



La Rioja Alta

Viña Ardanza Reserva from La Rioja Alta is a classic Rioja blend, combining Tempranillo and Garnacha to create a wine of balance, complexity, and elegance.



La Rioja Alta, S.A.



Vina Ardanza Reserva 2016

Rioja, Spain

Region and Vineyards

Viña Ardanza is produced in **Rioja Alta**, one of Spain's most prestigious wine regions. The **Tempranillo (80%)** for this wine comes from La Rioja Alta's **La Cuesta and Montecillo vineyards** in Fuenmayor and Cenicero. These vines are over **30 years old**, rooted in predominantly **clay-limestone soils**, which impart structure and elegance to the wine.

The **Garnacha (20%)** is sourced from **La Pedriza vineyard** in Tudelilla, located in **Rioja Oriental** at an elevation of **500 meters**. This 70-hectare site features deep, rocky soils and provides outstanding conditions for cultivating Garnacha, resulting in grapes with exceptional aromatic intensity and finesse.

Winemaking

Harvested manually at the end of September, the grapes underwent strict selection via optical sorting tables to ensure only the best fruit was used. After fermentation, the Tempranillo was aged for **36 months in four-year-old American oak barrels**, with **six manual rackings**, while the Garnacha aged for **30 months** in barrels that had previously held two to three wines, with **five manual rackings**. The final blend was bottled in **June 2020** after the components were aged separately.

This meticulous process preserves the distinct character of each varietal, ensuring a balanced and harmonious blend that reflects the vintage's exceptional quality.

Tasting Notes

- **Color:** Intense garnet red with a clear rim.
- **Aroma:** Aromatically intense, featuring notes of spices and balsamic touches such as liquorice, clove, nutmeg, and black pepper, complemented by ripe red fruit like brandied cherry and raspberry jam.
- **Palate:** Well-balanced and fresh, with a broad range of flavors, silky tannins, and a spicy, balsam-like finish. This wine is at its prime yet holds significant ageing potential.

Alcohol :14,50 %

Composition: 80% Tempranillo,
20% Grenache



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Did you know?

The 2016 vintage is celebrated as an **excellent year** in Rioja, marked by balanced acidity, ripe tannins, and high aromatic intensity. Despite the dry summer, the wines achieved exceptional quality, reflecting the resilience of the vineyards and the expertise of La Rioja Alta in managing challenging conditions.

Wine Pairing Ideas

- **Braised lamb shanks with rosemary:** The wine's structure and balsamic notes complement the richness and herbal tones of braised lamb.
- **Rioja-style oxtail stew:** The silky tannins and spice profile pair beautifully with the hearty, slow-cooked flavors of oxtail.
- **Chocolate-glazed desserts:** The wine's balance of fruit and spice adds depth and contrast to rich chocolate dishes.
- **Charcuterie and Manchego cheese:** A classic pairing that highlights the wine's versatility and depth.



James Suckling (JS) : 95 Points (2016)

Savory and complex with dried orange peel, cedar and plenty of sweet spices, walnuts, caramel, dried mushrooms and pine needles. Shows maturity here, with a medium body and superb freshness. Incredibly long finish with lots of truffle and walnut. Lasts over a minute. Very complete now, but you can still hold it.



Tim Atkin (TA) : 94 Points (2016)

Ardanza is a traditional pan-regional Rioja that marries Tempranillo from Cenicero and Rodezno with 20% Garnacha from Tudelilla. Aged in lightly toasted American barrels, it's sweet, spicy and complex, with leather, wild strawberry and red pepper notes, fine, scented oak and the freshness of the vintage. (2/2023)



Robert Parker (RP) : 94 Points (2016)

The 2016 Viña Ardanza Reserva was produced with 80% Tempranillo and 20% Garnacha that matured in used American oak barrels for three years, where it was hand-racked from barrel to barrel six times in the case of Tempranillo and five times for the Garnacha, as it had a slightly shorter élevage of 30 months. Against all odds, I found the 2016 to be fresher than the 2015 and less developed, despite the fact that winemaker Julio Sáenz told me he considers it a warmer year. But I have found many wines I like in 2016, and the wine feels very clean and quite harmonious, younger and less developed, with more primary notes and a velvety mouthfeel. Rating: 94+



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