THE EU FAB 6 CELEBRATES INTERNATIONAL GARNACHA DAY: A HISTORIC GRAPE WITH A MODERN VOICE

From its roots in Spain to today's international wine scene, Garnacha combines centuries of heritage with remarkable diversity and contemporary appeal



Garnacha wines

LONDON, UNITED KINGDOM, September 18, 2026 / EINPresswire.com/ -- On the occasion of International Garnacha Day, The EU Fab 6 – Savour the PDO and PGI Wines and Deli Meats from Europe turns the spotlight on Garnacha, a grape variety with deep roots in north-eastern Spain and a remarkable ability to express the identity of different territories.

Today widely appreciated around the world, Garnacha originated in Aragón, in north-eastern Spain, where it has deep historical roots. Over time, it became closely associated with several wine-growing areas of north-eastern Spain, developing a strong connection with territories that today express the variety through distinctive climates, soils and winemaking traditions.

Within The EU Fab 6, Garnacha is represented through the most representative Protected Designations of Origin for this variety – Cariñena PDO, Campo de Borja PDO, Calatayud PDO and Terra Alta PDO – each offering its own interpretation of the variety through different soils, altitudes, climates and winemaking traditions. Together, they reveal just how many identities can emerge from the same grape.

In Calatayud PDO, one of Spain's driest wine-growing areas, high-altitude vineyards and marked differences between daytime and nighttime temperatures favour Garnacha grown on limestone

and slate soils. The region produces red, white and rosé wines, while its reds are generally characterised by richness, body, black-fruit notes and mineral elements.

Campo de Borja PDO, “The Empire of Garnacha” combines cold winters, hot and dry summers and strong winds with extensive high-altitude vineyards. Here, Garnacha can produce different expressions according to where it is grown: wines from lower sites tend to be more powerful and aromatic, while higher-altitude vineyards can give more subtle and elegant styles.

Cariñena PDO, one of Spain’s most historic wine regions, stands as a key appellation for Garnacha, a variety deeply rooted in its winemaking heritage. Its high-altitude vineyards, continental climate and distinctive stony soils create ideal conditions for producing expressive, characterful wines that showcase Garnacha’s remarkable versatility. This unique terroir is captured in Cariñena’s slogan, “El Vino que Nace de las Piedras” (“The Wine Born from Stones”), a tribute to the rocky soils that shape the identity and character of its wines.



Garnacha grapes



Garnacha territory

Further east, Terra Alta PDO combines a Mediterranean climate, abundant sunshine and strong winds. While red Garnacha remains widely cultivated, the territory is particularly associated with white Garnacha and accounts for up to 30% of its global production. Its white wines can show distinctive citrus and peach notes, while red Garnacha can express raspberry aromas and mineral nuances.

Garnacha also stands out for its ability to adapt to warm, dry conditions. Late-ripening and relatively resistant to drought, it performs across a wide range of soils, including slate, clay, pebbles, granite and limestone. Old vines, which remain an important feature of north-eastern

Spain, can produce particularly concentrated wines thanks to their lower yields and deep-rooted systems.

“International Garnacha Day gives us the opportunity to celebrate not only a grape variety, but the extraordinary diversity of the territories behind it,” says Carolina de Funes, Manager of Asociación Garnacha Origen. “Garnacha has a centuries-old history, yet it continues to feel incredibly contemporary. Its versatility, its ability to interpret different terroirs and the range of wines it can produce make it an exciting variety for both wine professionals and consumers to rediscover today.” This Garnacha Day, we invite wine lovers everywhere

Through its activities in the United Kingdom and Switzerland, The EU Fab 6 continues to introduce consumers and professionals to Garnacha wines and to the European PDO system that protects their geographical origin and distinctive identity.

Co-financed by the European Union, “The EU Fab 6 – Savour the PDO and PGI Wines and Deli Meats from Europe” campaign promotes European excellence in the United Kingdom and Switzerland. Through tastings, education, and promotional events, the campaign supports the visibility and appreciation of products marked with the PDO and PGI labels.

The initiative is supported by six prestigious consortia:
- Consorzio Italiano Tutela Mortadella Bologna (Italy) – project leader
- Consorzio Cacciatore Italiano (Italy)
- Consorzio Zampone e Cotechino Modena PGI (Italy)
- ODG des Premières Côtes de Bordeaux et Cadillac (France)
- Asociación para la Promoción del vino de Garnacha – Garnacha Origen (Spain)
- Consorzio Tutela Vini d'Abruzzo (Italy)

Follow us to discover more about the exceptional quality of European PDO and PGI deli meats and wines:
Facebook @theeufab6uk, Instagram @theeufab6.uk and YouTube @TheEUFab6

Press Office

Blancdenoir Communication Agency
Piazza Matteotti 25 (Galleria Barchetta, II piano)
25015 – Desenzano del Garda (BS)
Tel +39 030 7741535
Email: theeufab6@gmail.com

Blancdenoir
Communication agency
email us here
Visit us on social media:

Instagram
Facebook
YouTube

This press release can be viewed online at: https://www.einpresswire.com/article/943303001

EIN Presswire's priority is source transparency. We do not allow opaque clients, and our editors try to be careful about weeding out false and misleading content. As a user, if you see something we have missed, please do bring it to our attention. Your help is welcome. EIN Presswire, Everyone's Internet News Presswire™, tries to define some of the boundaries that are reasonable in today's world. Please see our Editorial Guidelines for more information.
© 1995-2026 Newsmatics Inc. All Right Reserved.