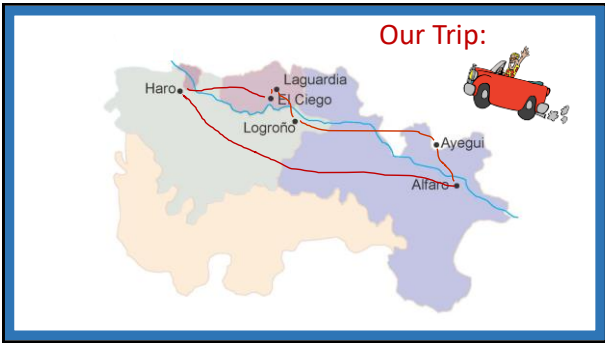


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Rioja DOCa

1925: First wine region in Spain to be officially recognized and protected
 1991: First to be promoted to DOCa
 One of the largest regions in Spain:
 160,000 acres/64,200 ha planted to vine



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6

Tempranillo Territory
Garnacha Ground
Cool Kids (Green Spain)
Monastrell/Mourvèdre
Experimentation Zone
Sherry and Friends

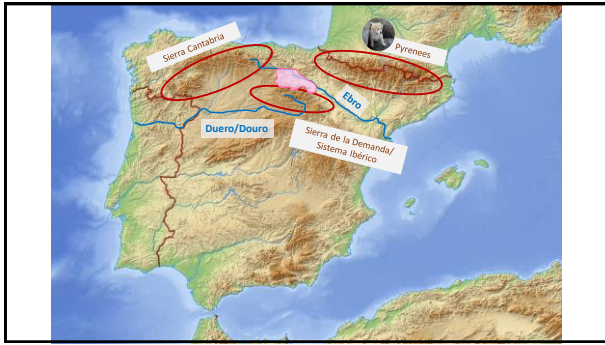
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Tempranillo
 Strawberry
 Red cherry
 Currant
 Spice
Traditional winemaking
 Leather
 Tobacco
 Chalky dust/mineral

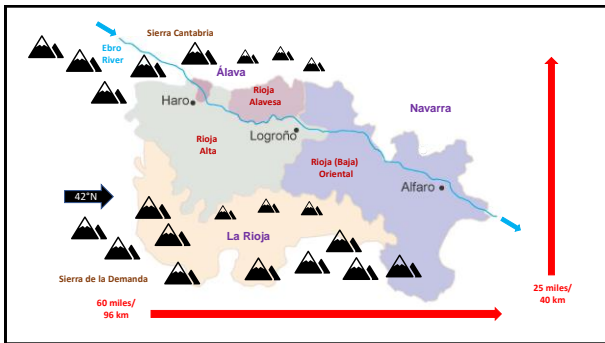
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The traditional Rioja barrel
 225 liter/60 gallon (required)
 American oak (traditional)
Adds aromas of:
 Dill
 Vanilla
 Cedar
 Required time in barrel varies
 (more on this to come)

9



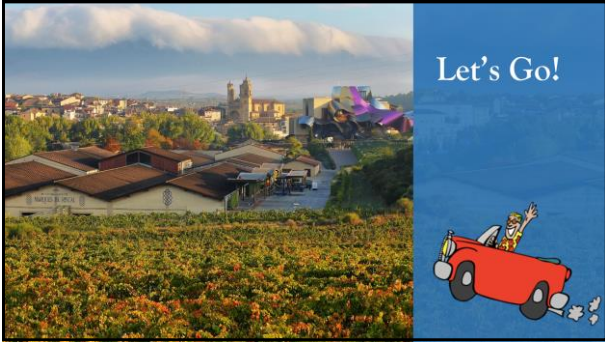
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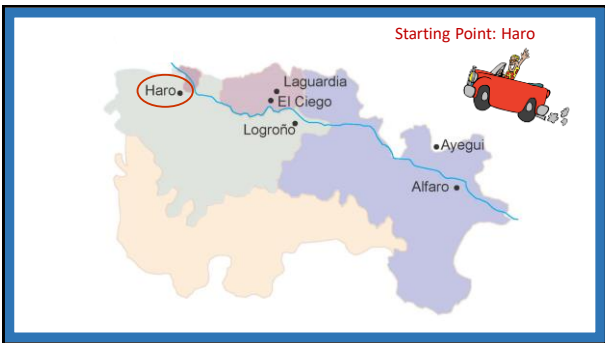
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<p>Rioja Alavesa: Many "modern" style bodegas/wines Some "joven" wines/carbolic maceration Tempranillo-dominant And...some elegant wines that can age well Hilly, cooler, clay soils (some granite) In the north: elevations up to 700 m/2,300 ft</p>	
<p>Rioja Alta: Historical enter of production Focus on traditional winemaking Tempranillo-dominant Most of the top bodegas located here Hilly, cooler, clay soils In the south, elevations up to 700 m/2,300 ft</p>	<p>Rioja (Baja) Oriental: Driest, warmest zone Flatter/lower elevations Alluvial soils More robust wines Mainly Garnacha (+Tempranillo) Everyday drinking styles (Some elevation in the far south)</p>

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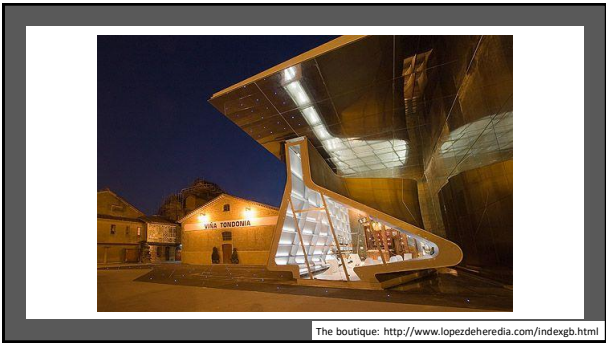
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21

Detour: Rioja Blanco DOCa 

- Dry white wine (<5 g/L RS)
- Authorized grape varieties:
 - Viura (Macabeo)
 - Chardonnay
 - Sauvignon Blanc
 - Verdejo
 - Malvasia
 - Garnacha Blanca
 - Tempranillo Blanca
 - Maturana Blanca
 - Turruntés
- Viura is the dominant white grape (by plantings)


22

 **Taste-along: Rioja Blanco DOCa**

“Fresh—modern” style

- Short period of aging/little or no oak contact
- Aromas: Clean
 - Fruit/citrus (lime peel, lemon, honeydew melon)
 - Herbal (tarragon, marjoram)
 - Mineral (chalk, wet stone)
- Palate: Dry
 - Acidity: medium high
 - Flavors: fruit (citrus, melon), minerality, herbal
- Finish: saline, tingly acidity, clean

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 **Taste-along: Rioja Blanco DOCa**

“Aged—traditional” style

- Extended oak aging/even as long as 5–7 years!
- Aromas: Clean
 - Fruit/tropical (pineapple, lemon curd, dried fruit)
 - Herbal (dried herbs)
 - Other (caramel, honey, hazelnut, oak)
- Palate: Dry
 - Acidity: medium high
 - Flavors: dried/preserved fruit, rancio, praline
- Finish: rich, complex

24

Here are my tasting notes for CVNE Monopole Rioja Blanco 2018

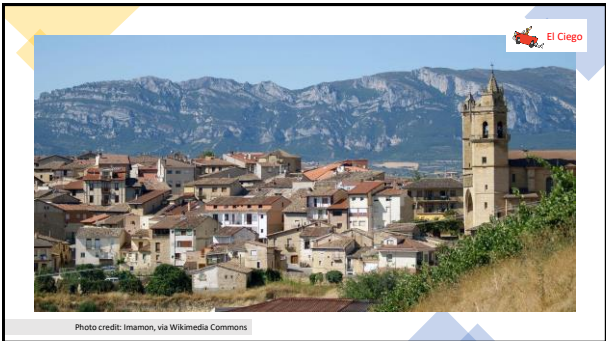
- 100% Viura
- 13% abv
- SS, temperature-controlled ferment
- Aromas:
 - Fruit: Green pear, white peach, lemon
 - Other: White pepper, fresh green herbs, floral
- On the palate:
 - Fresh acidity
 - Finishes long with a hint of lemon peel (bitterness)



25



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31

Detour: Rioja Tinto DOCa 

- Dry red wine (<5 g/L RS)
- Authorized red grape varieties:
 - Tempranillo
 - Garnacha
 - Mazuelo (Carignan/Samsó)
 - Graciano
 - Maturana Tinta
- If destemmed:
 - min. 95% authorized red grapes
- If whole clusters/whole berries are used:
 - min. 85% authorized red grapes

32


 **Taste-along: Rioja Tinto Reserva DOCa**

- Required minimum aging:
 - 12 months barrel
 - 6 months bottle
 - Total: 3 years
- Aromas:
 - Fruit (cherry, blackberry, strawberry)
 - Spice/baking spice: (cinnamon, vanilla)
- Palate: Dry
 - Acidity: medium to medium-high
 - Body/Tannin/Alcohol: medium to medium-high

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*Here are my tasting notes for
Viña Real Rioja Crianza 2016*

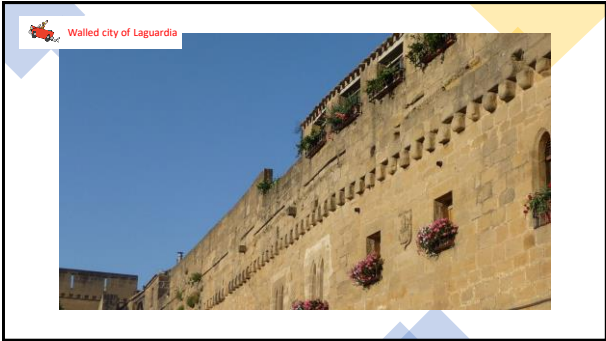
- 90% Tempranillo; 10% (combined) Garnacha, Graciano, & Mazuelo
- Grapes sourced from Rioja Alavesa (El Ciego)
- De-stemmed, SS, temperature-controlled ferment
- 14 months/American oak
- 13.5% abv
- Aromas:
 - Fruit: Blackberry, black currant
 - Other: Spicy, toasty, balsamic
- On the palate:
 - Nicely integrated of fruit/oak, tannins: medium +, smooth
 - Lingering, savory finish; elegant in style



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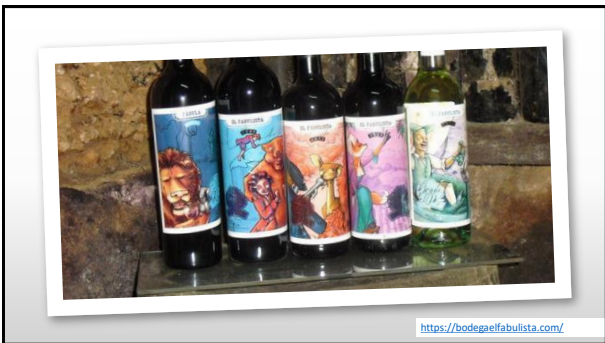
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Detour: Aging Classifications (red)

	Spain (general)		Rioja DOCa		
Crianza	6 months	2 years	12 months	2 years	2 years
Reserva	12 months	3 years	12 months	6 months	3 years
Gran Reserva	18 months	5 years	24 months	24 months	5 years

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Detour: Aging Classifications (white/rosé) 

	Spain (general) & Rioja DOCa	
Crianza	 6 months	 18 months
Reserva	 6 months	 2 years
Gran Reserva	 6 months	 4 years

No differences for the whites or rosés!

43


 **Taste-along: Rioja Tinto Gran Reserva DOCa**

- Required minimum aging:
 - 24 months barrel
 - 24 months bottle
 - Total: 5 years
- Aromas:
 - Fruit (cherry, blackberry, dried plum, red currant)
 - Spice/baking spice (cinnamon, vanilla)
 - Other (tobacco, dill, dried roses, coconut, sandalwood)
- Palate: Dry
 - Acidity: medium to medium-high
 - Body/Tannin/Alcohol: medium to medium-high

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Here are my tasting notes for
Marqués de Riscal Rioja Gran Reserva 2007

- Deep red/purple with some orange/brick around the edge
- 2 ½ to 3 years in American oak
- 100% Tempranillo
- 14% abv
- Aromas:
 - Fruit: Roasted berries, black cherry, plum
 - Other: Earthy, cedar, cigar box, vanilla
- On the palate:
 - Complex as expected; good balance of fruit, acid, tannin
 - Medium+ body; well-structured, elegant



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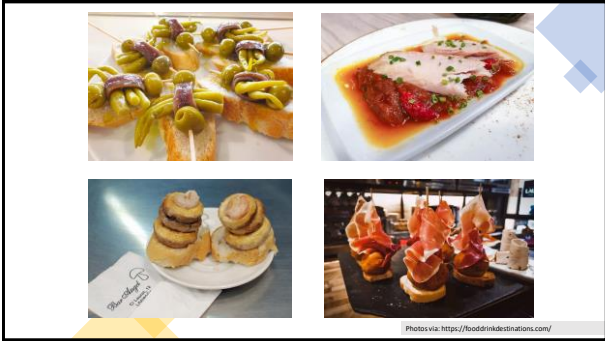
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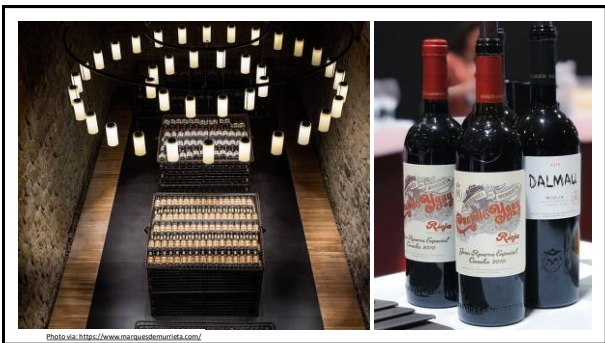
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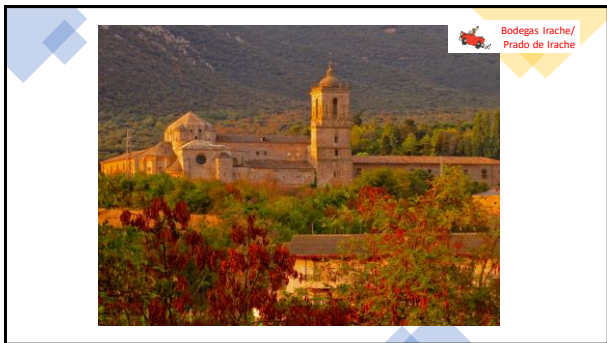
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Viña Irache DO Navarra

Irache Reserva DO Navarra

Real Irache/ Gran Reserva DO Navarra

Prado de Irache/ Vino de Pago Prado Irache

60



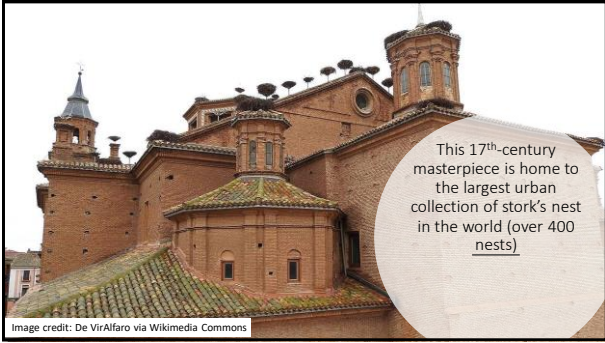
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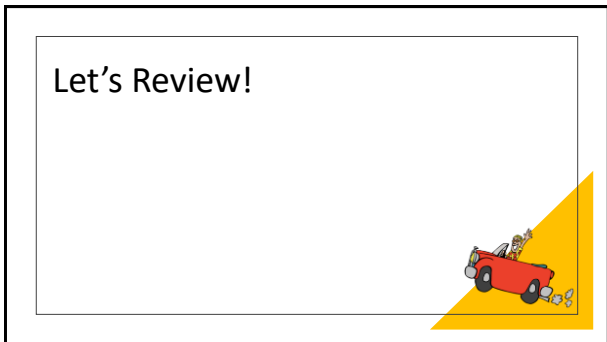
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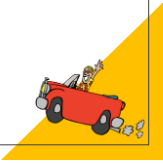


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What is the driest, warmest zone of the Rioja DOCa?



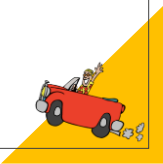
70

Where (in what city) is the main train station of the Rioja district located?



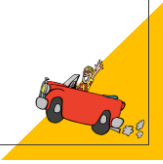
71

What is the leading white grape variety of the Rioja DOCa?



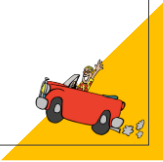
72

What city is home to *Calle del Laurel*—the famous street of tapas?



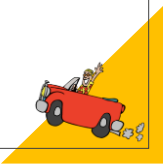
73

Besides Tempranillo, what red grapes are authorized for use in Rioja DOCa?



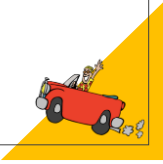
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Describe the oak barrel that is considered traditional to the Rioja DOCa?



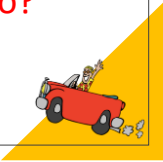
75

What is the *total* aging time required for a red Gran Reserva Rioja DOCa?




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Of all the places we “visited” today, where would you most like to go?



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Thank you for joining us!



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