ingredients to shine with clarity and lift.

XIAO LONG BAO (SOUP DUMPLINGS)

Ingredients:

Ground pork, dough wrappers, meat jelly

Flavor Profile:

Savory and rich, with thin skin and abundant broth

Description:

The pork filling is savory and flavorful. Upon steaming, the meat jelly melts into hot soup, creating a dumpling with rich broth and concentrated taste.



SPANISH WINE PAIRING SUGGESTIONS



Rosé

Fresh red berry flavors and crisp acidity cleanse the palate without overpowering the dish. A touch of salinity echoes the savory pork filling, while the soft mouthfeel complements the piping hot broth, offering a refreshing yet subtle contrast.

Light-Bodied
Red

Low in tannins, this style benefits from slight chilling to enhance its acidity and freshness. It balances the richness of the pork filling, while bright fruit notes add elegance and refinement to the mouthfeel.

Sparkling

Spanish sparkling wines are an excellent match for Xiao Long Bao's hot, soupy interior and rich pork flavor. Its crisp acidity and fine bubbles effectively cleanse the palate between bites. Citrus notes and brioche-like aromas from lees aging pair well with the dough and pork filling, enhancing umami and texture.

DONGPO PORK

Ingredients:

Pork belly, yellow rice wine, soy sauce, sugar, ginger, scallions

Flavor Profile:

Balanced savory-sweet, rich but not greasy, tender and flavorful

Description:

Said to have been created by the Northern Song Dynasty scholar Su Dongpo. Large cubes of pork belly are slowly braised with rice wine, soy sauce, and sugar. The result is a glistening red glaze, deeply flavorful sauce, and tender, melt-in-the-mouth texture that holds its shape.



SPANISH WINE PAIRING SUGGESTIONS



With clear layers of red and black fruits and spice notes, this wine's moderate tannins balance the fattiness of the pork belly. Oak aging provides flavors that resonate with the deep, braised sauce. The interplay of savory and sweet flavors is well supported by the wine's structure, enhancing the softness of the pork without making it feel greasy.



Among the fortified wines, Amontillado and Oloroso wines bring nutty and caramelized flavors that integrate well with the dish's soy and sugar notes. Their light salinity balances the richness of the pork, creating a more harmonious overall profile.



Rich in dark berry and spice aromas, with firm tannins to counter the fattiness of the pork belly. When they are aged in oak, their complexity echoes the depth of the braising sauce. The balance of savory and sweet flavors is complemented by the wine's structure and roundness, lifting the texture and deepening the flavor experience.

STEAMED FISH HEAD WITH CHOPPED CHILI (DUO JIAO YU TOU)

Ingredients:

Bighead carp head, chopped chili, ginger, garlic, fermented black beans

Flavor Profile:

Spicy, savory, umami-rich

Description:

A hallmark of Hunan cuisine. The fish head is fatty and tender, topped with aromatic, spicy chopped chili. Garlic and fermented black beans weave into the mix, creating a bold, deeply flavorful broth that's highly appetizing.



SPANISH WINE PAIRING SUGGESTIONS

Aromatic
White

Fragrant jasmine, rose, and tropical lychee notes help temper the heat of the chopped chili. The wine's bright aromatics add freshness to the dish, while a touch of residual sugar softens the intense salt and spice, highlighting the tenderness of the fish and the savory depth of fermented black beans.

Sparkling

With fine bubbles and bright acidity, this wine refreshes the palate and softens the oily spice. Its red berry freshness adds a lively dimension, enhancing the fish's savory character and bringing clarity to the layered flavors.

Sweet
&
Fortified

The ultra-dry Fino or Manzanilla wines mirror the dish's bold savory-salty profile. Its crisp acidity and intense saline character act like a sea breeze cleansing the palate, neutralizing the heat and oil. The distinctive flor yeast aroma harmonizes with the garlic and black bean notes, enhancing the umami and adding complexity and lift.

STIR-FRIED SPICY BEEF (XIAO CHAO HUANG NIU ROU)

Ingredients:

Beef, Erjingtiao chili peppers, garlic shoots, soy sauce

Flavor Profile:

Spicy, aromatic, savory

Description:

A fast, high-heat stir-fry. The beef is tender, the chili provides sharp heat, and garlic shoots add a refreshing lift.



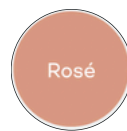
SPANISH WINE PAIRING SUGGESTIONS



Floral and tropical notes of jasmine, rose, and lychee tame the chili heat, while bright acidity cleanses the palate. These fragrant aromas align beautifully with the garlic shoots, and a subtle touch of sweetness soothes the pepper's sting.



Full fruit character and balanced acidity, with soft spice notes, pair well with the seared beef and chili heat. The wine elevates the savory notes without clashing with the spice.



Fresh red berry flavors and crisp acidity quickly cut through the spice and reset the palate. Low tannins preserve the beef's tenderness, while a hint of saline minerality complements the soy sauce, striking a balance between spice and fruit.

STINKY MANDARIN FISH (HUANGSHAN STINKY FERMENTED MANDARIN FISH)

Ingredients:

Mandarin fish, salt, yellow wine, chili, scallion, ginger, garlic

Flavor Profile:

Savory, salty, mildly spicy

Description:

The fish is lightly fermented, resulting in a tender texture without off-odors. Intensely flavorful and uniquely representative of Huizhou cuisine.



SPANISH WINE PAIRING SUGGESTIONS



Sweet
&
Fortified

Dry fortified wines such as Fino or Manzanilla share a fermented edge akin to the fish itself—flavors of yeast, salinity, and almonds from flor aging align with the fish's umami. Bright acidity balances the richness, cleanses the palate, and amplifies the delicate texture of the fish, adding structure and clarity to the dish.

Light-Bodied
White

With crisp acidity and saline minerality, this style enhances the delicate texture of the fish and complements its light heat. The wine amplifies the unique umami from fermentation without overwhelming the purity of flavor.

Aromatic
White

Intense jasmine, rose, and lychee notes gently veil the fish's strong aroma, guiding it into a more pleasant sensory direction. A touch of residual sugar balances the mild spice, while fresh acidity offsets the saltiness and showcases the fish's tenderness.

PEKING DUCK

Ingredients:

Roast duck, duck pancakes, scallions, cucumber

Condiment:

Sweet bean sauce

Flavor Profile:

Sweet and savory

Description:

The duck skin is crispy, and the meat is rich and succulent. Paired with sweet bean sauce and fresh vegetables, the flavor is well-balanced and not greasy.



SPANISH WINE PAIRING SUGGESTIONS



Ripe red and dark berry flavors integrate well with the sweet-savory profile of the sauce. Oak barrel aging echoes the complex depth of the sweet bean sauce, enhancing the duck's layered aromas. Smooth tannins help cut through the fat in the duck skin, highlighting the tenderness of the meat.



Sparkling wine's lively acidity and fine bubbles cleanse the palate and reset the taste buds—especially effective after a rich bite of duck skin. Its citrus notes and brioche-like aromas from lees aging pair well with the duck's umami, the sweet-savory sauce, and the soft texture of the pancake.



Fresh red berry flavors and crisp acidity balance the richness of the duck. Its savory undertone complements the sweet bean sauce, while aligning nicely with the freshness of scallions and cucumber. It preserves the authentic duck flavor without overpowering it.

SPICY CHICKEN WITH POTATOES AND HAND-PULLED NOODLES (DA PAN JI)

Ingredients:

Potatoes, chili peppers, wide hand-pulled noodles

Flavor Profile:

Savory, slightly spicy

Description:

Chicken and potatoes are braised together in a rich, spicy broth. Just before serving, wide flat noodles are stirred in to absorb the flavorful sauce—hearty and satisfying.



SPANISH WINE PAIRING SUGGESTIONS



Ripe red and black fruit flavors complement the tomato-based richness of the broth. Its moderate body and smooth tannins pair well with the chicken, while not being overpowered by the spice and aromatics. Vanilla or spiced notes from oak aging align well with the dish's layered flavors, while the wine's acidity balances the starchiness of the potatoes and noodles.



Sparkling wine's fine bubbles and high acidity are highly effective in refreshing the palate, especially when dealing with rich, spicy, and oily sauces. It brings clarity and brightness to the dish, tempering both heat and fat while allowing the layered flavors of the broth and noodles to shine through.



Tropical fruit and floral notes help soften the gentle heat of the dish. Its bright acidity counteracts the richness, while its smooth texture highlights the chicken's umami. If the wine contains a touch of residual sugar, it can further round out the spice and create a more harmonious balance.

SAUERKRAUT DUMPLINGS (SUAN CAI JIAO ZI)

Ingredients:

Flour, pork, Northeastern Chinese pickled cabbage (sauerkraut), scallions, ginger, soy sauce, oil

Flavor Profile:

Tangy and appetizing, juicy and savory, with a rich umami sauce

Description:

Made with fermented Chinese cabbage blended with pork, these dumplings feature a refreshing acidity that cuts through the richness of the meat. The result is a unique, clean, and invigorating flavor profile.



SPANISH WINE PAIRING SUGGESTIONS



Sparkling

These wines' lively acidity complements the bright tang of the sauerkraut, while its fine bubbles effectively cleanse the palate and balance the pork's richness. Citrus and green apple notes, along with toasty aromas from lees aging, harmonize with the dumpling's sour-savoriness and the dough's grainy texture.

Light-Bodied
White

With bright acidity, refreshing texture, and saline minerality, this wine echoes the sauerkraut's acidity and balances the fattiness of the pork. It enhances the juiciness and umami in the filling, making the tangy, appetizing character even more pronounced and pure.

Full-Bodied
White

Its relatively rounded body can handle the richness of the pork filling without feeling thin. The wine's refreshing acidity doesn't clash with the sauerkraut's tanginess—instead, they elevate each other, creating a harmonious, appetite-whetting effect. Often featuring subtle nutty and creamy notes, this style also enhances the savory quality of the pork, resulting in a more integrated and balanced mouthfeel that avoids any greasiness or sharp acidity.

GRILLED PORK DIAPHRAGM (KAO DA YOU BIAN)

Ingredients:

Pork diaphragm (skirt meat), cumin, chili powder, salt, sesame seeds

Flavor Profile:

Charred and aromatic, crispy outside and tender inside, rich in fat

Description:

Made from pork skirt meat, this dish is grilled until the exterior is crispy and aromatic while the interior remains juicy. Generously seasoned with cumin and chili powder, the flavor is bold and rustic.



SPANISH WINE PAIRING SUGGESTIONS



Packed with red and dark fruit aromas, this wine complements the charred flavors of the grilled meat. Its moderate body and smooth tannins balance the richness of the fat without overwhelming the natural taste of the meat. Subtle spice notes in the wine pair beautifully with the cumin and chili, adding depth and complexity.



Fresh red berry notes and crisp acidity cut through the richness without overshadowing the smoky flavors. Low tannins and a smooth texture match the crispy-tender bite of the meat, while the wine's savory undertone enhances the aroma of cumin and sesame, offering refreshment without heaviness.



Its energetic acidity and vibrant bubbles effectively cleanse the palate and lighten the richness of the pork diaphragm. Its citrus notes and subtle bread or biscuit aromas both complement the grilled meat's savory intensity and introduce a refreshing contrast to the bold barbecue flavors.

STIR-FRIED DRIED BEEF WITH MINT (BO HE NIU GAN BA)

Ingredients:

Dried beef, fresh mint

Flavor Profile:

Savory, aromatic, refreshing

Description:

Deep-fried dried beef (Gan Ba) is stir-fried with fresh mint leaves, creating a chewy, umami-rich bite balanced by the cool herbal freshness of mint.



SPANISH WINE PAIRING SUGGESTIONS



Light-Bodied
White

Bright acidity and saline minerality help cut through the slight greasiness of the fried beef. The herbaceous lift from mint resonates with the wine's refreshing citrus or delicate fruit notes, enhancing the overall complexity of the dish.

Medium-Bodied
Red

Rich in red and black fruit aromas with moderate tannins, this style complements the umami and fat content of the beef while allowing the mint's cooling effect to remain present and expressive.

Rosé

Its bright fruit aromas highlight the savory depth and chewy texture of the dried beef, while the wine's fresh acidity helps cut through any greasiness from frying or dry stir-frying. Most importantly, the wine's light fruitiness and refreshing character echo and amplify the mint's herbal freshness in the dish. The result is a flavor profile that feels not only savory and aromatic, but also vibrant and lifted—an example of true complement and elevation in pairing.

EIGHT TREASURES STICKY RICE (BA BAO FAN)

Ingredients:

Glutinous rice, red bean paste, dried fruits, melon seeds, lard, sugar

Flavor Profile:

Intensely sweet, fragrant, and sticky

Description:

A rich blend of glutinous rice, sweetened bean paste, preserved fruits, and sugar-laced lard creates a soft, dense texture with layered sweetness and rich aroma.



SPANISH WINE PAIRING SUGGESTIONS

Sweet
&
Fortified

The ultra-sweet, syrupy Pedro Ximénez (PX) Sherry boasts flavors of coffee, raisins, dates, and molasses—perfectly echoing the red bean, dried fruit, and rich rice notes of Ba Bao Fan. Its high acidity balances the lard’s richness and prevents the palate from feeling overwhelmed.

Full-Bodied
White

Rich, aromatic white wines with ripe fruit or slight residual sugar can match the dessert’s intensity. Complexity from oak, lees, and aging mirrors the multiple textures and flavors of glutinous rice, red bean, and fruit. Its body matches the dish’s weight, while acidity keeps the finish from becoming cloying.

Sweet
&
Fortified

A Natural Sweet Wine, its inherent sweetness and rich aromas of honey, orange blossom, and raisins, balances well with the sweet fragrance and glutinous texture of Eight Treasures Sticky Rice, preventing the wine from appearing overly tart or astringent. Meanwhile, the wine’s floral and candied fruit notes blend and layer harmoniously with the red bean paste and preserved fruits in the dish.

ALMOND TOFU (XING REN DOU FU)

Main Ingredients:

Sweet and bitter almonds (southern and northern apricot kernels), rock sugar, starch

Flavor Profile:

Sweet and refreshing

Description:

Delicate, snow-white dessert with a silky texture resembling tofu. Mild almond aroma with a clean, slightly sweet and cooling finish—an ideal palate cleanser or summer treat.



SPANISH WINE PAIRING SUGGESTIONS



Sweet
&
Fortified

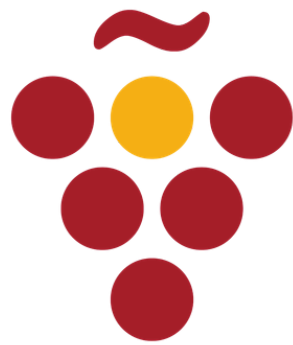
The floral muskiness of Moscatel echoes the almond aromas in the dessert. Residual sugar complements the rock sugar sweetness, while the wine's medium body offers a seamless pairing without overwhelming the delicacy of the tofu.

Light-Bodied
White

With bright acidity to cut through any residual sweetness, this wine offers notes of white peach and apricot that align with the almond's subtle fruitiness. It adds freshness without overshadowing the dessert's gentle character, providing a clean, elegant finish.

Sweet
&
Fortified

A lighter sweet fortified wine, like Cream, with notes of almonds, honey, and dried fruit pairs beautifully with almond tofu's aromatic profile. Its round sweetness coats the delicate texture, while the wine's subtle saline edge adds depth and an extended finish.



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