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**EXPERIENCE**  
July 16-19, 2017 | Houston, TX  
WHERE CULINARY ARTS & EVENT DESIGN MEET

**RIOJA: THE HEART OF SPAIN**

MONIQUE G. STUDAK; CS;CSW

*It could be argued that Spain is a viticultural miracle. After years on the sideline of the world of fine wine, it is now a major player.*

*Jancis Robinson*




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**AGENDA**

IN TODAY'S SESSION, WE WILL:

- ❖ Review the Geographic Regions of Rioja
- ❖ Discuss the History of the Region
- ❖ Explore the different Grape Varietals in Rioja
- ❖ Examine the Factors that Affect the Various Styles of Rioja
- ❖ Experience 4 Unique Wines of Rioja
- ❖ Consider the Appropriate Food Pairing with each Style

Wine is not just an object of pleasure, but an object of knowledge and the pleasure depends on the knowledge.  
- Roger Scruton



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**LEARNING OBJECTIVES**

- ❖ After today's session, you will be able to:
  - Speak Intelligently about the region of Rioja
    - Location and Grape Varietals
  - Communicate the Range of Styles of Rioja
  - Help Your Customers Match the Appropriate Style of Wine to their Menu



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### WINE KNOWLEDGE BUILDING BLOCKS

- The Grape
- The Land/Soil
- The Climate
- The Water
- The Rules
- The Winemaker
- Unique Terminology



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### GETTING THE NAME RIGHT

**“Rio + Ha!”**

With an emphasis on the “O,”  
as in ree-OH-HA!



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Wine is a passport to the world.  
THOM ELKJER, *Adventures in Wine*

### THE BIG PICTURE



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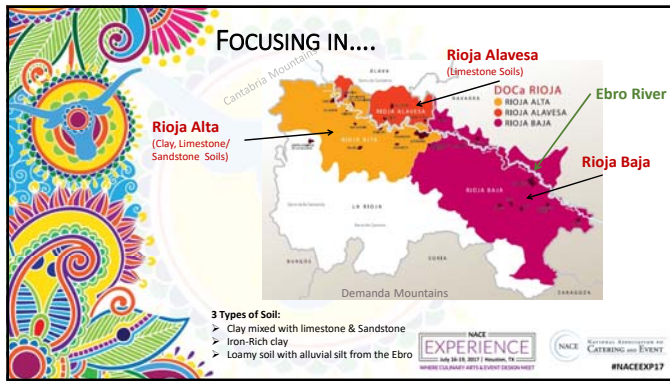
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**FOCUSING IN....**

**Rioja Alta**  
(Clay, Limestone/Sandstone Soils)

**Rioja Alavesa**  
(Limestone Soils)

**DOCa RIOJA**  
● RIOJA ALTA  
● RIOJA ALAVESA  
● RIOJA BAJA

**Ebro River**

**Rioja Baja**

3 Types of Soil:  
 ➤ Clay mixed with limestone & Sandstone  
 ➤ Iron-Rich clay  
 ➤ Loamy soil with alluvial silt from the Ebro

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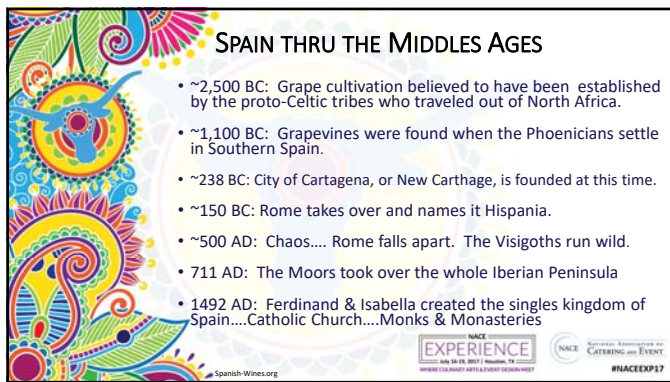
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**SPAIN THRU THE MIDDLES AGES**

- ~2,500 BC: Grape cultivation believed to have been established by the proto-Celtic tribes who traveled out of North Africa.
- ~1,100 BC: Grapevines were found when the Phoenicians settle in Southern Spain.
- ~238 BC: City of Cartagena, or New Carthage, is founded at this time.
- ~150 BC: Rome takes over and names it Hispania.
- ~500 AD: Chaos.... Rome falls apart. The Visigoths run wild.
- 711 AD: The Moors took over the whole Iberian Peninsula
- 1492 AD: Ferdinand & Isabella created the single kingdom of Spain....Catholic Church....Monks & Monasteries

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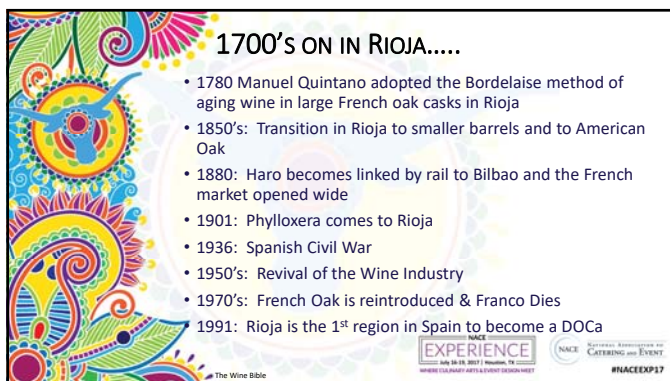
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**1700'S ON IN RIOJA.....**

- 1780 Manuel Quintano adopted the Bordelaise method of aging wine in large French oak casks in Rioja
- 1850's: Transition in Rioja to smaller barrels and to American Oak
- 1880: Haro becomes linked by rail to Bilbao and the French market opened wide
- 1901: Phylloxera comes to Rioja
- 1936: Spanish Civil War
- 1950's: Revival of the Wine Industry
- 1970's: French Oak is reintroduced & Franco Dies
- 1991: Rioja is the 1<sup>st</sup> region in Spain to become a DOCa

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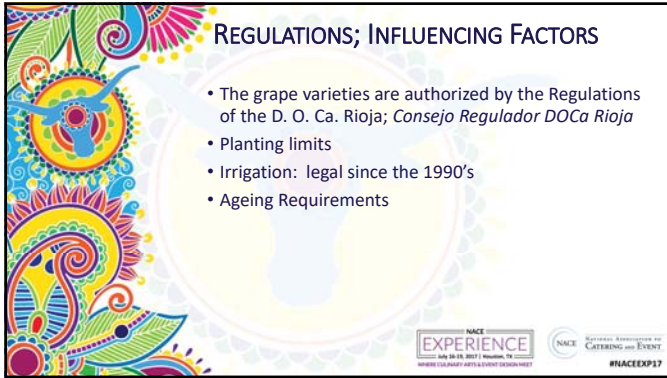
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## REGULATIONS; INFLUENCING FACTORS

- The grape varieties are authorized by the Regulations of the D. O. Ca. Rioja; *Consejo Regulador DOCa Rioja*
- Planting limits
- Irrigation: legal since the 1990's
- Ageing Requirements

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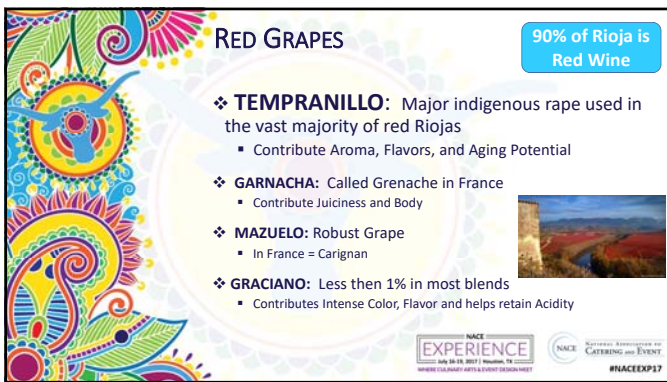
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## RED GRAPES

90% of Rioja is Red Wine

- ❖ **TEMPRANILLO:** Major indigenous grape used in the vast majority of red Riojas
  - Contribute Aroma, Flavors, and Aging Potential
- ❖ **GARNACHA:** Called Grenache in France
  - Contribute Juiciness and Body
- ❖ **MAZUELO:** Robust Grape
  - In France = Carignan
- ❖ **GRACIANO:** Less than 1% in most blends
  - Contributes Intense Color, Flavor and helps retain Acidity

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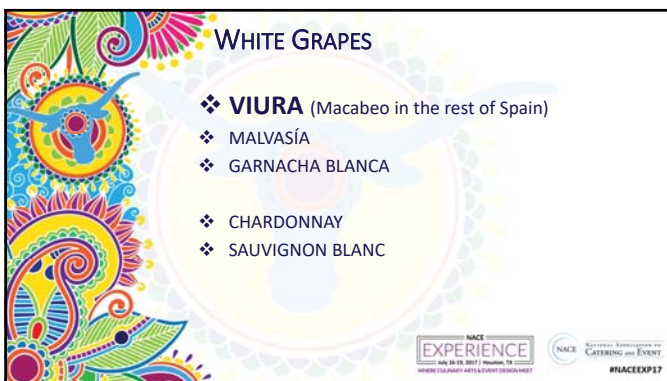
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## WHITE GRAPES

- ❖ **VIURA** (Macabeo in the rest of Spain)
- ❖ MALVASÍA
- ❖ GARNACHA BLANCA
- ❖ CHARDONNAY
- ❖ SAUVIGNON BLANC

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### AGING STATEMENTS

	Red Wines		White Wines	
	Aging in Barrel (Months)	Total Aging (years)	Aging in Barrel (Months)	Total Aging (years)
Rioja	Produced & Bottled in 1 year		Produced & Bottled in 1 year	
Crianza	6	2	6	1.5
Reserva	12	3	6	2
Gran Reserva	18	5	6	4

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### DUELING PHILOSOPHIES

- **Traditionalist**
  - Older American Oak and to cooper in the traditional method; age for a longer time.
  - Old world of well-aged, mellowed, earthy wines laces with faint notes of vanilla.
- **Modernist**
  - High-impact brand new French Oak, then mature the wines for shorter periods.
  - New world of fruit-driven, more dramatically oaky wines, more extroverted in style.

The Wine Bible: Karen MacNeil

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### TASTING TIME

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**BASICS OF FLAVORS AND AROMAS**

- ❖ Gifts of the Grape
  - Sweetness
  - Acidity
  - Aroma
- ❖ Winemaker Influence
  - Malolactic Fermentation
    - Butter
  - Oak Barrels
    - Smokiness
    - Vanilla
    - Spice
    - Intensity



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**THE WINE EXPERIENCE**

- See
- Swirl
- Smell
- Sip
- Savor



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**MODERNIST**

- Campo Viejo Tempranillo
- Campo Viejo Garnacha

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**FOOD PAIRINGS ....THINK SAVORY**

- Start Spanish:
  - Roasted Veggies
  - Cured Meats
  - Manchego Cheese
- Move On:
  - Lasagna, pizza and dishes with tomato-based sauces
  - Barbecue grilled-meats, smoky dishes
  - Grits, polenta, and dishes with corn as a major ingredient
  - Mexican food such as tacos, nachos, burritos, and chile rellenos
  - Osso Bucco





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**TRADITIONAL**

- Campo Viejo Reserva
- Campo Viejo Gran Reserva




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**TEMPRANILLO....A FINAL THOUGHT**

Depending on whether a modern style or traditional style wine is being made, tempranillo grown in Rioja can either be

- ✓ Powerfully structured, dark, and earthy, with notes of leather and certain peatiness (the modern style)

or

- ✓ Elegant and very earthy – with an attractive dirt like aroma – closer to pinot noir than cabernet sauvignon (the traditional style)




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**QUESTIONS?**

**THANK YOU!!!**



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**Resources**

- The World Atlas of Wine; Hugh Johnson & Jancis Robinson
- The Wine Bible; Karen MacNeil
- Spanish-Wines.org
- RiojaWine.com

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