



# IZADI

## Rioja Selección

Located in Rioja Alavesa, Izadi aims to produce wines that express the terroir of vineyards close to the Sierra de Cantabria solely from varieties indigenous to Rioja. They own 72 hectares and have access to another 108 hectares through long-term contracts. All are located within a triangle formed by Villabuena, Samaniego, and Álbalos – hence the triangle on their labels. Farming is sustainable and already organic, as they are in the process of achieving organic certification. The average age of their vineyards is greater than fifty years old. The soils are a mix of sandy clays and clay-limestone, and the climate is strongly influenced by the effects of the Atlantic Ocean – all the typical hallmarks of vineyards situated at the foot of the Sierra de Cantabria.

Stylistically, they adhere to a middle ground between tradition and modernism, valuing the former's elegance to the latter's fruit-forward qualities. The Antón Family founded Izadi in 1987 after years of managing vineyards in Villabuena de Alaba and restaurants in Vitoria. Most notably, the Antóns 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 Antón 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 wines. Together with Roberto Vicente, the current winemaker at Izadi, the Antóns, they have created what we now recognize as the Izadi style: robust yet refined, modern, and elegant. Izadi's wines can be enjoyed upon release and continue to evolve gracefully in bottle. Above all, these are, considering the family's roots, satisfyingly gastronomic wines.

Rioja Selección is a selection of vineyards planted before 1970 within the bounds of a triangle bound by the villages of Villabuena, Samaniego, and Abalos. These plots are primarily Tempranillo, which accounts for 85% of the blend, followed by Graciano 12%, with the remainder Manturana Tinta and Garnacha. Under Izadi's relatively new winemaker, Roberto Vicente, extraction has been tempered with gentler maceration and 2/3 of the barrels used for aging are second and third-fill. The results show a refinement of the Izadi style, one which draws inspiration from both modern and traditional Rioja.

### ORIGIN

*Spain*

### APPELLATION

*Rioja*

### SOIL

*Chalky clay-limestone*

### AGE OF VINES

*50–80*

### ELEVATION

*450 – 550 meters*

### VARIETIES

*Tempranillo, Graciano, Maturana Tinta, Garnacha*

### FARMING

*In conversion to certified organic*

### FERMENTATION

*Hand harvested, destemmed, natural yeast fermentation in stainless steel tanks*

### AGING

*16 months in French (75%) and American (25%) oak barrels, 1/3 new, 1/3 second fill, 1/3 third fill, vegan*

### ACCOLADES

92 – 2019 Rioja Selección – Vinous Media

92 – 2019 Rioja Selección – James Suckling

92 – 2019 Rioja Selección – Wine Advocate



ERIC SOLOMON  
SELECTIONS

