

November 2023 Session Report

Session Theme: Rioja

Date: 28.11.2023

Location: Quadro, Westin Dragonara


Menu:

- Bluefin tuna, sake glaze, avocado pure, coconut and passion fruit dressing
- Pomegranate Lemon grass sorbet
- Venison saddle, savoy cabbage with guanciale, kohlrabi puree, spätzle, jus grass.
- Pistachio Tiramisu, Chantilly, coffee liqueur, freeze dry raspberries

Food Scoring: 9/ 10

		Wine	Region	Vintage	Varietal	Voting Out of 20	Retail Price	Importer	Consumption
Aptf	White	Oxer Bastegieta Iraun	Rioja DOCa	2018	Rioja White bl	14.81	€28.80	Briffa Wine Selections	6
A	Red	Oxer Bastegieta Suzzane Old Vines	Rioja DOCa	2018	Garnacha	15.56	€33.90	Briffa Wine Selections	9
B	Red	Marques de Vargas Gran Reserva	Rioja DOCa	2012	Rioja Red blend	16.19	€30.80	Spaniche Wines	8
C	Red	Bodegas Palacios Remondo La Montesa	Rioja DOCa	2017	Rioja Red blend	15.41	€17.70	I.V. Cellars	9
D	Red	Bodegas Izadi Seleccion	Rioja DOCa	2015	Rioja Red blend	15.96	€27.00	Kontrada Wine merchants	8
Average						15.59		Average per member	1.4

Wine: Oxer Bastegieta Iraun	Region: Rioja DOCa
Vintage: 2018	Varietal: Viura, Malvasia Riojana, Garnacha Blanca, Verdejo and others
Alcohol Content: 12.5%	Price: €28.80
Tasting Notes Colour: bright yellow. Nose: sweet spices, patisserie, petrol notes, ripe fruit. Palate: creaminess and vanilla (oak), apple, orange and lime flavours, balanced, fine bitter notes and good acidity. Description Oxer Bastegieta moved to Laguardia as he was convinced of the uniqueness of the area and he always wanted to make wines in La Rioja Alavesa. In 2009 he makes his first wine with grapes purchased from the growers in the area with old vineyards. He then invested each cent earned in buying old plots. One of these is Artillero, 98 years old, located in Elvillar (La Rioja Alavesa) at 600 metres altitude and source of the white Iraun. Relatively new to the region, but already enjoying national and international recognition. The vineyards in La Rioja Alavesa are worked organically following the principle of regenerative agriculture. Different kinds of European oak are being selected for each and every single wine, and barrels and foudres are tailor-made accordingly. All the meticulous work in vineyard and winery culminates in extremely fresh and elegant wines. Old vines, only natural acidity by picking early, little extraction, spontaneous fermentation and fermentation and ageing in a mix of vessels (stainless steel tanks, concrete egg, amphorae, foudres and oak barrels different sizes) all contribute to achieving this fine wine profile. Average Critic score 93/100	



IL-QATRA

Wine: Oxer Bastegieta Suzzane Old Vines	Region: Rioja DOCa
Vintage: 2018	Varietal: Garnacha
Alcohol Content: 14.5%	Price: €33.90
Tasting Notes Colour: bright cherry, purple rim. Nose: elegant, complex, varietal, red berry notes. Palate: fruity, elegant, long, fruity aftertaste, good acidity. Description In addition to the information above, Oxer's vineyards are located near the Biscayan coast with an Atlantic, humid and temperate climate favouring slow ripening. Their altitude is 580m above sea level and give low yields of 2000 kg per hectare. Rainfall ranges between 1000-1300mm, being the most abundant rainy season in spring and winter. The vines grow in shallow and not very fertile soils, slightly acidic and with a clay loam texture, on limestone rock and marl, sloping and with good solar orientation. Fermentation of this wine takes place in 500 litre used French oak barrels and concrete 'egg', using indigenous yeasts. The wine ages for approximately 12 months also in 500 litre French oak barrels and concrete egg, and is then bottled unfiltered. Average Critic score 92/100	




Wine: Marques de Vargas Gran Reserva	Region: Rioja DOCa
Vintage: 2012	Varietal: Tempranillo, Garnacha, Mazuelo and Graciano
Alcohol Content: 14%	Price: €30.80
Tasting Notes Colour: dark-red cherry, garnet rim. Aroma: fruit preserve, aged wood nuances, tobacco, sweet spices. Flavour: spicy, round tannins, long finish; Description Their history started in 1840, when Don Felipe de la Mata, VIII Marqués de Vargas, decided to plant the first vineyards at the Hacienda Pradolagar estate. However it was in 1989, Pelayo de la Mata, XIII Marqués de Vargas and Conde de San Cristóbal, together with his brothers, was finally able to build the winery at the family estate, in the heart of the Rioja Alta region. The estate has 52 hectares of vineyards, split into 32 plots, according to soil type, climate and grape varieties. Harvesting is carried out by hand, plot by plot, with initial selection made at the vineyard. They vinify each plot separately for better quality control. The grapes go into the refrigeration chambers minutes after picking, where they remain until the next day. This overnight cooling in bunches has been shown to have a beneficial effect on the final quality of the wine. The wines are fermented in steel and concrete and age in selected French oak barrels Average Critic score 92/100	



IL-QATRA

Wine: Bodegas Palacios Remondo La Montesa Crianza	Region: Rioja DOCa
Vintage: 2017	Varietal: 70% Garnacha, 25% Tempranillo, 5% Mazuelo
Alcohol Content: 14%	Price: €17.70
Tasting Notes Notes of ripe cherries, strawberries, pomegranates, along with hints of citrus and delicate fragrances of flowers and Eastern spices. Smooth on the palate, showing velvety tannins and flavours of ripe red fruit, hints of spices and a good acidity. long finish.	
Description Palacios Remondo is the family estate of Alvaro Palacios (who also has outstanding estates in Priorato and Bierzo). It consists of 240 hectares, still quite high up at about 550m in the foothills of the Yerga mountain range, on the east part of the province of Alfaro. Soils are coarse clay/chalk, stony and poor. Rainfall low at 360mm Named after the hillside vineyard located on the northeastern slope of the Yerga mountains in eastern Rioja, La Montesa is a blend of the red grape varieties that grow organically on the Palacios Remondo estate. Mechanical handling of the grapes is kept to the minimum and all wines are unfiltered and clarified only with egg whites, no exogenous yeasts or commercial compounds are added to the wines and sulfites are kept to minimum levels. Average Critic score 91/100	



Wine: Bodegas Izadi Selecccion	Region: Rioja DOCa
Vintage: 2015	Varietal: 80% Tempranillo, 20% Graciano
Alcohol Content: 14%	Price: €27.00
Tasting Notes Still quite youthful and vibrant ruby with a purple hue. The nose is pure and modern with layers of dark fruit with plum blackberry, cassis and mild spices like clove, allspice and orange zest, gently underlined by fine oak. The palate has a nice density and concentration, yet with fine texture, ripe tannin and layers of dark fruit sprinkled with mild spices. Long and lingering finish,	
Description This Izadi Selección comes from this winery's best and oldest vineyards in the so-called golden triangle of Rioja Alavesa. This is 12 hectares of low yield strains with an average age of 60 years, located on clay-calcareous slopes and lying 520 metres above sea level. They use integrated viticulture, respecting the area's natural conditions as much as possible and carrying out the harvest manually in 15 kg boxes. After a light destemming and crushing, Izadi Selección ferments in stainless steel tanks at a controlled temperature. Malolactic fermentation is then carried out with 50% in stainless steel tanks and the other 50% in new barrels. Finally, it ages for 16 months in French and American oak barrels that are new, two years old and three years old	
Average Critic score 91/100	

