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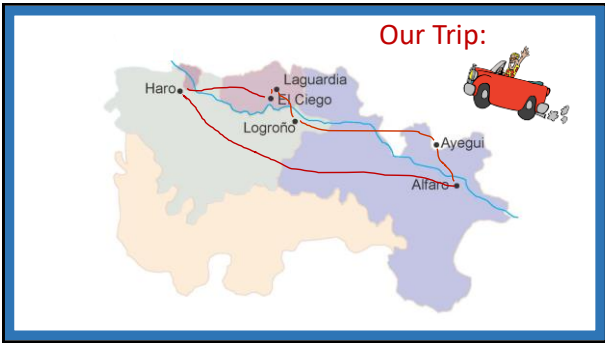
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### Rioja DOCa

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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**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)

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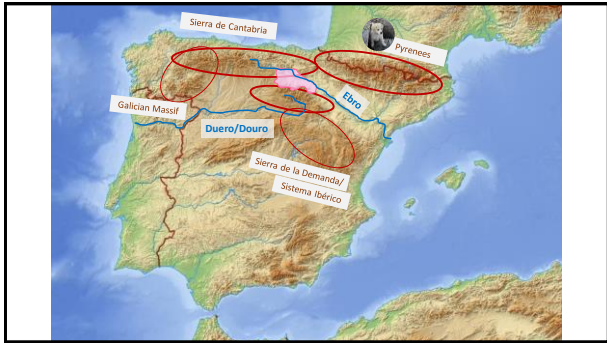
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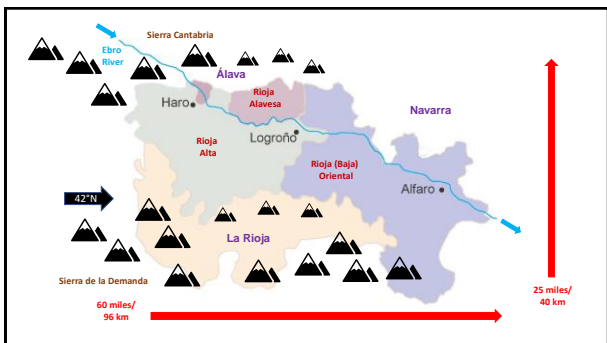
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<p><b>Rioja Alavesa:</b>                  Many "modern" style bodegas/wines                  Some "joven" wines/carbolic maceration                  Tempranillo-dominant                  And...some elegant wines that can age well                  Hilly, cooler, clay soils (some granite)                  In the north: elevations up to 700 m/2,300 ft</p>	
<p><b>Rioja Alta:</b>                  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><b>Rioja (Baja) Oriental:</b>                  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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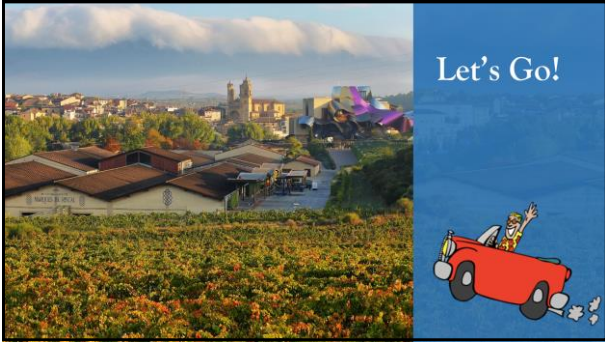
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The cellars: <http://www.lopezdeheredia.com/indexgb.html>

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The Txori-toki: <http://www.lopezdeheredia.com/indexgb.ht>

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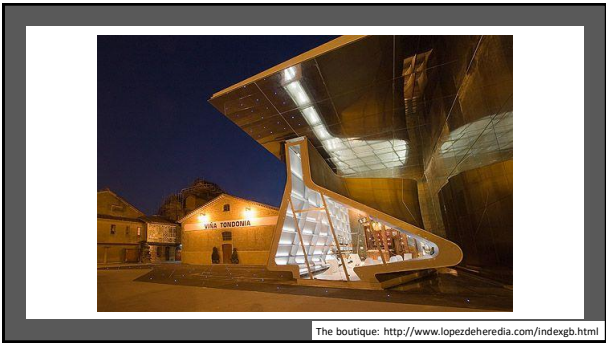
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### Detour: Rioja Blanco DOCa



- 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)

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### 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

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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)




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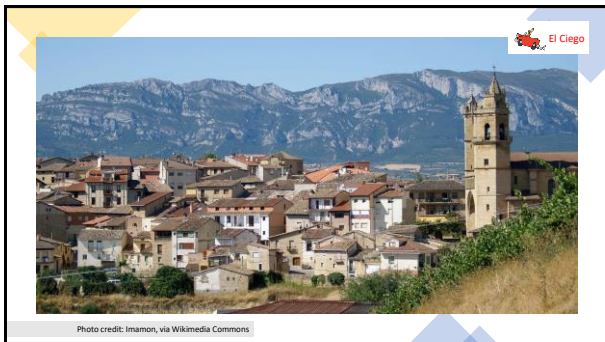
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**Detour: Rioja Tinto DOCa** 

- 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

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 **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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El Ciego to Laguardia: 4 miles/6 km




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Walled city of Laguardia




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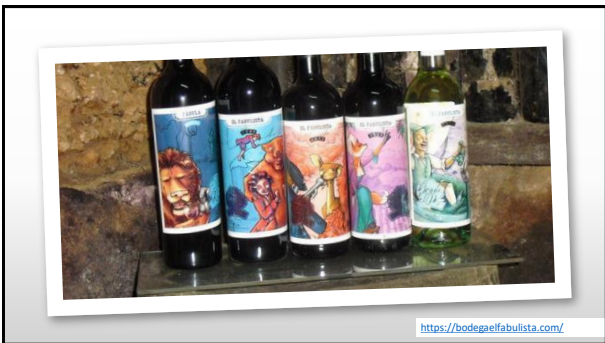
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Detour: Aging Classifications (red)

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

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**Detour: Aging Classifications (white/rosé)** 

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

*No differences for the whites or rosés!*

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 **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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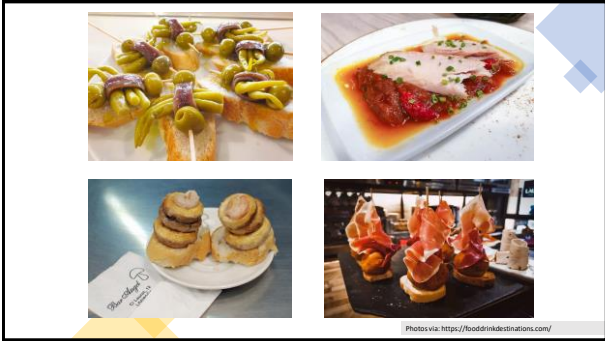
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Photos via: <https://foodanddestinations.com/>

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Bodegas Marqués de Murrieta

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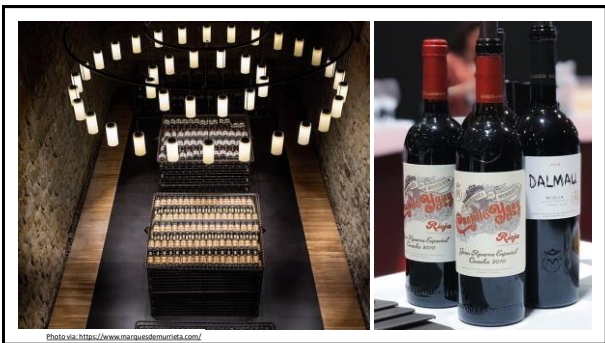


Photo via: <https://www.marquesdemurrieta.com/>

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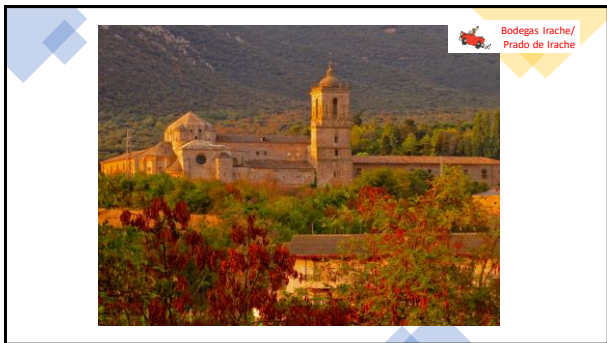
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Viña Irache  
DO Navarra

Irache Reserva  
DO Navarra

Real Irache/  
Gran Reserva  
DO Navarra

Prado de Irache/  
Vino de Pago Prado Irache

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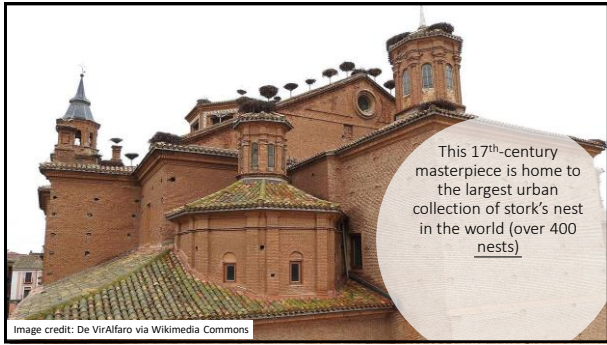
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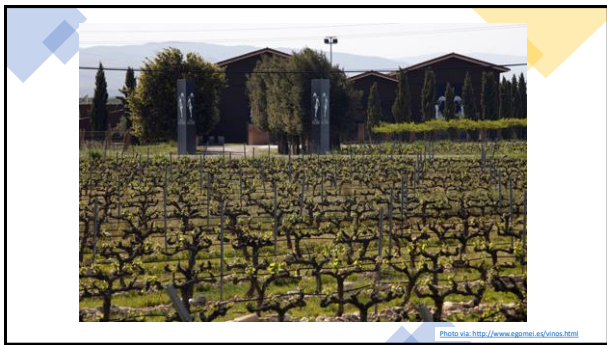
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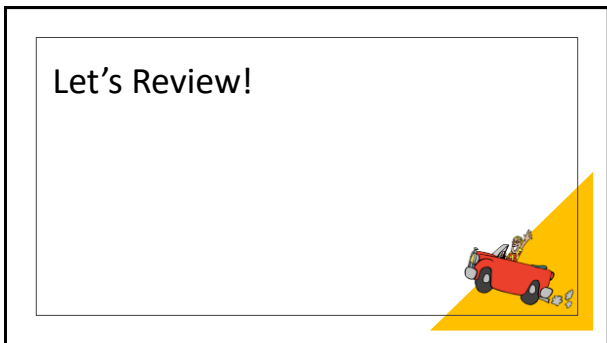
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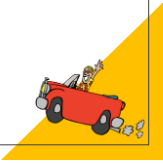
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What is the driest, warmest zone of the Rioja DOCa?



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



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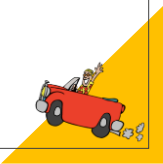
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What is the leading white grape variety of the Rioja DOCa?



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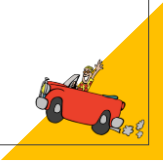
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What city is home to *Calle del Laurel*—the famous street of tapas?



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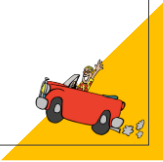
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Besides Tempranillo, what red grapes are authorized for use in Rioja DOCa?



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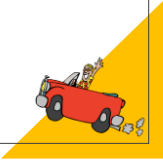
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Describe the oak barrel that is considered traditional to the Rioja DOCa?



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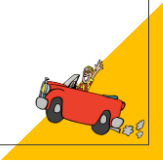
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What is the *total* aging time required for a red Gran Reserva Rioja DOCa?



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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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