



IZADI

Rioja Reserva

Located in Rioja Alavesa, Izadi aims to produce wines that express the character of the varieties indigenous to Rioja: Viura, Malvasía, Garnacha Blanco & Tinto, Tempranillo Blanco & Tinto, Graciano, and Mazuelo. They own 72 hectares and have access to another 108 hectares through long term contracts. All are located within a triangle formed by the towns of Villabuena, Samaniego, and Álbalos – hence the triangle on their labels. Farming is sustainable with many organic practices with the goal of eventually converting their vines to certified organic. The average age of their vineyards is greater than fifty years old and the soils are a mix of sandy clays and clay-limestone typical of vineyards situated at the foot of the Sierra de Cantabria.

Stylistically they adhere to a middle ground between tradition and modernism valuing the elegance of the former married to the fruit-forward qualities of the later. The Anton Family founded Izadi in 1987 after years of managing vineyards in Villabuena de Alaba and restaurants in Vitoria. Most notably the Antons own and run the one-star Michelin Restaurant Zaldiaran in Vitoria. The transition from a purely culinary family to one that also embraced winemaking began in 1997 when Don Gonzalo Anton hired Mariano Garcia (the former technical director of Vega Sicilia and the current director of Aalto in Ribera del Duero) to assess their vineyards, complement them with setting up contracts with their neighbors and constructing a cellar to make their own wines. Together with Ruth Rodriguez, the current winemaker for Izadi, the Antons and Mariano Garcia created what we now recognize as the Izadi style: robust yet refined, modern, and elegant.

Located in Rioja Alavesa, where Tempranillo thrives in a microclimate strongly influenced both by the elevation and the proximity of the Atlantic ocean, Bodegas Izadi specializes in red wines made almost exclusively from Rioja's signature grape variety. Izadi Reserva is made from 100% Tempranillo grown in limestone rich soils and aged in American and French oak.

ORIGIN

Spain

APPELLATION

Rioja

SOIL

Chalky clay limestone

AGE OF VINES

50+ (average)

ELEVATION

450-550 meters

VARIETIES

Tempranillo

FARMING

Practicing organic

FERMENTATION

Hand harvested, destemmed and lightly crushed, fermented in stainless steel tanks

AGING

16 months in American (73%) and French (27%) barrels, 20% new

ACCOLADES

94 – 2016 Rioja Reserva – James Suckling

93 – 2015 Rioja Reserva – James Suckling

92 – 2014 Rioja Reserva – James Suckling



ERIC SOLOMON
SELECTIONS