

Izadi,
Rioja `Selección` Blanco 2024
Rioja Alavesa, Rioja, Spain

**IZADI**



Grape Varieties

- 55% Viura**
- 14% Maturana Blanc**
- 13% Grenache Blanc**
- 8% Tempranillo Blanco**
- 5% Turruntés**
- 5% Malvasia**

Winemaker	Roberto Vicente
Closure	Natural Cork
ABV	13.5%
Acidity	6.5g/L
Wine pH	3.1
Bottle Sizes	75cl
Notes	Vegetarian, Vegan

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

The grapes for the Izadi wines are grown on 178 hectares of vineyard, all of which are either owned or leased on long term contracts, so Izadi have full control over production. Fruit for the Rioja Blanco comes from the Villabuena, Ábalos and Samaniego vineyards, planted in 1960 with a selection of native varieties. The Maturana Blanca, Tempranillo Blanco and some of the Garnacha Blanca grapes are grown at a vineyard of high altitude, between 650 and 750 metres above sea level. The Turruntés and other White Garnacha grapes come from vineyards in Baños de Ebro, grown on clay and limestone soils.

VINTAGE

The 2025 vintage in Rioja was marked by an early start and reduced yields, with harvest beginning earlier than usual amid generally excellent vine health and careful monitoring of ripening parameters. Yields were lower, among the lowest in decades, but berry quality was high, showing good balance and winemaking potential across the region.

VINIFICATION

The hand-harvested grapes were destemmed and cold pressed before being fermented. Each varietal was vinified separately until bottling. A proportion of the grapes were fermented and aged in new French oak casks, the rest of the grapes were fermented separately in stainless steel tanks.

TASTING NOTES

Lemon yellow in colour with bright, green tones. Succulent white and tropical fruit, citrus, floral notes, are complemented by deep, toasty and spicy aromas. On the palate, this wine is refreshing and well structured, with citrus and white fruit notes dominating, followed by a lightly toasted finish.

LIBERTY WINES