

A scenic landscape featuring a range of blue mountains in the distance under a clear sky with some light clouds. The foreground is filled with lush green trees and foliage, with some branches framing the top and right sides of the image.

RIOJA

Denominación de
Origen Calificada

IPKey

06 June 2024

Marian Nalda / Nacho Martínez

*Legal Department, Consejo Regulador
Denominación de Origen Calificada RIOJA*

RIOJA



100 KM

/ Of diversity

100 km of distance, two different climates (Atlantic and Mediterranean)

900 M

/ Of altitude

When arranged in successive hillside vineyards, they reach a maximum altitude of about 900m.

66.000 Ha

/ Of vineyards

more than 700 wineries are spread over 144 municipalities in 3 different Autonomous Communities

144

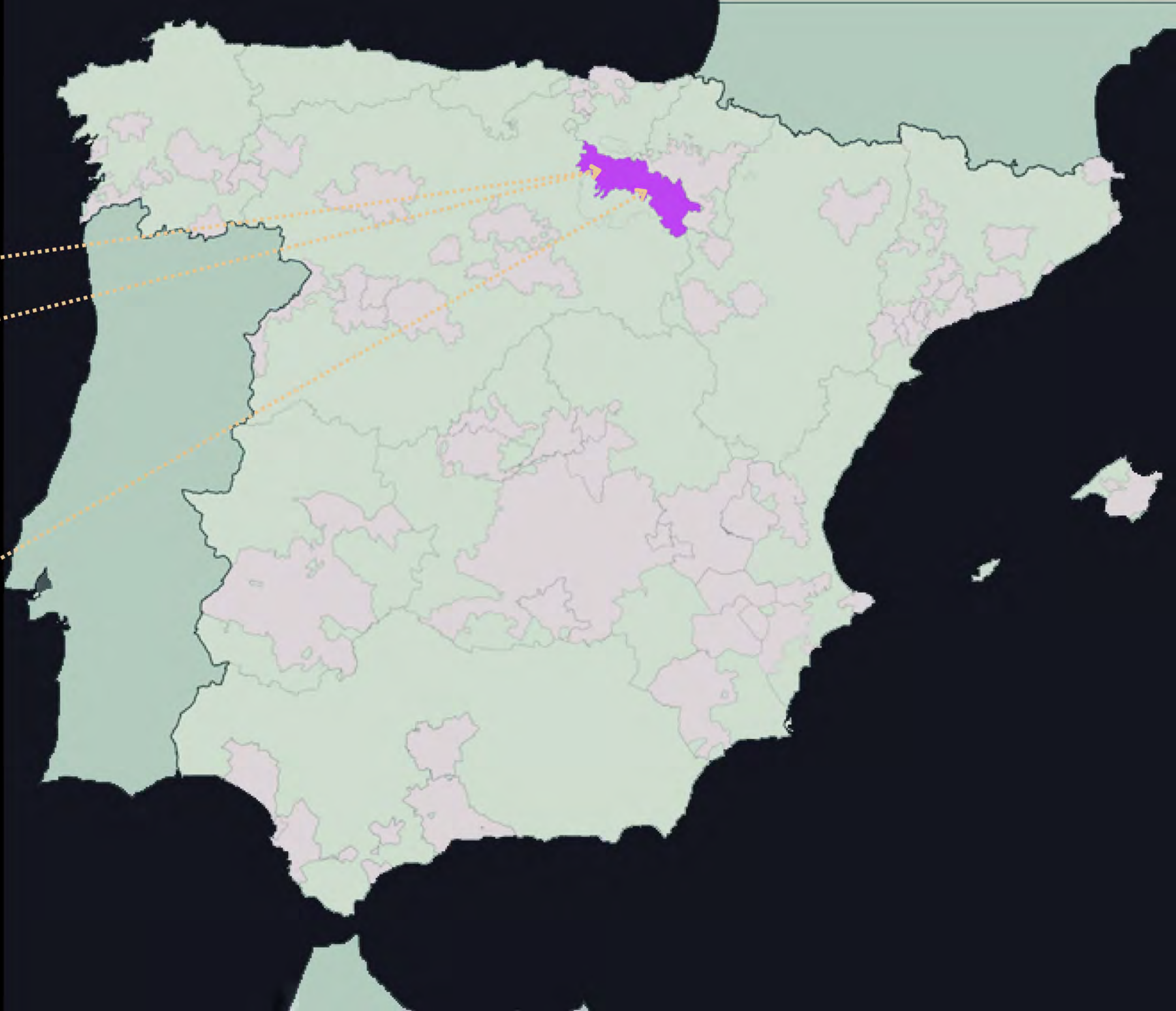
/ Municipalities

GEOGRAPHICAL AREA

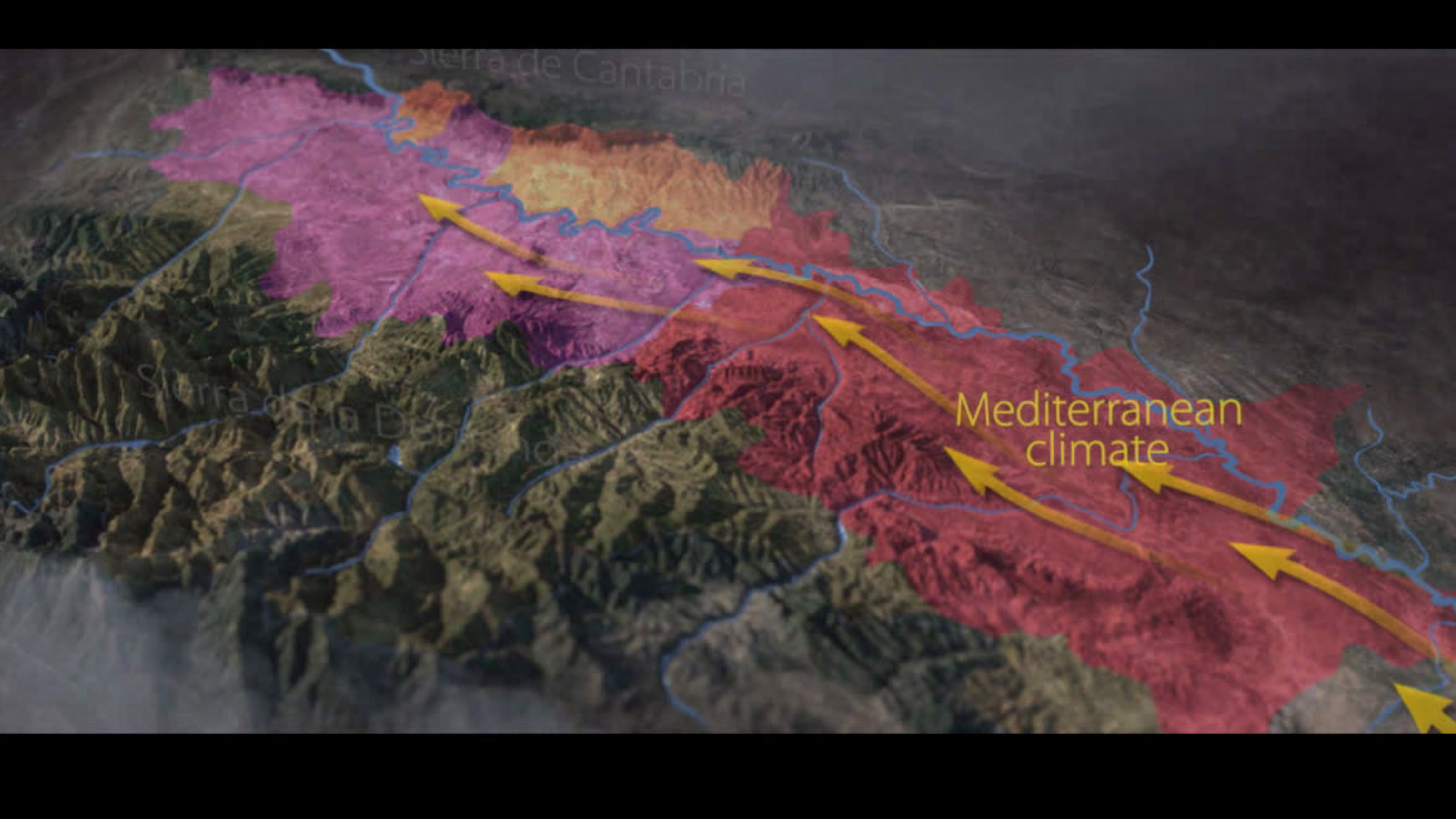
ÁLAVA

NAVARRA

LA RIOJA







Sierra de Cantabria

Sierra de Guadarrama

Sierra de Guadalupe

Mediterranean climate

The Designation of Origin Rioja, in figures (2022)

VITICULTURE

66,797

hectares OF REGISTERED VINEYARDS



14 AUTHORISED GRAPE VARIETIES



3 PRODUCTION AREAS



Rioja Alta = 28,051 ha.
Rioja Oriental = 25,402 ha.
Rioja Alavesa = 13,344 ha.

144 MUNICIPALITIES



118 La Rioja
18 Álava
8 Navarra

742 REGISTERED WINERIES



570 WITH BOTTLING REGISTRATION

132 'UNIQUE VINEYARDS'

RECOGNISED BY MAPA, FOR

81 TITLES,

ON OVER **220** HECTARES



14,139 WINEGROWERS



HARVEST

Rating: **VERY GOOD**



From 10 August to 6 November

409,319,579 kilogrammes of ENDORSED GRAPES



285,954,609 litres of ENDORSABLE WINE



251.264.486 LITRES MARKETED

(-1.2% compared to 2021)



343 MILLION BOTTLES marketed

1925
First Designation of Origin
(DO) in the country



Rioja is the most ancient QDO in Spain (1925)



...1560, COMMON LABELS

1787, REAL JUNTA DE COSECHEROS

1924, WARRANTY SEAL

1925, BIRTH OF DO

1974, AGEING WARRANTY

1980, VINTAGE + CATEGORY WARRANTY

1991, FIRST QUALIFIED DESIGNATION

The 'Calificada' distinction (1991)



- To have at least 10 years of Designation of Origin.
- Rioja wine cellars are only allowed to use grapes from QDO vineyards.
- Rioja wine cellars exclusively dedicated to store Rioja wines.
- Wines must be solely bottled in Rioja wine cellars.
- Systematic analytical and organoleptic tests of homogeneous batches of limited volume.

'EL CONSEJO'
THE REGULATORY
AND CONTROL
BOARD



Maintaining the Register of vineyards and wineries.

Determining growing and winemaking practices in pursuit of maximum quality.

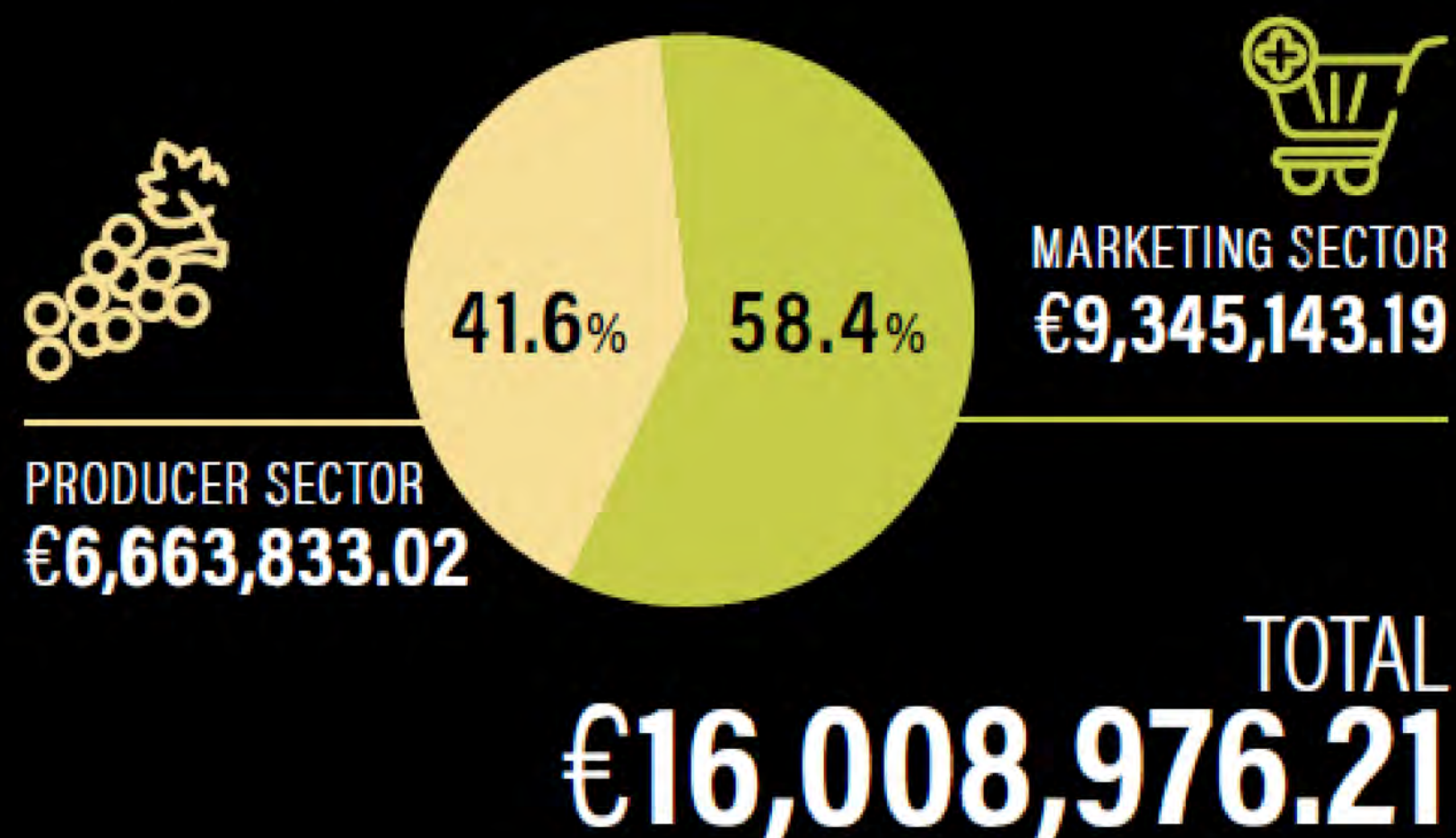
Establishing each year the Campaign Rules that apply during the grape harvest.

Verifying the suitability of the wines obtained in each Campaign.

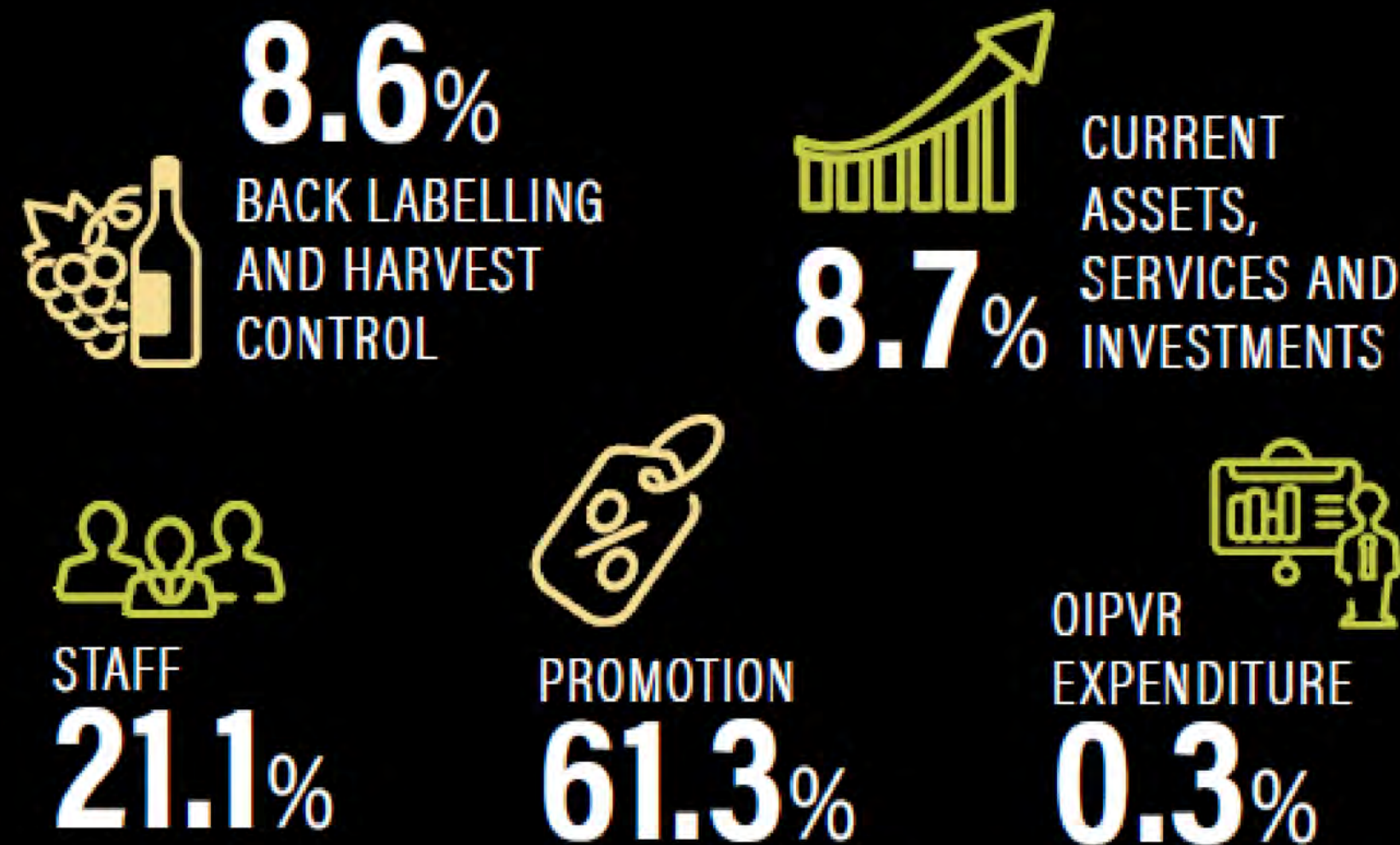
Monitoring the evolution of the wines even after they have been marketed.

Defence and protection of the Rioja brand.

2022 DESIGNATION OF ORIGIN BUDGET



ITEM BREAKDOWN



Guarantee documents

-back warranty labels-



The labels allow the consumers to trace the origin, vintage and ageing category of each wine.

AGEING CLASSIFICATION



RIOJA HAS THE LARGEST
NUMBER OF BARRELS IN THE
WORLD, DISPOSING OF OVER

1,331,000 PIECES

Generic



One–two year wines that keep main freshness and fruity characteristics. However, this category could include some other wines not necessarily related to Crianza, Reserva or Gran Reserva, although subjected to several ageing processes.

Crianza



Wines subjected to a minimum two-year old ageing process and kept at least one year in a 225 litre (49.5 gallons) oak barrels. For white wines and rosés, the minimum ageing period in barrel is 6 months. A Crianza wine always shows balance and harmony between fruit (primary) aromas and the ones stemming from barrels (secondary ones).

Reserva



Wines with a minimum ageing process of 3 years between oak barrel and bottle; stemming from those 3 years, at least 1 year in oak barrel plus a minimum ageing process of 6 months in bottle. For white and rosés, the ageing process is 2 years and, from those, 6 months in 49,5 gallon barrel. Reserva wines are usually more complex because they have three aroma types: fruity (primary), wood (secondary) and ageing (tertiary), such as tobacco, leather, truffle, etc.

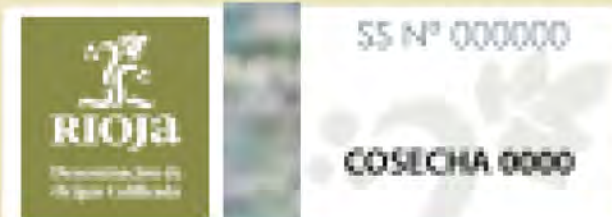
Gran Reserva



Wines from great harvests with a 5-year minimum ageing process, 2 of them in 49,5 gallon oak barrel plus 2 years in bottles. For white and rosé wines it's 4 years and, from those, 6 months minimum in oak barrels. These types of wines have very complex and intense aromas, and can also be described as fine and chic.

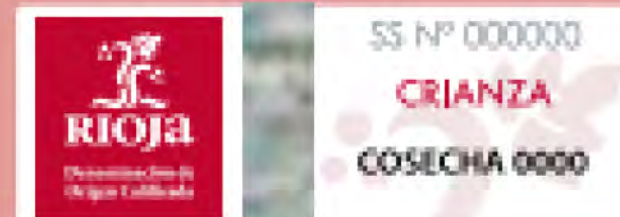
GENERIC

These are first or second-year wines that retain their primary characteristics of being fresh and fruity. This category may also include other wines which, even if they have undergone an ageing process, are not certified by the Control Board.



CRianza

These wines are ones that have reached at least their third year and remained in oak barrels for at least one year. For white and rosé wines the minimum ageing period in barrels is 6 months, with a minimum period in the cellar of 18 months.



RESERVA

These are wines that have aged in oak barrels and bottles for a total period of 36 months, with a minimum of 12 months aging in oak barrels followed and complemented by a minimum of 6 months aging in the bottle. In white wines and rosé the aging period is 2 years, of which at least 6 months must be in the barrel.



GRAN RESERVA

These are wines that have aged in oak barrels and bottles for at least 60 months, with a minimum duration of aging in oak barrels of 2 years followed and complemented by a minimum of 2 years in the bottle. For white wines and rosé, the ageing period is 4 years, of which at least 6 months must be in the barrel.



Quality sparkling wines

The production of quality sparkling wines using the 'Traditional Method' is allowed for all the grape varieties authorised by the Designation, including obtaining rosé and white wines. The label must include "Traditional Method" and the type of dry sparkling wine: *Brut, Extra Brut or Brut Nature*. They bear a specific guarantee document.

The minimum period required in one place for the second fermentation is 15 months.

RESERVA

24 months in the Reserva category.

GRAN AÑADA

36 months in the Gran Añada category.



Made with traditional methods

The RIOJA guarantee labels...

...it is mandatory to add one
in each and a single RIOJA wine bottle.



Several models of RIOJA guarantee labels:



Security items in the guarantee labels...

1 serial number identification



2 holographic band including the RIOJA seal



3 Ultraviolet light reactive marks

4 other random signs added by the printing house

BOTTLE OF RIOJAWINE

front / rear



front / rear



front



rear



front



rear

front



rear



Mandatory elements in the commercial label



RIOJA's seal



RIOJA's name



Mandatory elements in the commercial label

RIOJA's name

75cl. **Marqués de Cáceres**
RIOJA 14% vol.

DENOMINACIÓN DE ORIGEN CALIFICADA
MARQUÉS DE CÁCERES GRAN RESERVA elaborado sólo en las mejores cosechas de uva TEMPRANILLO escogida a mano de viejas viñas. Su crianza de dos años mínimo en bodega nueva de roble francés y un largo afinado en botella revelan un sutil carácter torrefacto y afrutado. Amplio y persistente. Servir a 17°C/62,6°F.

MARQUÉS DE CÁCERES GRAN RESERVA is made only in the very best vintages with TEMPRANILLO grapes selected by hand from old vineyards. Ageing in new French oak barrels for two years minimum and a prolonged period in bottle reveal a rich fruit character with subtle toasted notes. Full with good length. Serve at 17°C/62,6°F.

CONTIENE SULFITOS - CONTAINS SULPHITES - CONTIENT DES SULFITES - SISÄÄLLÄ SULFITTEJA - INNEHÅLLER SULFITER - ENTHÄLT SULFITE - Περιέχει θειούχα - CONTIENE SOLFITO

EMBOTELLADO POR UNIÓN VITIVINICOLA SA
CENICERO - ESPAÑA - PRODUCT OF SPAIN R.E.N. 1942-13

marquesdecaceres.com



Drink Responsibly

UK Government recommends adults do not regularly exceed:


Men	3-5 units a day
Women	2-3 units a day

drinkaware.co.uk

L9002J--MENA

RIOJA's seal




Marqués de Cáceres
GRAN RESERVA
2016

RECIMA MANUAL Y VINIFICACIÓN ARTESANAL.
ELABORADO EXCLUSIVAMENTE EN GRANDES AÑADAS.
CHOSE GRAPES AND METICULOUS VINIFICATION PROCESS.
MADE EXCLUSIVELY FROM THE VERY BEST VINTAGES.



RIOJA
DENOMINACIÓN DE ORIGEN CALIFICADA

← RIOJA's name


XX N° 849882
GRAN RESERVA
COSECHA 2016

Main offenses in the market against RIOJA wine

- Falsifications of the 'seal of guarantee'
- Commercial use of RIOJA name in wines not certified as RIOJA wines

-Commercial use of RIOJA name in wines
not certified as RIOJA wines



The Civil Guard arrests two Rioja winemakers for selling fake Rioja wine

In the "La Bella Fernanda" operation, a Catalan businessman who offered wines with the DOC seal for sale without being authorized to do so has also been arrested.

La Guardia Civil detiene a dos bodegueros riojanos por comercializar falso vino de Rioja

En la operación 'La Bella Fernanda' también ha sido arrestado un empresario catalán que ponía a la venta los caldos con el sello de la DOC sin que estuviera autorizado para ello



Creating the appearance of being an authentic RIOJA wine by using the RIOJAs symbols on commercial labelling, but without the guarantee label.



Creating the appearance of being an authentic RIOJA wine by using the RIOJAs symbols on commercial labelling, but without the guarantee label.



RIOJA

Denominación de
Origen Calificada

