



# D.O.CA RIOJA

BASQUE COUNTRY, LA RIOJA & NAVARRA | NORTH OF SPAIN

A Revolution is happening in the Rioja at the moment, with small growers & producers fighting the Consejo Regulador & large corporate wineries for a better recognition of the terroirs (villages & single vineyards). Wait and see...

## HISTORY

### 13/06/1986 • CREATION OF THE PDO STATUS •

One of the 2 DOCa regions of Spain with Priorat. "Rioja" used since 1980.

### 2015 • ARTADI LEAVES THE CONSEJO REGULADOR •

The Estate founded in 1985 in Rioja Alavesa is a benchmark for Rioja, willing to mention the single vineyards & villages where their grapes come from, they were up against the DO regulations. Soon others followed (Telmo Rodriguez at Remelluri...)

## TERROIR

MAX T°C: 29°C • MIN T°C: 2°C • MEAN JULY T°C: 20.3°C • MEAN ANNUAL RAINFALL: 480MM

The Southern region has very hot summers (Mediterranean) while the North have rain & frost, with Mildew (rain shadow effect of Mountains up North).

### NAMED AFTER RIO OJA (RIVER) • ALONG THE EBRO RIVER

The Ebro separates La Rioja from Navarra. Higher altitudes vineyards in the North with Continental climate (sometimes influenced by the Atlantic), Mediterranean to the South

### 3 SUB REGIONS IN THE DO (SEE PAGE 2)

Rioja Alta, Rioja Alavesa (Basque Country) & Rioja Baja. The first 2 are recognized as better areas for Tempranillo (red clay & limestone) whereas the Baja is known as the workhorse of Rioja with more power & less finesse (Garnacha). A traditional Rioja is a blend of the three sub-regions.

## THE WINES

### POWERFUL REDS • MODERN VS TRADITIONAL • GOOD WITH LAMB & RICH STEWS

Tempranillo-led blends (or 100%) can be made in 2 ways: Traditional is a quick maceration (often carbonic) with extensive ageing in US oak (light to medium-bodied, moderate alcohol). Modern Riojas use longer maceration (deeper color & fruitier aromas, more bodied), shorter oak ageing (often French oak).

### RICH & OAKY OR LIGHT & CRISP • MODERN VS TRADITIONAL •

Viura (at least 50%) can give traditional malolactic oaky rich wines or light & crisp, higher-acid modern whites

## MAIN BLACK GRAPES (~85%)

Tempranillo, Garnacha, Mazuelo (Carignan), Graciano, Maturana Tinta (+ some Cabernet Sauvignon)

## MAIN WHITE GRAPES (~15%)

Viura (Macabeo, min.50%), Malvasía, Verdejo, Chardonnay, Sauvignon Blanc & Garnacha Blanca

## VINE TRAINING

Free-standing Gobelet vines → good for low-vigor vineyards.



Min. Alc. Content : 11.5% for reds, 10.5% for whites & rosados.

DO: No mention allowed of a village or vineyard on the label, only "Rioja". Current move towards more "terroir-driven" wines.

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## THE GOOD OLD YEARS (PREVIOUS: 1987, 1991...)

1993	1994	1995	1996	1997	1998	1999	2000	2001	2002	2003	2004	2005	2006	2007	2008	2009	2010	2011	2012	2013	2014	2015
*	EEE	EEE	*	*	*	*	*	EEE	*	*	EEE	EEE	*	*	*	*	EEE	EEE	*	*	*	EEE
*	XLN	XLN	**	*	**	*	*	XLN	*	*	XLN	XLN	**	**	**	**	XLN	XLN	**	**	**	XLN
*	CLT	CLT	*	*	*	*	*	CLT	*	*	CLT	CLT	*	*	*	*	CLT	CLT	*	*	*	CLT

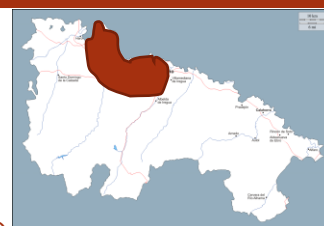
### RIOJA ALTA **TOP PRODUCERS** MARQUES DE CACERES, MARQUES DE MURRIETA, MARQUES DE VARGAS...

- Mountains: rain shadow effect / Higher elevation
- Continental Climate
- Pests & Diseases: Mildew
- Soils: Mostly clay (red) with limestone (white) & yellow alluvial
- Harvest later (end of October)
- Wines: lighter-bodied with more finesse & elegance, fruitier reds



### RIOJA ALAVESA **TOP PRODUCERS** ARTADI, GRANJA REMELLURI, CONTINO (CVNE)...

- Higher vineyards have an influence from the Atlantic
- Pests & Diseases: Mildew
- Soils: Mostly limestone with clay & alluvial
- Poor soils: Low yields, low density for less competition between vines
- Wines: Fuller-bodied, higher acidity



### RIOJA BAJA **TOP PRODUCERS** BARON DE LEY, ALVARO PALACIOS (GARNACHA)...

- Mediterranean climate with very hot summers
- Risk of drought in the Summer (irrigation allowed)
- First to harvest (mid-September)
- Wines: Deeply coloured, high alcohol, low acidity, low aromas  
→ often used in blends



Ageing Requirements	Whites & Rosados	Reds
<b>Vino Joven or "sin Crianza"</b>	Less than 15 months old – Less than 1 yr in oak for reds/less than 6 mths for whites	
<b>Crianza</b>	Min. 2 years including min.6 months in oak barricas	Min. 2 years incl. min. 1 year in oak barricas
<b>Reserva</b>	Min.3 yrs including min. 6 months in oak barricas & min. 2.5 years in bottle	Min. 3 years incl. min. 1 year in oak barricas & min. 2 yrs in bottle
<b>Gran Reserva</b>	Exceptional vintage only + 6 months in oak minimum & 3.5 years in bottle minimum	Exceptional vintage only + 2 years in oak minimum & 3 years in bottle minimum