**STYLES OF RIOJA**

- **TRADITIONAL**
  - Fragrant, silky, delicate. Long ageing in casks and bottle. Ready to drink on release.
  - **AMERICAN OAK BARRELS**

- **MODERN-CLASSICAL**
  - Often a mix of American and French oak barrels.

- **MODERN**
  - Richer, velvety wine aged for less time, and in newer oak. Released earlier and mostly need keeping.
  - **FRENCH OAK BARRELS**

**WHAT’S IN A BARREL?**

- **AMERICAN OAK**
  - More intensely flavoured, giving sweeter and more vanillla-like qualities to the wine. Wines aged in American oak are more likely to be described as ‘opulent’ or ‘oaky’. Tannins: can be overwhelming if not handled sensitively. Less expensive: the tree can be serrated meaning that it is much more economical than French oak.

- **FRENCH OAK**
  - Subtler flavours, such as cedar and spice, that are less obviously ‘oaky’. Wines aged in French oak are more likely to elicit adjectives such as ‘elegant’ and ‘refined.’ Tannins: tend to be silkier and often more complementary to the fruit. More expensive: the tighter grain demands that the wood must be split, meaning that only 25% or so of the tree can be utilised.

**RIOJA MINIMUM AGEING LAWS**

- **CRIANZA**
  - One year in barrel.
  - One year in bottle.

- **RESERVA**
  - Two years in barrel.
  - Two years in bottle.

- **GRAN RESERVA**
  - Three years in barrel.
  - Three years in bottle.

**90% OF RIOJA IS RED WITH THE REST MADE UP FROM WHITE AND ROSÉ**

**INDIGENOUS GRAPES**

- **RED**
  - Tempranillo
  - Garnacha
  - Graciano
  - Mazuelo
  - Maturana Tinta

- **WHITE**
  - Viura
  - Malvasía
  - Garnacha Blanca
  - Tempranillo Blanco

**VINTAGE SCORES**

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