

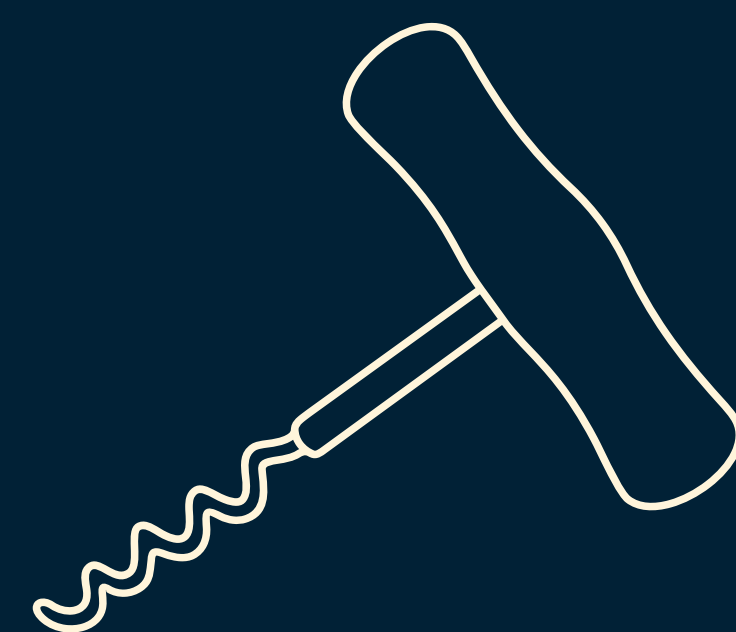
*CVNEws. There are two types of news in the world: the ones we forget, and the ones we read with a glass in hand.*

# CVNEws!

Autumn 2025



Issue N° 3



*If you're gonna do it, do it right. If you're gonna hype it, hype it with the facts. I don't mind what you did. I mind the way you did it.*

Bob Woodward (Robert Redford), *All the President's Men*, Alan J. Pakula, 1976

## Harvest 2025: contrast, quality and real hope

***The 2025 harvest unfolded at different rhythms across CVNE's regions, yet the team agrees on one thing: huge potential. Exceptionally healthy fruit, vibrant freshness in the wines and lower yields that point to promising quality.***

***Let's take it step by step, as a certain serial killer supposedly said (psychopaths do tend to be... orderly).***

### Rioja: freshness, balance and a calm atmosphere

**Irene Bonilla, Director of Viticulture:** “An ideal harvest: slow, **balanced ripening, excellent health and unusually cool nights**. We're bringing in whites at 13–13.5% vol. with no signs of botrytis, and the first reds are showing deep colour and very firm tannins.”

Weather-wise, **the campaign was atypical: sunny days and cold nights (10–12 °C)** favoured unhurried ripening. There was no rush to pick, which allowed us to wait for the optimal moment.

**María Larrea, Technical Director at CVNE,** adds: “It will be remembered for **its small crop, but we also expect it to be remembered for its outstanding quality**.”

The grapes are very healthy, with moderate sugar levels, excellent phenolic ripeness and a **promising overall balance.**”

Among the factors behind the lower yields: the cumulative drought of previous years, low vine fertility, early downy mildew pressure and cluster-thinning practices carried out by some growers of the region.

**Even so, the weather —especially in September— was exceptional:** cool nights, mild days and plenty of light slowed down ripening and helped preserve acidity and freshness.

**Jorge Navascués, Winemaker at Viñedos del Contino,** adds: “Perhaps **the best vintage of the last five years in Rioja**, alongside 2021. If I were a wine investor, I'd definitely keep my eyes on this 2025 vintage!”

## Bela: two tempos, one emerging quality

**Sara Juan, Winemaker at Bela**, explains that the harvest began on 22 September in Peñaranda de Duero under perfect sanitary conditions: “This year, the harvest unfolded in two distinct phases: the first, with low-yielding vines, and the second, in October, when we waited patiently for the grapes to reach their ideal ripeness. **The fermented must already shows remarkable aromatic intensity, hinting at wines of great quality and deep colour.**”

Despite some localised losses caused by downy mildew and hail, conditions were favourable overall, with **mild days around 25 °C and cool nights (6–8 °C)** that **encouraged optimal ripening and preserved acidity.**



*Tempranillo, almost ready for harvest at Bela.*

## La Val: bright acidity and crystal-clear fruit

**Luis Garrido, Winemaker at La Val**, explains that rainfall was scarce compared to 2024, except for a brief period in April. Summer was particularly dry and hot, with record temperatures in June, July and August. “**Overall quality has been good; we carried out a rigorous selection** during the final days to ensure that only the best fruit entered the winery. **The wines already fermented show great fruit clarity** and the marked acidity so typical of the area.”

In addition, **more than 30 separate vinifications were carried out** —15 of them exclusively from estate-grown grapes— allowing for a deeper understanding of each subzone’s potential.

## Roger Goulart: abundance, freshness and structure

**Pedro Muñoz, Winemaker and Director of Roger Goulart**, reports an early harvest, which began in the first week of August with the earliest-ripening varieties, such as Chardonnay and Pinot Noir, followed by the three traditional Cava grapes: Xarel·lo, Macabeo and Parellada.

**Autumn and spring rains helped restore the vineyard’s water reserves after three years of drought**, encouraging balanced vegetative growth and a generous crop. Muñoz explains: “The grapes arrived at the winery in excellent condition, with good acidity and slightly higher-than-average sugar levels. The first tastings reveal Cavas that are fresh, **well-structured and with great ageing potential.**”

## Virgen del Galir: opposite rhythms and Atlantic palates

**Miguel Tienda, Winemaker and Director of Virgen del Galir**, sums up a harvest that ran from 27 August to 28 September, finishing in the Las Ermitas area: “An early harvest overall, but marked by drought, which **slowed ripening in the higher-altitude vineyards** and accelerated it in the valleys. The fruit was very healthy, with great acidity and freshness.

**We’re seeing aromatic, honest wines** with remarkable purity and broad, voluminous palates. Now the real work begins in the cellar, where we’ll polish those vibrant Atlantic profiles.”



*The vineyard of As Ermitas, overlooking the village in the distance.*

# Davalillo, one step closer: the project receives PIER status from the Government of La Rioja

Our beloved **Castillo de Davalillo** has been officially declared a **Project of Regional Strategic Interest (PIER)** by the Government of La Rioja. This designation acknowledges the cultural, historical and social importance of the site's restoration plan and marks a key milestone in our ongoing commitment to preserving both heritage and the wine-growing landscape of Rioja.

The declaration not only streamlines the administrative processes required for the project's development but, more importantly, **strengthens CVNE's vision of transforming Davalillo into a nerve centre of Spanish wine**: a place to celebrate its history, connect with its identity and project it into the future. "Davalillo embodies our way of understanding wine: with respect for the past, passion for the present and responsibility towards the future. This recognition is both an incentive and a responsibility—one we embrace with enthusiasm and determination."



*The Castillo de Davalillo was acquired by CVNE in 2019.*

## La Val welcomes new winemaker, Luis Garrido



**La Val adds talent with the arrival of winemaker Luis Garrido**, who experienced his first harvest at the winery in 2025 —a mix of excitement and nerves included.

**A graduate in Oenology from the University of Valladolid and holder of the WSET Level 3** certification, Luis brings a blend of youth, technical training and international experience, having worked at renowned wineries in New Zealand (Cloudy Bay), California (Andis Wines) and Rioja Alavesa (Bideona).

His arrival reinforces the team led by Miguel Tienda, with the aim of **continuing to deepen the expression of Albariño and the Atlantic character** that defines the wines of La Val.



*Luis Garrido, smiling with the Arantei vineyard behind him.*

# Visits we love

On 28 July, CVNE Haro welcomed the renowned international wine critic James Suckling, accompanied by two of his senior editors: **Spanish-born taster Jacobo García Andrade** and critic and journalist **Zekun Shuai**. Part of the CVNE team joined them to **taste wines from several of the family's wineries**, in a session that ended with a dinner attended by fellow winemakers such as María José López de Heredia (Viña Tondonia), Manuel Muga (Bodegas Muga), Luis Hurtado (Marqués de Riscal), and Guillermo de Aranzábal (La Rioja Alta).

**It was an evening of wine, fine food and even finer conversation**, rounding off a tasting day that left a very positive impression —particularly our **Real de Asúa Carromaza 2022**, which **Suckling rated 97 points**, praising its black fruit, graphite and violet notes, integrated tannins, bright acidity and savoury core, concluding that it is “a wine of great balance and precision, with impeccable structure.”

**At Virgen del Galir, curiosity also brought several leading wine critics to visit the vineyards**, the winery and its wines. Among them were **Amaya Cervera**, journalist, founder of *Spanish Wine Lover* and Premio Nacional de Gastronomía, during her tour through Valdeorras; and **Virginie Boone**, **Spanish wine taster for American critic Jeb Dunnuck**, who also stopped by La Val.

**In Rioja, the influencer Attorney Somm visited our Haro wineries as well as Viña Real and Contino**, where he was utterly captivated by Contino's wines. **Was it Jorge Navascués' charm or simply the breathtaking beauty of Finca San Rafael that left him speechless?**

**The Japanese Master of Wine Kenichi Ohashi** also paid a visit to **Virgen del Galir**, where he appreciated the “enormous potential” of Valdeorras' Godello and enjoyed the “great expression of **Albariño** from Rías Baixas” shown by **La Val's wines**, sharing time with the team in vineyard walks and tastings that clearly made a lasting impression.

So did the visit of **Tim Atkin, the British Master of Wine, who toured La Val and highlighted our Gran Añada** as one of his “wines of the day” at his IG profile —truly a wine not to be missed.

**Ferran Centelles — sommelier, educator, director of Bullipedia and Spanish wine contributor for Jancis Robinson** — visited Valdeorras to taste the wines of Virgen del Galir. In his visit and subsequent report published on the British MW's website, Centelles compared Godello to Burgundian Chardonnay in terms of complexity and ageing potential. Judging by the 18/20 score he awarded to Regueirón, it was clearly one of his favourites, although he also gave high marks to Val do Galir Godello and Maruxa Godello. There is absolutely no doubt that this variety finds perfect synergy with the Valdeorras vineyards — and the Virgen del Galir team captures its full expression beautifully.



# × Snapshots to remember... ×



Virginie Boone & Miguel Tienda



kenichi\_ohashi\_mw

IG Moments from Kenichi Ohashi MW



kenichi\_ohashi\_mw

413 6 9

kenichi\_ohashi\_mw Great visit to Valdeorras where is quality engine room of trendy Godello in Galicia, although it is so sad that this region was suffered by huge bush fire recently. But I have confirmed through several tastings, that Valdeorras Godello has huge potential to market where is one of the top quality sea food market. Again, thanx a lot, my legendary friend Jorge from astonishing Virgen del Galir in Valdeorras and very supportive Consejo Regulador of Valdeorras.

#godello #valdeorras #galicia #seafoodwine #virgendelgalir #cvne #laval #ゴデーリョ #ヴァルデオラス #ヴィルヘンデルガリール #山仁 #インタートワイン ケーエム #インタートワインケーエム山仁

Q 2 4

Les gusta a bodegaslaval y más personas

kenichi\_ohashi\_mw La Val, managed by #cvne, shares a session of Rias Baixas Albariño, particularly from Conrado do Tea subregion, particularly from the maker of #virgendelgalir.

JAMES SUCKLING.COM



CVNE RIOJA REAL DE ASÚA  
CARROMAZA 2022

This opens with dark cherries, graphite and an enveloping violet floral note, layered over a subtle hint of underbrush. The palate is medium- to full-bodied, with grainy, well-integrated tannins, bright acidity and a savory core. Very composed and well-crafted, with brilliant structure. Sourced from a 2.37 hectare single vineyard in Villalba, in Rioja Alta.



Moments with James Suckling in Rioja

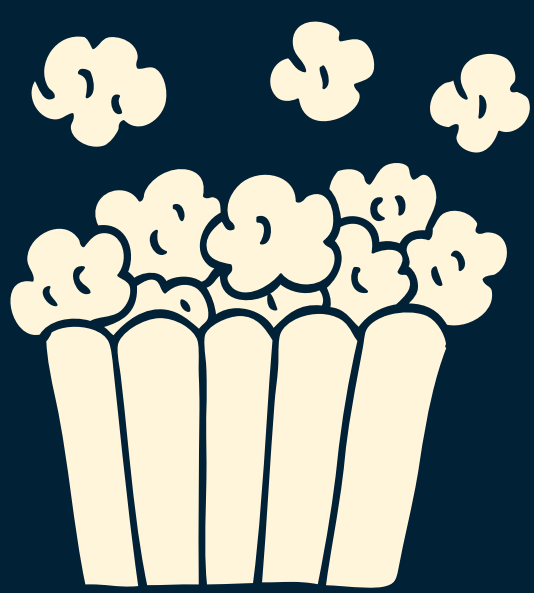
# And to wrap up...

## Autumn feels a little brighter with...

A film to restore your faith in humanity (and in the power of cheese):  
***Vingt Dieux (Holy Cow)***, a French cinema gem you'll devour bite by bite.



Play



An autumn white:  
**Contino Blanco**. Viura and Garnacha in harmony, silky on the palate, a fresh finish with a smoky touch... autumn has arrived.



Cheers!



A song to remember:  
***Speak Softly, Love*** by Nino Rota, part of ***The Godfather*** soundtrack — the film that launched the fabulous Diane Keaton (1946–2025) to stardom.



Sing



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## See you in the next issue of CVNE<sub>ws</sub>!