

The Wine Walk is an interpretive route that encourages us to reflect on the passing of time. It talks about the passing of time for people, which is linear (with a past, present and future), and the passing of time in nature, which is cyclical (the passing of the hours, the cycle of the seasons). It talks about the time needed to grow a grapevine, until the grapes can form, about the time in the cellar needed to make wine, and about the generations who have learnt this trade and laboured on this land.

In short, it tells the **STORY** behind each bottle of **WINE**.



WINE WALK

Tourist Office

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🌐 www.turismevilafranca.com
f [turismevilafranca](https://www.facebook.com/turismevilafranca)
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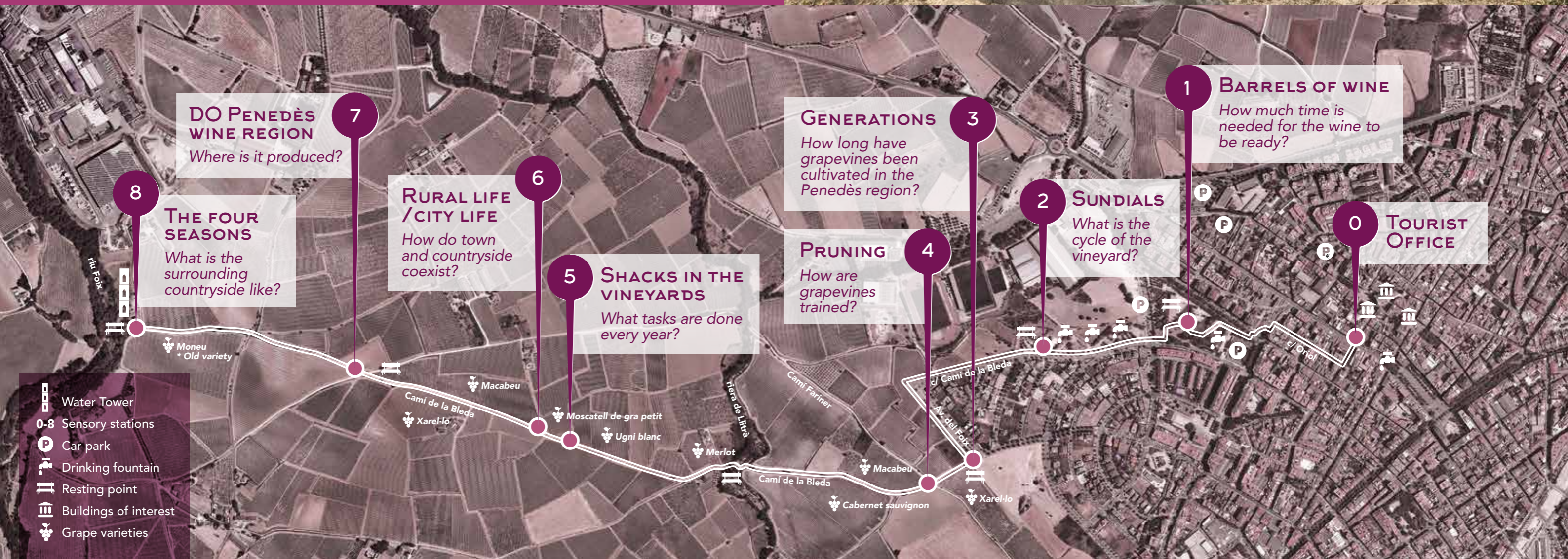
● **Distance** (from the Tourist Office to the Water Tower): **3.5 km**
● **Total time** (there and back): **3 h**
● It is a very easy route with very gentle slopes.
● **Start of the route: Tourist Office**



Convention Bureau
Ciutats amb Caràcter



Walk among the grapevines. **Count the passing of the hours and the passing of the seasons.** Listen to old drinking songs. **Breathe in the smell of the soil.** Admire the imprint of history on the landscape. **Discover the Penedès region.**



7 DO PENEDES WINE REGION
Where is it produced?

8 THE FOUR SEASONS
What is the surrounding countryside like?

6 RURAL LIFE /CITY LIFE
How do town and countryside coexist?

5 SHACKS IN THE VINEYARDS
What tasks are done every year?

3 GENERATIONS
How long have grapevines been cultivated in the Penedès region?

4 PRUNING
How are grapevines trained?

2 SUNDIALS
What is the cycle of the vineyard?

1 BARRELS OF WINE
How much time is needed for the wine to be ready?

0 TOURIST OFFICE

- Water Tower
- 0-8 Sensory stations
- Car park
- Drinking fountain
- Resting point
- Buildings of interest
- Grape varieties

Moneu
* Old variety

Camí de la Bleda
Xarel·lo

Macabeu
Moscatell de gra petit
Ugni blanc

Merlot

Camí Fariner
Camí de la Bleda
Av. del Boix
Macabeu
Cabernet sauvignon
Xarel·lo



1 BARRELS OF WINE

Wine is referred to as *Crianza*, *Reserva* or *Gran Reserva*, depending on the time it is aged in the barrel and later in the bottle. While the wine is in the barrel, it is stabilized and enriched by compounds from the wood.

Crianza: 24 months for red wines / 18 months for white wines (minimum 6 months in wood)

Reserva: 36 months for red wines (minimum 12 months in wood) / 24 months for white wines (minimum 6 months in wood)

Gran Reserva: 60 months for red wines (minimum 24 months in wood) / 48 months for white wines (minimum 6 months in wood)

Young or new wine: one year in the bottle and not usually matured in the barrel

5 SHACKS IN THE VINEYARDS

The cycle of the vineyard includes a series of tasks that must be done from the moment the grapevines are planted. There is a tool for each task. In the past, many of these tools were stored in stone shacks in the vineyards: hoes for turning over the soil, billhooks, sickles and secateurs for trimming branches or harvesting the grapes, sulphur dusters for applying treatments... However, many of these tasks have been mechanised over the years. Much work is now done with tractors and harvesters and the shacks have fallen into disuse.



2 SUNDIALS



Every 24 hours, the Earth rotates once on its own axis, and every 8,766 hours (365 days and six hours) it orbits the Sun.

The analemmatic sundial, where the user forms the pointer or gnomon, indicates solar time and tells us about the passing of the seasons. Every year, the vineyards repeat the cycle: winter sleep, weeping of the vines, leafing out, flowering, pollination and fruit set, veraison, ripening, fall of the leaves and return to winter sleep.

6 RURAL LIFE / CITY LIFE



Different generations have shaped the Penedès region scenery. On the one hand, we find footpaths, dirt tracks, stone walls, rows of olive trees and a sea of grapevines of different shapes and sizes, with the farmhouses in the middle, and on the other hand, the town, with the Basilica of St Mary at the highest point. Town and vineyards form part of the same landscape in Vilafranca, so the various routes connect the two environments.

3 GENERATIONS

Grapevines are known to have been grown in the Penedès region by the Iberians and their cultivation was widely extended in the Roman period, too. In the 18th and 19th centuries, the Penedès became the centre of wine production in Catalonia, with a vast expanse of vineyards. In the 20th century, the Penedès was the first region to install temperature control systems, stainless steel fermentation vats and other modern winemaking equipment. The knowledge of the trade has been transmitted from generation to generation and forms part of the region's cultural inheritance.



7 DO PENEDÈS WINE REGION



The DO Penedès wine region is located in the pre-coastal Catalan depression, between the pre-coastal mountain range and the coastal range. Factors such as closeness to the coast and altitude determine different microclimates that, together with the variety of soils, favour the production of a rich and diverse range of wines.



4 PRUNING

About three or four years goes by from the time a grapevine is planted until it begins to produce grapes. The pruning carried out during these years determines the form of growth. There are two main ways of training the plants: through goblet pruning (free-standing) or using a trellis system (with canes and wires).

Traditional goblet pruning makes the grapevines look like low bushes (machine-harvesting is not possible and so the grapes are picked by hand).

Trellis training takes advantage of the fact that the grapevine is a climbing plant in order to train it through a system of wires and supports. Trellises allow the use of machines for various tasks including harvesting.



8 THE FOUR SEASONS

Grapevines go through an impressive cycle, bursting with different colours, which gives us a landscape that changes greatly throughout the year. March brings the tender green of the first shoots, with the leaves becoming dark green in summer and going on to shades of gold, ochre and deep red in the autumn. Finally, only bare wood remains in the silence of winter.