

FANBAR S.L.

Fandos y Barriuso®

The Wine Harvest



The Beginnings

Fanbar S.L. is a family company that has pioneered the production of artisan and natural cheeses in Samper de Calanda (province of Teruel).

Some of our products have received the plaudits and distinction of consumers for more than 30 years such as the **Los Tambores** and **Patamulo** cheeses, and others for over 25 years such as the **Bajoragón**, **Brazogitano**, **Tonelito**, **Fanbar**, **Pañoleta**, **Zambomba** and **Untico** cheeses.

A few years back we decided to recover the vine-growing tradition, which had almost disappeared from the area for around 30 to 40 years. The arid land and its low output had encouraged the cultivation of other crops.

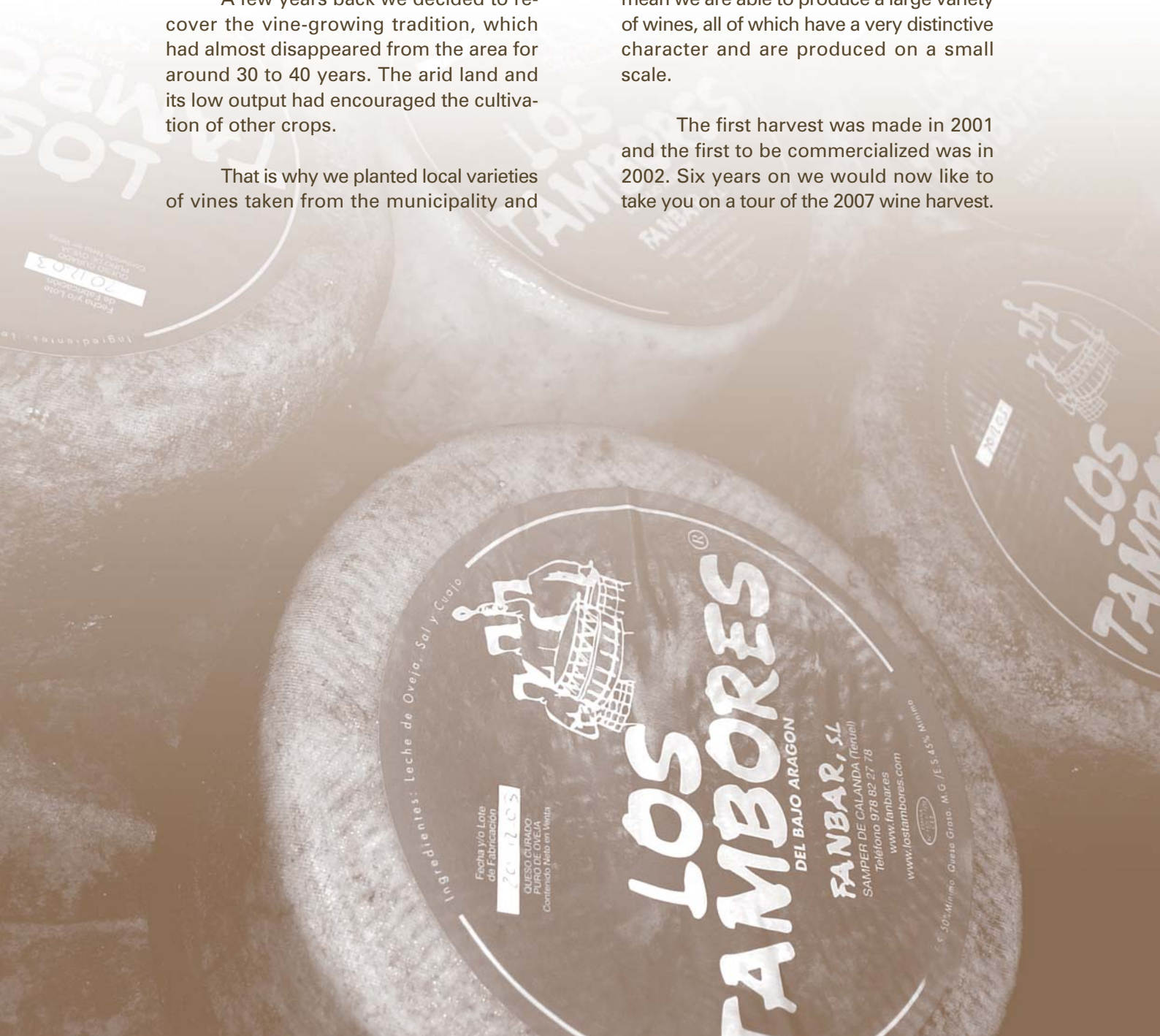
That is why we planted local varieties of vines taken from the municipality and

other local areas such as Híjar, Albalate and Ariño in different plots located in the municipal area of Samper de Calanda.

We grow other varieties such as Cabernet, Merlot, Syrah and Tempranillo alongside the local ones such as the Romero de Híjar, Royal de Alloza, Teca, Muscatel and Garnacha.

The wide variety of vines and conditions in the range of plots, some of which are located 25 kilometres from one another, mean we are able to produce a large variety of wines, all of which have a very distinctive character and are produced on a small scale.

The first harvest was made in 2001 and the first to be commercialized was in 2002. Six years on we would now like to take you on a tour of the 2007 wine harvest.





The soil and climate

The geographical and geodynamic location has provided us with a land basically composed of valleys each of which is different because of its geological characteristics and the composition of its soil.

In general the soils are clay loam, flat, with a fine granular texture and compact, making them ideal for growing grape vines.

The relief of the terrain is typified by a flat stratified horizon. Sediments from water and wind erosion stand out in the soil layers.

The zone is between two hilly ranges (Somontano and Teruel) with 150km between them forming a large depression, which provides this land with the depth required so the cultivation of the vines can resist the low rainfall in the area (200 L/m²/year).

The effective thermal integral is around 2500 h/year (climate zones C-III and C-IV) and from July on temperatures can exceed 45°C.

A comparison of terrains shows the land to be very similar to the valleys of the D.O. (Guarantee of Origin) Priorato rich in fluvial sediments.

A range of micro-climatic zones can be identified that correspond to the different plots of land the wines come from. Blending is employed to provide the balance between the most alcoholic vines and the vines that provide more colour, polyphenols and structure. Worthy of special mention are plots in the Castellán and Reina valleys where the 100% bottled Garnacha variety is obtained, which gives all the products a differentiating characteristic.



David García i Arnavat, enologist of Fanbar winery

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This is a land of contrasts; lush and dry, windy and frosty, cold and hot, of light, people and their customs. The vineyards and their wines are a reflection of these contrasting circumstances.

In 2007 the wine harvest was marked by an extreme drought that hit the area much harder than the rest of the country.

The winter was moderate, although there were on occasions hard frosts (-7°C), mist and cold with the unusual image of frost clinging to the branches of the plants. A little snow even fell just before Christmas.

The summer was also moderate, but there were days on which temperatures were over 40°C . This meant the start of the grape harvest was delayed by nearly a month.

The drought and the spring winds favoured the growth of very healthy grapes, but



also reduced the size of the harvest in comparison with previous years. In many cases we wouldn't have gone to the trouble of harvesting if it wasn't for the fact that we do it manually as a family helped by neighbours and friends.

The contrasts of the climate seen in the photos showing the green vines and the dry background (the area is not known as the Calanda desert for nothing), the light in the summer and the winter, the plots all found in a small area but all different from one another, the varieties of vine, almost all native to the area but far from homogenous in nature; all of this is reflected in the wines that always

surprise the palate with their contrasts, aromas and colours taken from the plots, defined by our enologist David Garcia i Arnavat as:

Las Margas: Vineyards on hillsides with slight slopes or flat with clay soils facing south. A high alcohol content is obtained from these, which gives full-bodied wines.

Las Valles: Vineyards on steeper slopes, which means more work is involved. They are grown in clay soils on slopes facing north and typify full bodied wines with a high alcohol content, small scale production and very aromatic.





El Montecico: Vineyards on short slopes the result of erosion, almost flat. A chalky soil containing the remains of crustaceans gives the wines its acidity and harmony.

Val de Cerín: Vines on steep slopes exposed to the sun and facing south. Clay soil with marlstone. Medium to high alcohol content. The wines are aromatic.

Val de la Reina: A zone with a distinct microclimate. With clay soils between hilly slopes essentially composed of granite conferring the wine with distinctive qualities.

Val de Castellán: A sub-zone with a microclimate very different to the rest. Small terraces jammed into a valley that gives the wine obtained a very special character. Loamy-clay soil. The influence of the surrounding hills about 40 metres apart means climatic changes between the day and the night, allowing for the production of very commercial wines (signature wines) with strong aromas, high alcohol content and polyphenol concentration.



Los Huertos del Campo Redondo: cooler, wetter and richer in organic material. They are looser and sandy loamy because of the proximity of the river. This is where we get the muscatel from, the result of the blending of small and large grained muscatel grapes.

The low output per hectare is compensated by the exceptionally high quality. The output on some plots is lower than 300 grams per vine stock.



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Natural Wines

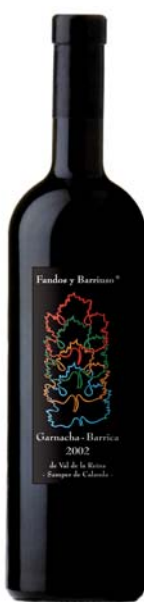
The combination of our plots and the varieties of the vines gives our wines, some of which contain just one variety such as the Garnacha, Royal de Alloza, Romero de Hija, Merlot and Muscatel and others which are blends such as Todomonte and Monte Bajo. There are five 'Crianzas' matured in oak barrels, and one sweet wine and one sparkling wine.



Merlot Barrel Cabezo del Alamín

Dark cherry coloured and bouquet of black fruits, spiced and balsamic notes. Fleshy in the mouth with hints of spice and liquorice. Fatty, somewhat persistent with the scent of the soil.

Accompanies gamey dishes, red meats with spiced sauces and Los Tambores and Patamulo cheeses.



Garnacha Barrel Val de la Reina

Dark and intense cherry tones, with bouquet of chocolate liqueur, liquorice and mature red fruit. Silky in the mouth with toasted tannins completely merged into the fruit, fleshy, with an astringent finish.

Perfect for red meats, game, ragout, stews and Los Tambores, Patamulo and Untico cheeses.



Royal de Alloza Barrel Val de la Marga

Deep cherry red with copper edges, a potent bouquet, toasted, of black fruit confit and Mediterranean herbs. Potent in the mouth yet fresh. Hints of sweetness and with a somewhat spiced maceration.

Ideal for roast meat, game birds and Patamulo and Tonelito cheeses.

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Romero de Hija Barrel Montecico

Cherry tone with deep red edges. It has an intense bouquet of black fruits, spices, brambles and damp soil. Fresh and flavourful in the mouth, somewhat fleshy, with hints of liquorice and good acidity.

Combines with grilled meats, white meat with sauces, orange sauces, Los Tambores, Patamulo and Tonelito cheeses.



Coupage Barrel Todomonte

Dark intense glossy red. It has a bouquet of mature black fruits with liquorice hints and an earthy background. Fleshy in the mouth well integrated oak tannins fatty and fresh at the same time.

Ideal for roast meat, game birds, Bourguignon fondue and Patamulo and Tonelito cheeses.



Garnacha Val de la Reina

Darkish red cherry colour, with terracotta touches, aroma of wild fruits with liquorice nuances with no varietal expression and somewhat fleshy with hints of spices in the mouth.

Goes well with Italian pasta dishes, red and white meats, black pepper sauces, and Los Tambores, Pañoleta and Patamulo cheeses.





Royal de Alloza Val de la Marga

Gentle slopes, clay soils, an aspect that guarantees adequate sunlight, and the average output of this local variety give an intense character to the wine in which body, structure and expressivity predominate.

Perfect for roast meat, game and Tambores and Untico cheeses.



Coupage Monte Bajo

Intense cherry colour and aroma of red fruits, hints of spices and mountain herbs. Powerful in the month, fruity, with flavoured tannins and touches of liquorice and hills. With a very special personality.

Combines with grilled meats, lamb, poultry and Patamulo cheese.



Teca Val de Cerín

One of our wines with the most personality. Limited output and controlled production results in a fruity and lively wine with rosé tones.

Ideal for aperitifs, smoked fish, cold meats and Patamulo, Tonelito and Pañoleta cheeses.

Muscatel Campo Redondo

Golden wine with copper iridescences that has potent bouquet of frosted fruits, quince and orange peel. In the mouth it is dry, fatty and very fresh, but without the intense bouquet of muscatel in the nose.

Ideal for fish and seafood dishes, white meats, smoked salmon and Patamulo cheese.



Sweet wine

Sweet red wine produced with grapes selected from our property. Deep red colour with terracotta tones. It has an intense bouquet with nuances of fig and raisins. It is fleshy and velvety in the mouth, passes smoothly and has a persistent aftertaste of raisins.

A perfect partner for desserts, teacakes and after-dinner treats.



Sparkling wine

Brut Nature sparkling wine produced traditionally from Muscatel grapes from our "La Retuerta" vineyard. Limited series of 960 bottles.

Good with both meats and desserts such as Patamulo or Tonelito.



FANBAR S.L.

Natural Cheeses

Los Tambores, Patamulo, Pañoleta, Bajoragón, Tonelito. Family traditions and artisan savoir-faire have combined to create Aragón's most distinguished cheeses. Quality is the hallmark of Fanbar cheeses.

For more than 30 years in the heart of the Aragón lowlands in a small village on the famous Ruta del Tambor y Bombo (the drum route) named Samper de Calanda, our family has devoted all its efforts and experience to the creation of these cheeses with their exceptional flavour, exquisite aroma and strong personality.

The exceptional results are only possible because of the combination of an expert and painstaking artisan preparation and a meticulous se-



lection of raw materials that give rise to the matchless personality of the cheeses, which apart from being a first class nutritional food, are also a pleasure for the taste buds of the most demanding palates.

Our range of cheeses begins with **Los Tambores**, mature cheeses produced with sheep's milk with a strong and persistent taste and a natural rind.

Our selection of semi-mature cheeses produced from sheep's, cow's and

goat's milk are **Tonelito**, **Pañoleta**, **Fanbar**, **Bajoragón** and **Patamulo**. They are presented wrapped in white cloth and a white ribbon.

The less mature cheeses produced from sheep's, cow's and goat's milk are the **small Tonelito** and **Bajoragón** cheeses, and the **Brazogitano** and **Zambomba** cheeses.

Worthy of special mention is the **Untico de Queso**, a flavourful cream cheese ideal for spreading on toasts or for accompanying roasts.



An incomparable setting

Samper de Calanda is located in the heart of the historic Aragón lowlands on the lower bank of the Martín River. It is a historically and culturally fascinating area and a great destination for a gourmet.



View of Samper de Calanda.



Easter in Samper de Calanda.



Valderrobres.

Samper de Calanda

is one of nine villages on the Ruta del Tambor y Bombo (drum route) the Easter celebrations of which have been declared of National Interest to Tourism for their religious and cultural importance. The star of the show is the noise of the drums and bongos that start the night of Maundy Thursday when the *Hour is Broken*.

Within a radius of 80 kilometres there are also major cities such as Saragossa and those of historical and tourist interest such as Alcañiz, Morella, Valderobres, La Fresneda, and Calaceite; landscapes such as Los Puertos de Beceite, Cantavieja and Iglesuela del Cid; leisure areas and water and hunting areas such as the Ebro river-side and the Sea of Aragón in Caspe, the Monastery of Rueda in Escatrón and the Gran Scala Project in Los Monegros.

The gastronomy of the area is very interesting because of the inland cooking of the restaurants and becau-

se of the renowned production of olive oil, Teruel Serrano ham, peaches from Calanda, cold meats, **Fanbar artisan cheeses and wines**, sweets, traditional nougats, and truffles and wild mushrooms, etc.

We would like to take this opportunity to invite you to visit this fascinating corner of Spain and enjoy its landscapes, traditions, food, architecture and history.

Eat and sleep

Restaurante *Arse*, Híjar
Tel. 978 820 111

Hostal-restaurant *El Porche*,
Samper de Calanda
Tel. 978 822 512

Hotel-restaurant *Calpe*,
Alcañiz
Tel. 978 830 732

Parador de Alcañiz
Tel. 978 830 400

El Convent, La Fresneda
Tel. 978 854 850

Hotel *El Salt*, Valderrobres
Tel. 978 890 865





How to get there

From **Saragossa** travel down the N.232 trunk road towards Castellón and turn off at Hajar (Teruel) 5Km to Samper to Calanda.

From **Barcelona** along the AP-2 or A-2 motorway exiting at Bujaraloz. From there 40 km passing through Escatrón.

From **Valencia** along the dual carriageway through Mudejar to Teruel and from there to Alcañiz. Once in Alcañiz 33km towards Saragossa turning off in Hajar (Teruel) 5km to Samper de Calanda.

From **Tarragona** and Castellón take the Reus-Gandesa-Alcañiz, Tortosa-Gandesa-Alcañiz or Morella-Alcañiz road. Once in Alcañiz 33km towards Saragossa turning off in Hajar (Teruel) 5km to Samper de Calanda.

From the north or west of the peninsula use Saragossa as a reference.

For further information, visit our winery or make your orders:

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fanbar@fanbar.es
www.fanbar.es

Letters from clients

"Hello, thanks for your reply. I have no problem to tell you where I tried it: it was given to me by my brother-in-law, who was given a box of 6 bottles by one of his clients.

What's funny is that during the summer I took a bottle with me to France where my wife has family. We went to a dinner with a group of French friends and made a typical Spanish potato omelette and took along some Longaniza spicy sausage for an aperitif. To go with such a Spanish aperitif I opened the bottle of Monte Bajo. I still hadn't tried it and my reaction when I did was the same as everyone else's: surprise at the originality of the taste. They were serious French wine enthusiasts (they had brought high quality Burgundy and Bordeaux wines for the dinner). We were all agreed on the merits of the wine's originality and its quality. The truth is it didn't taste like any wine they had tried before. And I was in agreement, so that is the root of my interest. But I must insist that the reaction upon tasting was the same for everybody.

I am not overly knowledgeable about wines, but my brother-in-law is: he has a folder in which he makes a note of the best wines he has tried and sticks in the label. The next day I found him removing the label having soaked the empty bottle of Monte Bajo de Fandos y Barriuso. A label he also liked from the aesthetic point of view and which is now stuck beside the labels of renowned French wines.

What I am telling is completely true even if it might sound like an advertising story. You have made an excellent and above all distinctive wine

So good health and shortly I will be taking a stroll around your online store to make my order.

PS. If you wish to publish this on your web or show it to people no problem, I hereby give my express authorization. Especially in view of its complete veracity. Signed or unsigned as you wish. I think this wine is worthy of some attention.

Yours faithfully,

Mr. Luis Torrente Gari from Saragossa

