

Izadi,  
**Rioja Reserva 2020**  
Rioja Alavesa, Rioja, Spain



**IZADI**



Grape Varieties	<b>100% Tempranillo</b>
Winemaker	<b>Roberto Vicente</b>
Closure	<b>Natural Cork</b>
ABV	<b>14.5%</b>
Residual Sugar	<b>2g/L</b>
Acidity	<b>5.26g/L</b>
Wine pH	<b>3.61</b>
Bottle Sizes	<b>37.5cl,75cl,300cl</b>
Notes	<b>Vegetarian, Practising Organic, Vegan</b>

## 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

The 2020 growing season was unusually wet but a warm spring brought humidity and disease issues. Vineyard management became all the more important with producers in the region cutting yields. However, an abundance of quality fruit was the saving grace to the spring turmoil. The heat eventually came and drove mildew back leaving ripe, ready to harvest grapes earlier than usual. The vintage saw some excellent wines but may need more time for fine tuning.

## VINIFICATION

Grapes were destemmed and gently pressed, followed by fermentation in temperature-controlled stainless steel tanks with regular pump overs to extract the right amount of colour and tannins. The wine underwent malolactic fermentation in stainless steel tanks, before being aged in a combination of French and American oak barrels, 20% of which were new, for a period of 16 months. The wine then spent more than two years ageing in bottle before release.

## TASTING NOTES

This wine has a fresh and fragrant nose, with aromas of blackberry and redcurrant and notes of tobacco, liquorice and earthy undertones. The palate is pure and concentrated, with a long, fruit-forward finish.