Rioja is the oldest and most famous Denomination of Origin in Spain. Located in the northern part of the country and overlapping the three autonomous regions of La Rioja, Alava and Navarra, it’s bordered on the north by the mountains of the Sierra Cantabria and to the south by the Sierra de la Demanda. The region is divided into three main viticultural sub-zones: Rioja Baja, Rioja Alavesa and Rioja Alta.

A great deal of the wine produced in Rioja is traditionally made by large Rioja houses through blending grapes from all three sub-zones. The idea was, and continues to be, to produce a house style that could be duplicated every year. Most of the vineyards of Rioja are owned and maintained by small, local farmers known as cosecheros. It is these cosecheros who are changing the landscape of Rioja by coming out from under the shadows of these large operations to reveal the char-
Rioja is defined by its main river, the Ebro, which runs through it and ends in the Mediterranean Sea. The two banks of the Ebro mostly divide two of the sub-zones: the right bank is composed principally of the Alta sub-zone and the left bank is composed principally of the Alavesa sub-zone. The remaining area to the south is the area known as the Baja sub-zone.

Complicating the issue of the sub-zones are the rivers that create valleys as they flow into the Ebro. These valleys are full of alluvial deposits from the different rivers. The alluvial soils are the least suited for viticulture due to their fertile base. Away from the alluvial soils one finds ferrous clay areas, especially along the right bank of the Ebro. The best vineyards are on soils composed of clay calcareous components and the majority of these are on the left bank of the Ebro, but some...
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are also in Rioja Alta, close to the shores of the Ebro River.

Highlighting the fact that the sub-zones are carved from municipal boundaries, part of Rioja Alta crosses the river Ebro into its left bank. Although this area is defined as part of the Alta sub-zone it is actually the same microclimate as the Alavesa sub-zone.

The Sub-zones

Rioja Baja
Located in the autonomous communities of La Rioja and Navarra, the vineyards in this area lie at the southernmost part of the D.O.Ca. The region starts at Logroño and continues south. Here the climate is very Mediterranean, with Garnacha being the predominant grape. The climate is generally warmer than the rest of Rioja, and the soils are mostly alluvial in nature, with ferrous clay outcrops.

Rioja Alavesa
This sub-zone is in the Basque autonomous region known as Alava and follows the left bank of the Ebro river. The area is protected from the harsh northern climate by the Cantabrian mountain range. The vineyards here are generally south-facing with predominantly clay calcareous soils that are responsible for creating wines with great concentration and complexity.

Rioja Alta
This sub-zone is located in the autonomous region of La Rioja. The clay calcareous soils bordering the river face north and, due to their highly acidic nature, tend to produce wines that are long-lived. Further south the soils are alluvial with ferrous outcrops producing less structured wines.

Grapes

The grapes authorized by the consejo regulador are Tempranillo, Garnacha, Mazuelo (Cariñena) and Graciano for the reds. Malvasia, Garnacha Blanca and Viura are also authorized as white grapes either for blending in reds or as white wines on their own. Other grapes are authorized as “experimental grapes” but cannot appear on labels.

Aging Requirements

The consejo regulador set up stringent labeling requirements to make consumers aware of different classifications of wines based on aging requirements. In the past, these aging requirements defined the quality levels of a wine, but today some wineries are ignoring these classifications and placing more importance on vine-
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yard location than aging requirements. Many of these wines are listed as simple cosecha, or wines of the vintage, even though they are often aged several years before release.

All bottles are marked with an additional, color-coded consejo regulador label to signify their classification.

**Cosecha (green label)**
These wines are traditionally those that have not been aged in oak and are released immediately after being produced. In recent years this category has come to also include wines that have been aged through methods other than those prescribed by the other classifications.

**Crianza (red label)**
Red wines must be aged a minimum of two years with at least one year in 225 liter oak barrels. White wines must be aged at least six months in 225 liter oak barrels.

**Reserva (maroon label)**
Red wines must be aged a minimum of three years with at least one year in 225 liter oak barrels. White wines must be aged a minimum of two years with at least six months in 225 liter oak barrels.

**Gran Reserva (blue label)**
Red wines must be aged a minimum of five years with at least two years in 225 liter oak barrels and three years in bottle. White wines must be aged a minimum of four years with at least one year in 225 liter oak barrels.

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**General Statistics for Rioja**
climatic values based on conditions in Logroño

<table>
<thead>
<tr>
<th>Annual Rainfall</th>
<th>400 mm</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Average High</strong></td>
<td>19 °C (66 °F)</td>
</tr>
<tr>
<td><strong>Average Low</strong></td>
<td>8 °C (47 °F)</td>
</tr>
<tr>
<td><strong>Average Humidity</strong></td>
<td>67%</td>
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<tr>
<td><strong>Vineyards</strong></td>
<td>63,593 hectares</td>
</tr>
<tr>
<td><strong>Production</strong></td>
<td>300,000,000 liters annually</td>
</tr>
</tbody>
</table>
Bodegas Ostatu
INTRODUCTION

Bodegas Ostatu

Bodegas Ostatu is a family winery located in the heart of the Rioja Alavesa region in the town of Samaniego.

The Saenz de Samaniego family has been in the area for many generations. The winery dates back over two hundred and fifty years. The vineyards, which are protected by the Sierra Cantabria range, are composed of chalk and clay and the average age of the vines is 50 years. The estate is comprised of over forty hectares of vines located in and around the town of Samaniego. The poor soils combined with the unique location at the foot of this mountain range create a special microclimate that is very favorable to the Tempranillo grape.

Until recently, all the wine was made in the carbonic maceration process and intended for early consumption. This philosophy changed when Hubert de Bouard de Laforest of Chateau Angelus saw the vineyard sites of the family and expressed an interest in collaborating on a special project. He realized that the age of the vines, combined with the unique orientation of the vineyards, could produce drastically different wines that could compete on the world stage. By changing over from carbonic maceration to traditional fermentation and by reducing yields in the vineyards the wines now live up to their full potential.

Iñigo Saenz de Samaniego, the youngest of six brothers and sisters, is now at the helm of the winemaking. Building on the innovations of the joint project with the French, Iñigo is continuing to seek elegance through the modernization of the wines.

Founded

The Sáenz de Samaniego family has been making wine here for centuries but the modern winery was founded by Doroteo Sáenz de Samaniego Carínanos with the first vintage in 1970. The estate is currently owned by Doroteo’s children Gonzalo, Ernesto, Mª Asun and Iñigo Sáenz de Samaniego Berganzo.

Winemaker

Gonzalo and Iñigo are the enologists, Ernesto is the vineyard manager.

Production

The estate produces approximately 225,000 liters annually from 34 hectares of vineyards planted with Tempranillo, Graciano, Garnacha, Mazuelo, Viura and Malvasía.
**Revillas**

Wines: Reserva, Blanco & Gloria  
Planted in 1923 on family property.  
Soil: Clay calcareous  
Elevation: 550 m  
Exposure: South  
Grapes: Tempranillo, Graciano, Garnacha, Malvasía and Viura  
Trellising: Goblet  
Harvest: October 15 to 30

**Carrera**

Wines: Rosé  
Planted in 1993 on family property.  
Soil: Clay calcareous with traces of gravel.  
Elevation: 585 m  
Exposure: South-East  
Grapes: Garnacha  
Trellising: Double goblet  
Harvest: October 1 to 10
Las Lagunas
Wines: Crianza and Blanco
Planted in 1971, farmed in partnership with owner’s cousin Pedro Navaridas Berganzo.
Soil: Clay calcareous.
Elevation: 565 m
Exposure: South-East
Grapes: Tempranillo and Viura
Trellising: Goblet
Harvest: October 15 to 20
Conde de Hervías is a project by Iñigo Manso de Zuñiga Ugartechea. Iñigo owns prestigious plots of old vines in Rioja Alta surrounding his home in Torremontalvo. His family has been selling to the likes of Campo Viejo for many years. Iñigo’s intention is to produce a classically styled Rioja from his oldest parcels in Rioja near his village of Torremontalvo.

The site is in the heart of Torremontalvo and many of the vines here pre-date phylloxera. These sites were planted by Don Nicanor Manso de Zuñiga, the Count of Hervías and his brother Don Victor Cruz, founder of the oenology station of Haro. To their amazement, these vines survived due to the sandy nature of the plots. Conde de Hervías is made from a selection of these very old vines. These vines surround the estate and are bordered by the Ebro River.

Iñigo was trained at the University of Bordeaux in France. This training taught him to respect balance and restraint over power and concentration. His philosophy at the estate is based on harvesting ripe grapes that are not overly mature.

To complement the Conde de Hervías, Iñigo has released a second line of wines called Mencos. The idea behind these wines is to create a line of traditionally styled Rioja from Iñigo’s younger vineyards.

**Founded**

The estate has been in the Manso de Zuñiga family since the 13th century and they have been making wine under the Vinos del Conde de Hervías name since the 18th century. The modern winery was founded by Iñigo Manso de Zuñiga y Ugartechea, the Count of Hervías in 1992, the first vintage was 2004. The estate is currently owned by Iñigo and his wife Yolanda.

**Winemaker**

Iñigo is also the winemaker.

**Production**

The estate produces 145,000 kilos annually from 36.47 hectares of vineyards planted with Tempranillo and Graciano.
Conde de Hervías

**Llano Alto**
Planted in 1958 on land that has been part of the family estate since before 1252.
Soil: Clay calcareous over disintegrated rock
Elevation: 450 m
Exposure: South
Grapes: Tempranillo and Graciano
Trellising: Goblet
Harvest: Second to third week of October

**Olivar o Matahombres**
Planted in 1973 on land that has been part of the family estate since before 1252.
Soil: Clay calcareous over disintegrated rock
Elevation: 470 m
Exposure: South-East
Grapes: Tempranillo
Trellising: Goblet
Harvest: Second to third week of October
Romero
Planted in 1978 on land that has been part of the family estate since before 1252.
Soil: Clay calcareous over disintegrated rock
Elevation: 475 m
Exposure: South-West
Grapes: Tempranillo
Trellising: Goblet
Harvest: Second to third week of October

Las Arenillas
Planted before 1864 on land that has been part of the family estate since before 1252.
Soil: Clay calcareous over disintegrated rock and surrounded by sand
Elevation: 420 m
Exposure: South-West
Grapes: Tempranillo and others
Trellising: Goblet
Harvest: Second to third week of October
Lubperi
Luberri

Owned by Florentino Monje Amestoy, Luberri is located in Elciego in the heart of Rioja Alavesa. Florentino farms over 35 hectares of old vines located principally between the villages of Elciego and Laguardia.

A farmer at heart, Florentino was the original winemaker at Artadi before establishing his own winery in 1992. Florentino is hands-on at the winery, working on all aspects of production, but his true love is working in the vineyards. All the plots are farmed with minimal treatment of the soils and vines. Vineyard sites are separately fermented and vinified. By keeping yields low, Florentino extracts grapes with great concentration and flavor. Yields are around 34 to 45 hectoliters per hectare.

**Founded**
By Florentino Martínez Monje in 1991, the first vintage was 1990. The estate is currently owned by the Monje Amestoy family.

**Winemaker**
Florentino is also the winemaker.

**Production**
The estate produces 280,000 liters annually from 38 hectares of estate vineyards plus another 15 hectares of vineyards farmed by the winery, planted with Tempranillo and Viura.
Las Lagunas
Wines: Biga
Soil: Salty
Elevation: 610 m
Exposure: South-West
Grapes: Tempranillo
Trellising: Guided Goblet
Harvest: October 12 to 14

El Merino
Wines: Finca los Merinos
Planted in 1932, acquired by Luberri in 1978.
Soil: Clay calcareous
Elevation: 560 m
Exposure: West
Grapes: Tempranillo and Cabernet
Trellising: Guided Goblet
Harvest: October 11 to 12
Luberri

**El Minero**
Wines: Monje Amestoy
Planted in 1987 on estate property.
Soil: Clay calcareous
Elevation: 560 m
Exposure: West
Grapes: Tempranillo
Trellising: Guided Goblet
Harvest: October 10 to 12

**Paso Cosero**
Wines: Biga
Planted in 1987 on estate property.
Soil: Clay calcareous
Elevation: 570 m
Exposure: South-West
Grapes: Tempranillo
Trellising: Guided Goblet
Harvest: October 8 to 10

**Yecas**
Wines: Seis de Luberri
Planted in 1983 on estate property.
Soil: Clay calcareous
Elevation: 460 m
Exposure: North
Grapes: Tempranillo
Trellising: Guided Goblet
Harvest: September 30 to October 5

**El Cuento**
Wines: Orlegi
Soil: Alluvium
Elevation: 425 m
Exposure: West
Grapes: Tempranillo and some Viura
Trellising: Guided Goblet
Harvest: September 27 to October 3
INTRODUCTION

Remelluri

The Remelluri estate’s origins date back to the 14th century when monks from the Toloño monastery founded a sanctuary and farm at the site. The monks later abandoned the site but local hermits continued to maintain the shrine while the Real Divisa, a local community organization, maintained the farms to accommodate the needs of pilgrims who came to pray at the sanctuary. The estate eventually was split up and sold. The modern winery was established in 1967 when Jaime Rodríguez Salis purchased the vineyards at the heart of the former estate. Since then Remelluri has been devoted to recovering the old lands of this historic site and restoring the original vineyards.

Remelluri’s vineyards are located along the slopes of the Sierra de Toloño mountains in the valleys of Valderemelluri, La Granja and Villaescusa. The vineyards here are at the highest elevation in the region, south-facing and protected from the prevailing winds and frost. It is the unique microclimate of this area that gives the wines of Remelluri their personality.

Poor, stony soil with layers of clay helps to retain freshness while the Atlantic influence provides abundant rainfall and lower temperatures than there are in the rest of the region. The alternation of cool nights and hot days offers ideal conditions for proper phenolic ripening of Tempranillo.

Organic farming principles have always been utilized to ensure that the wine remains true to this unique terruño. Remelluri also uses an integrated system of agriculture with great respect for the environment. Hedges and plantations are maintained and nurtured, trees are planted to complement the vineyard, such as almond, peach, fig and above all olive trees, which also facilitate pollination, as the flowers attract bees.

After years of perfecting his craft and gaining international recognition for his wine-making abilities, Telmo Rodríguez has returned to his family winery. Telmo seeks to remain true to his family estate’s vaunted history while guiding it into a bright tomorrow.

Founded
By Jaime Rodríguez in 1967, the first vintage was 1971. The estate is currently owned by the Rodríguez Hernandorena family.

Winemaker
Telmo Rodríguez is the winemaker.

Production
The estate produces 338,000 liters annually from 108 hectares of vineyards planted with Tempranillo, Garnacha, Graciano, Viura, Moscatel, Malvasia and other white grape varietals.
Doroño
Wines: Remelluri and La Granja Remelluri Gran Reserva
Planted in 1950, acquired by Remelluri in 1991 to 1996
Soil: Clay calcareous
Elevation: 644 m
Exposure: East - West
Grapes: Garnacha and Viura
Trellising: Goblet
Harvest: October 20

Transistor
Wines: Blanco
Soil: Clay calcareous
Elevation: 650 to 700 m
Exposure: North - South at the higher elevation to East - West at the lower elevation
Grapes: Viognier, Chardonnay and Garnacha Blanca
VINEYARDS

Remelluri

Trellising: Arbor
Harvest: Early October

**Casa**
Wines: Remelluri and La Granja Remelluri Gran Reserva
Planted in 1974 on estate-owned property.
Soil: Clay calcareous
Elevation: 595 m
Exposure: North-East
Grapes: Tempranillo
Trellising: Goblet
Harvest: October 15

**Perea**
Wines: Remelluri and La Granja Remelluri Gran Reserva
Planted in 1920, acquired by Remelluri in 1990
Soil: Clay calcareous
Elevation: 550 m
Exposure: West
Grapes: Garnacha
Trellising: Goblet
Harvest: October 18

**S. Esteban**
Wines: Remelluri and La Granja Remelluri Gran Reserva
Soil: Clay calcareous
Elevation: 650 m
Exposure: North-West
Grapes: Tempranillo and Viura
Trellising: Goblet
Harvest: October 20

**Ermita**
Wines: Remelluri
Planted in 1979 on estate-owned property.
Soil: Clay calcareous
Elevation: 595 m
Exposure: North-East
Grapes: Mazuelo and Viura
Trellising: Goblet
Harvest: October 18

**Tumbas**
Wines: Remelluri
Planted in 1977 on estate-owned property.
Soil: Clay calcareous
Elevation: 581 m
Exposure: North-East
Grapes: Garnacha and Viura
Trellising: Goblet
Harvest: October 21