



# OLIVIER RIVIÈRE

## El Cadastro Arlanza

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. El Cadastro is a blend made from 4 parcels of older vines that were planted in the 1930s and 1950s. As was the custom at the time, these mainly tempranillo vineyards are co-planted with smaller percentages of other varieties. Most of this cuvée comes from the sub-zone of La Tizona, which Olivier feels gives this wine its innate floral aromatics, to which he add a portion of fruit from the sub-zones of La Mula, El Amesado and La Quemado – the high plateau considered by most to be the Grand cru of Covarrubias.

### ORIGIN

*Spain*

### APPELLATION

*Arlanza*

### SOIL

*Clay limestone, gravel*

### AGE OF VINES

*65–85*

### ELEVATION

*900–1000 meters*

### VARIETIES

*Tempranillo, Garnacha*

### FARMING

*Organic with biodynamic practices*

### FERMENTATION

*Hand harvested, partial whole cluster, natural yeast fermentation in small fermentation bins*

### AGING

*24 months in 300L & 600L French oak barrels and demi-muids*

### ACCOLADES

92 – 2016 El Cadastro – Jeb Dunnuck

95 – 2014 El Cadastro – Wine Advocate

94 – 2012 El Cadastro – Wine Advocate

