

FENAVIN Match 2026 Wine Gallery Establishes Itself as a Major Showcase for the New Wave Reshaping Spanish Wine

- Unprecedented sparkling wines, experimental aging, NoLo wines and minimal-intervention styles will be among the defining features of this edition
- The Wine Gallery will bring together some of the most innovative, distinctive and boundary-pushing proposals on Spain's wine scene

Ciudad Real, May 31, 2026. FENAVIN Match, the new business platform for the wine sector, taking place on June 2 and 3, 2026 at IFEDI in Ciudad Real, will turn its Wine Gallery into a major showcase for the new wave currently transforming Spanish wine.

The Wine Gallery will bring together innovative, distinctive and boundary-pushing proposals from across Spain's wine landscape, reflecting a new generation of wineries committed to creativity, authenticity, varietal recovery, experimental aging and new communication codes designed to win over international markets.

Visitors to the Wine Gallery will discover sparkling wines made from Monastrell; red wines aged beneath the Mediterranean Sea; ancestral Pet-Nat wines; mojito-flavored alcohol-free wines; almost extinct grape varieties; and striking contemporary orange wines. These proposals come from different wine regions, including Galicia, Castilla-La Mancha, Valencia, Catalonia and Atlantic-influenced areas, further reinforcing the diversity of Spain's wine offering.

Sparkling Wines, Ancestral Methods and New Ways of Speaking About Wine

Sparkling wines will be one of the most dynamic categories in this edition. Bodegas Enguera will present "Finca in a Bubble", a proposal that breaks away from the traditional visual codes of Cava, while Boutique Wines will showcase the "Nº1", "Nº11" and "Nº23" collection from Dominio de la Vega, including "Nº11", a sparkling rosé made from Garnacha and Pinot Noir.

Varietal innovation will also reach the world of Cava with references such as "Cava Monastrell Zero Dosage" from Bodega de Nariz and "Cava Finca Valldosera Monastrell Reserva Brut Nature" from Finca Valldosera. Alongside them, Raventós Rosell will surprise visitors with "Heretat Reserva Guarda Superior", which incorporates less common varieties such as Palomino.

Among the most exclusive references is "Feitizo da Noite" from Bodegas Pablo Padín, a Galician sparkling wine made from Albariño that reinforces the role of Atlantic Spain. The Wine Gallery will also feature ancestral-method wines such as "Mittel Pet-Nat" from Leyenda del Páramo, made from minority varieties including Albarín Blanco and Prieto Picudo.

The new wave in Spanish wine is also reshaping the way wineries communicate with consumers. Proposals such as "Just Fucking Good Wine" from Neleman Wines,

“Beber Entre Líneas” from Bodegas Solar de Samaniego and “Corazón Indomable” from Bodegas Mazuela reflect a new way of connecting with today’s consumer.

The Rise of NoLo, New Blends and Experimental Aging

At the same time, the 2026 edition will also highlight the increasingly blurred boundaries between wine, cocktails and low-alcohol beverages.

Premium Wine Mixers will present references such as “Gausa Sparkling Green Tea” and “Gausa Sparkling Rooibos Tea Rosé”, while Bogarve 1915 will showcase “5 Rebels Rosmut RTD Cocktail”, a contemporary reinterpretation of rosé vermouth.

The growth of the NoLo segment will be clearly reflected in proposals such as “A Tono Non Alcoholic Frizzante Mojito” from Bodegas Verduguez and “Nº0 Paco & Lola”, one of the few alcohol-free wines made from Albariño.

Technical innovation will also be present in some of the most distinctive wines at this business event, including “Selectus del Mar” from Bodega Los Aljibes, aged beneath the Mediterranean Sea at a depth of 40 meters, and “Troballa Negra” from Mas Blanch i Jové, whose aging process brings together amphorae with egg-shaped concrete and granite vessels.

Ciudad Real: A Benchmark for Wine Innovation and Diversity

Ciudad Real will play a prominent role at FENAVIN Match thanks to the coexistence of historic cooperatives, family-owned wineries, export groups and leading Vinos de Pago.

The province will showcase projects of excellence such as Pago Los Cerrillos, Pago Dehesa del Carrizal, Pago de Vallegarcía and Pago del Vicario, alongside innovative proposals such as Hacienda Albae Rosado, made from Malbec.

Campo de Calatrava will also highlight its volcanic identity through wineries such as Naranjo, Quinta de Aves, Reconquista and Oleovinícola Campo de Calatrava, as well as “Orange Wine de Encomienda de Cervera”.

In the cooperative and export sphere, Virgen de las Viñas and Félix Solís Avantis stand out, while Bodegas Verum will present wines from ungrafted vines and wines aged in traditional clay vessels.

Castilla-La Mancha: A Territory of Excellence

Castilla-La Mancha consolidates its role as one of Spain’s great wine regions, with a growing diversity of styles ranging from Vinos de Pago and premium wines to innovative proposals rooted in local identity. This strengthens the region’s positioning in both national and international markets.

The region also continues its commitment to varietal recovery with wines such as “Puente de Rus Moravio”, made from the historic Moravia variety; “Finca Villalobillos

– Tinto de la Pámpana” from Bodegas García de Lara, made from Tinto Velasco; and Pedro Ximénez wines adapted to the Manchegan terroir by Marisol Rubio.

FENAVIN Match 2026 thus confirms one of the most creative, diverse and innovative moments in Spanish wine, where authenticity, territory and singularity are emerging as key drivers of the sector’s international development.