

Izadi,
Rioja Reserva 2018
Rioja Alavesa, Rioja, Spain



PRODUCER

Izadi is based in Villabuena in Rioja Alavesa, the highest part of Rioja. The hillside winery (whose precipitous slope allows for gravity assisted production) was founded in 1987 by Gonzalo Antón as a modern breakaway from the traditional style of wine produced by other members of his family. As his son Lalo, who now runs the estate, says: "the whole concept of Izadi really started around wanting to produce wine to satisfy the needs of our friends over a meal". Izadi produces modern, international wines that are true to their roots and a natural expression of the area.

VINEYARDS

Izadi owns 178 hectares and sources fruit from selected growers from another 108 hectares of old vines with an average age of 45 years. All located within the triangle formed by three villages: Villabuena, Samaniego and Ábalos. The vines are traditionally trained bush vines, a method which Izadi believes gives better exposure of the grapes, something which in turn leads to better ripeness and softer, fuller wines. The vineyards are 450-550 metres above sea level so warm days give way to cool nights, encouraging the aromatic qualities in the grapes to develop whilst retaining fresh acidity. The vineyards are planted in clay-chalk soils.

VINTAGE

Rioja vineyards developed well in the 2018 growing season. After a very hot 2017, the winter started with really low water reserve, so the heavy rainfall during that period was welcomed. The spring and summer months were relatively unstable, combining cold days, warm days and rain, until mid summer. After a period of intense storms eased, the temperatures began to increase again. This resulted in the grapes being able to ripen fully to superb condition.

VINIFICATION

Grapes were destemmed and fermented in temperature-controlled stainless-steel tanks at 28°C, with regular pump overs occurring several times a day to extract the right amount of colour and tannins. The wine underwent malolactic fermentation in stainless steel tanks before being aged in a mix of French (27%) and American (73%) oak barrels, 20% of which were new, for 16 months. The wine spent more than two years ageing in bottle before release.

TASTING NOTES

A beautiful nose adorned with black and red currant fruits, tobacco, liquorice and earthy undertones. The palate is deep and mouthfilling, with a medium-full body. Overall, a very pure, rich and concentrated Rioja. The 2018 has more fruity characteristics and a notable freshness compared to the 2017 vintage and has a very interesting potential for ageing.

Grape Varieties	100% Tempranillo
Winemaker	Roberto Vicente
Closure	Natural Cork
ABV	14%
Residual Sugar	2g/L
Acidity	5.46g/L
Wine pH	3.6
Bottle Sizes	37.5cl, 75cl, 150cl, 500cl
Notes	Vegetarian