## Rioja Wine Classification & Food Pairing Guide

### STYLE

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<th>Stainless Steel Fermented Rioja Blanco</th>
<th>Barrel-Fermented Rioja Blanco</th>
<th>Rioja Rosado (Rosé)</th>
<th>Rioja Cosecha (Young Red)</th>
<th>Rioja Crianza (Red)</th>
<th>Rioja Reserva (Red)</th>
<th>Rioja Gran Reserva (Red)</th>
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<td>A light, crisp, modern-style fermented in stainless steel and released after a few months of bottle aging. Extraordinary value and consistency. Made primarily with the native Viura grape, occasionally supplemented by Malvasía and Garnacha Blanca.</td>
<td>Modern oak-aged white Riojas are fermented and/or aged in 225-liter French oak barriques, and often kept on their lees resulting in a tropical fruity richness and Champagne-like yeasty complexity.</td>
<td>Usually unoaked and frequently made with Garnacha and Tempranillo (or a blend), Rioja Rosados have a barely perceptible touch of textural astrinency (the result of minimal grape skin contact) and good acidity, making them surprisingly versatile food wines.</td>
<td>An easy drinking style, Crianzas tend to emphasize fresh fruit above all else and spend less time in bottle than Reservas. Aged for a minimum of 2 years, one of which must be in oak barrels. Crianzas Blancos must be aged in barrel for at least 6 months.</td>
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<td>Aged for a minimum of 2 months in bottle before release. Rioja Reserva is the benchmark Rioja, the age classification on which most bodegas stake their reputations. For whites, the aging period is a minimum of 2 years, with at least 6 months in cask.</td>
<td>Made only in the best years and aged for a minimum of 5 years (2 in oak and 3 in bottle). Many bodegas choose to age them much longer. Wines of superlative elegance and finesse, ready to drink upon release or cellar. For whites, a min 4 years aging, at least 1 year in cask.</td>
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### WINE EXAMPLES

- El Coto Blanco
- CUNE Monopole
- Cortijo Blanco
- Dinastia Vivanco Blanco
- Bodegas Riojanas Puerta Vieja Blanco
- Modern: Bodegas Muga Blanco
- Conde Valdemar Blanco
- Bodegas Ontañón “Vetiver”
- Marqués de Murrieta “Capellania”
- Bodegas Perica “Olagosa”
- Marqués de Riscal Rosado
- Marqués de Cáceres Rosado
- Muga Rosado
- El Coto Rosado
- López de Heredia Viña Tondonia Rosado Gran Reserva
- Marqués de Riscal Barón de Chirel Cosme Palacios y Hermanos Reserva Privada
- Viñedos del Contino Reserva

### AROMAS & FLAVORS

- Clean and citrusy with aromas of fresh stone fruit (peach, apricot), ripe pears and green apples.
- Modern: Aromas of vanilla, coconut, butter, tropical fruit, and honey. A rich, sometimes creamy mouthfeel, pineapple-like acidity and a dry finish.
- Exuberant aromas of red berry fruit–think cherry and strawberry–with a dry finish.
- Ultra Modern: Telmo Rodríguez Lanzaga Artadi Pagos Viejos
- Big aromas of strawberries, cherries with varying degrees of toasty, vanilla flavors and aromas (from the oak) depending on producer and the type of oak. Typically fruity, clean and super quaffable.
- Modern Reservas tend to have flavor profiles with chocolate, sweet spices and what the Spanish call sabores balsámicas – fennel, anise, licorice, etc.
- A seductive, complex blend of subtle spice and soft fruit: blackberries, dried cherries, and cinnamon overlay with very developed, tertiary flavors that are the hallmark of the Old World style: cigar box, leather, wet earth, mushrooms, truffles, and faded flowers.

### FOOD PAIRING IDEAS

- Grilled chicken salad with Arugula and lemon pepper dressing; roasted beets and goat cheese salad; shrimp cocktail.
- Enjoy as a super-quaffable pre-meal aperitif on its own or with a splash of crème de cassis to make a light and lovely kir.
- Perfect for quenching your thirst on a hot day (or for conjuring summer on cold days), we like Rioja Rosados with North African vegetable purées, peppered tuna sashimi and with fresh goat cheese. Be sure to look for the most recent vintage. With very few exceptions, Rosado is not meant to age.
- Great as a sipping wine (in other words, what you drink while you’re cooking dinner) and a summer barbecue wine, also great for red sangria and marinades. Pair with beef or turkey chili, Chinese food, vegetable curry.
- Try with a sweet cow’s milk blue cheese (Stilton, Fourme d’Ambert), roasted loin of venison with prunes, grilled ribeye steak, cassoulet, beef bourguignon, pasta Bolognese.
- A wine to bring to a dinner party or to enjoy at home during a multi-course Sunday meal. Great with shellfish paella, roasted leg of lamb, wild mushroom risotto, lamb tagine, grilled chorizo, barbecued beef brisket, ratatouille and moo-shoo pork.
- A special occasion wine. Excellent with fall and winter stews, sautéed mushrooms, duck confit, chestnut soup and roasted squash or pheasant. This is a wine to linger over and return to over the course of a meal, offering the patient drinker something different with each visit to the glass.

### CONTACT

Wine Classification & Food Pairing Guide

**FLAVORS**

- Classic:
  - López de Heredia Viña Tondonia Blanco Gran Reserva
  - Bodegas LAN Crianza
  - Bodegas Sierra Cantabria Crianza Campo Viejo Crianza
  - Marqués de Cáceres Crianza
  - Calma Crianza
  - Classic Reservas are aged in American oak barrels, and frequently longer than the DOCa requires. Evolved, earthier aromas with less noticeable fresh fruit but more complexity and finesse.
  - Modern:
    - Bodegas Roquianas Monte Real Reserva
    - Bodegas Moncillo Reserva Especial
    - Bodegas Ramón Bilbao Reserva
    - Modern Reservas tend to have flavor profiles with chocolate, sweet spices and what the Spanish call sabores balsámicas – fennel, anise, licorice, etc.

- Modern:
  - Bodegas Muga Blanco
  - Conde Valdemar Blanco
  - Bodegas Ontañón “Vetiver”
  - Marqués de Murrieta “Capellania”
  - Bodegas Perica “Olagosa”
  - Modern: A great Chardonnay substitute. Try with richer fish (salmon, tuna), shellfish and stronger flavors like garlic (think codfish with garlic and clams), dishes with fruit (mango salsa, couscous with blond raisins and stewed chicken–think North African), and of course, dessert.

- Exuberant aromas of red berry fruit–think cherry and strawberry–with a dry finish.
- The finest red made in Rioja. Very summery aromas: strawberries and cherries.
- Highly extracted, with lush mouthfeel, abundant tannins, super-concentrated red or black fruit. Complex aromas of chocolate, baking spices, licorice, tar, fresh tobacco and sweet flowers.
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**FOOD**

- Great with mushrooms, asparagus, lobster, grilled white fish (turbot, Dover sole, halibut). The aged-whites of Rioja are some of the most food-compatible wines in the world.

- Also great with red sangria and marinades. Pair with beef or turkey chili, Chinese food, vegetable curry.

- For quenching your thirst on a hot day (or for conjuring summer on cold days), we like Rioja Rosados with North African vegetable purées, peppered tuna sashimi and with fresh goat cheese. Be sure to look for the most recent vintage. With very few exceptions, Rosado is not meant to age.

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