



# OLIVIER RIVIÈRE

## La Vallada Arlanza

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With about 25 hectares of rented and owned vineyards in Rioja Alta, Rioja Baja, Rioja Alavesa and in up and coming DO of Arlanza, and splitting his time between his own wines and consulting with other producers, it would be a gross understatement to say that Olivier Rivière is a very busy man. Originally lured to Spain in 2004 by Telmo Rodriguez to convert his vineyards to biodynamics, Olivier came to appreciate the rich history of Rioja, and the diversity of its soils and grape varieties. In 2006 he started his own project and owing to the high cost of land in Rioja he traded his farming talents for access to grapes from the best sites he could locate.

Olivier was born and raised south of Bordeaux in Cognac. He later studied enology in Montagne St-Emilion focusing on biodynamic farming, followed by practical experience there, and later in Burgundy. The list of estates where he has worked is impressive by any standards from the most dedicated fans of natural wines (Elian da Ros & Domaine de Chassorney) to ultra-traditionalists (Domaine Leroy.) When his plans to set up a domaine in Fitou fell through, Olivier decided to spend a few years consulting in Spain, and he's never left.

Coming from France, Olivier has an innate sense of terroir. Unlike many of his peers in Rioja, he bases his cuvées not on political boundaries or the length of barrel aging but on terroir. He believes in a quality hierarchy inspired by Burgundy with generic Appellation and Village wines at the base and Premier and Grand cru wines at the top. La Vallada is a 2.5 hectare enclosed vineyard – Vallada meaning enclosed – at an elevation of 950m from which Olivier sources young vine Tempranillo for this cuvée. Olivier considers this cuvée to be his Covarrubias Village wine. Because of the youth of this site, Olivier gently destems the fruit destined for La Vallada keeping the whole berries intact. The fruit is then carefully layered in a fermentation tank with any overflow being fermented in small bins. The weight of the grapes and the native yeasts causes fermentation to begin naturally.

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### ORIGIN

*Spain*

### APPELLATION

*Arlanza*

### SOIL

*Gravel*

### AGE OF VINES

*15*

### ELEVATION

*950 meters*

### VARIETIES

*Tempranillo*

### FARMING

*Organic with biodynamic practices*

### FERMENTATION

*Hand harvested, destemmed, natural yeast fermentation in tank, partial carbonic maceration*

### AGING

*12 months in neutral French oak then 12 months in tank*

## ACCOLADES

91 – 2014 La Vallada Arlanza – Wine Advocate

