

# *La Rioja Alta, S.A.*

GROUP



*La Rioja Alta, S.A.*

áster



TORRE DE OÑA

ALBARIÑO

LAGAR DE CERVERA



Founded in the **19th** Century,

Growing in the **20th** Century,

Still passionate in the **21st** Century

“Making wine is a science.  
Making a Great wine is an **art.**”

Guillermo de Aranzabal, 5<sup>a</sup> generation and La Rioja alta, S.A President.







## Our History





Phylloxera crisis brought French winemakers to Rioja searching for healthy vineyards.

Five Riojan and Basque families who **shared the same passion for wine** founded the '*Sociedad Vinícola de La Rioja Alta*' in Haro's Station Quarter.

**1890**



Our first president was a woman: Doña Saturnina García Cid y Gárate. Monsieur Albert Vigier, a Frenchman, was the firm's first winemaker.



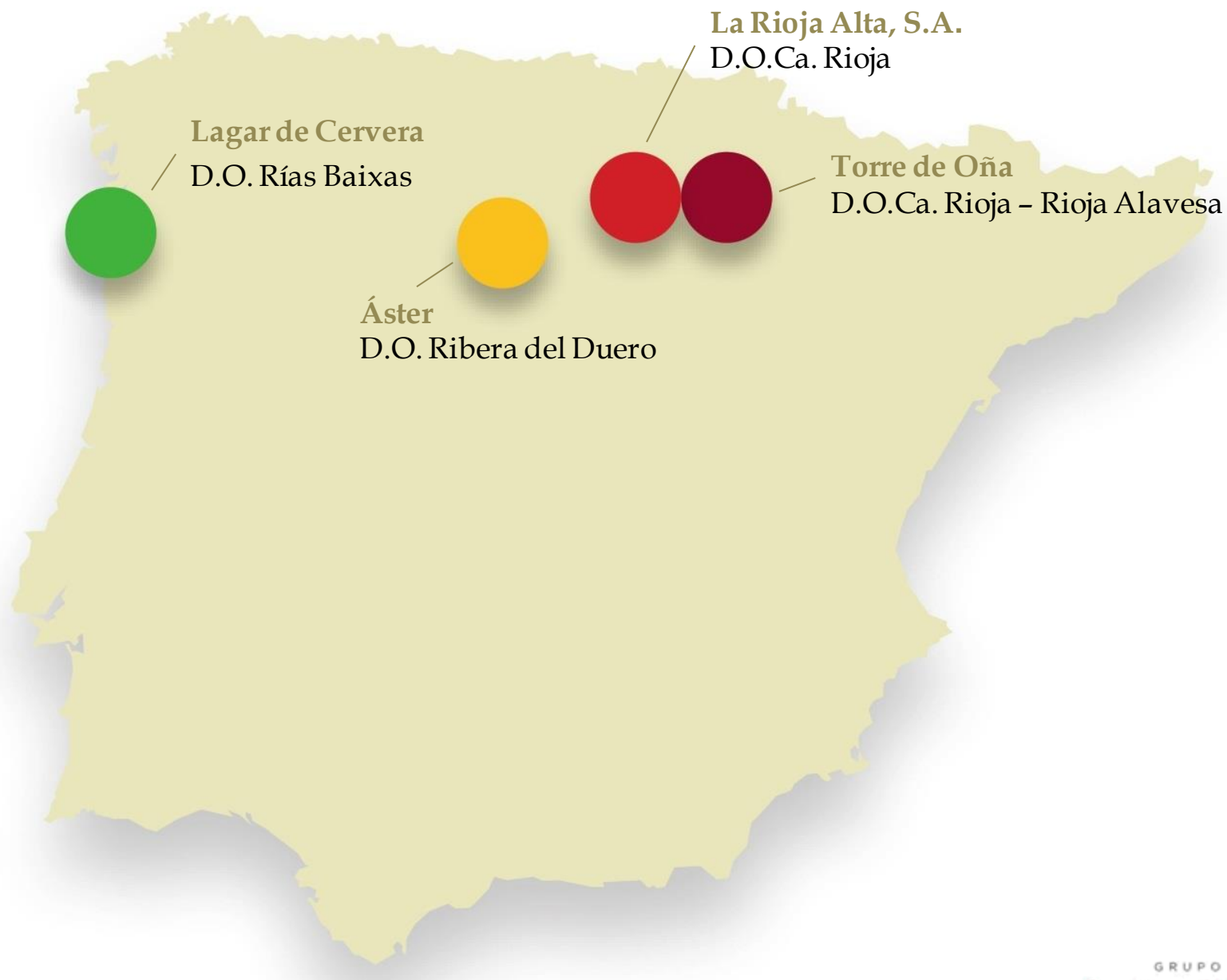
That was the beginning of our winemaking group, which today consists of **four wineries located in the most important wine regions in Spain:** Rioja, Rioja Alavesa, Ribera del Duero and Rías Baixas.

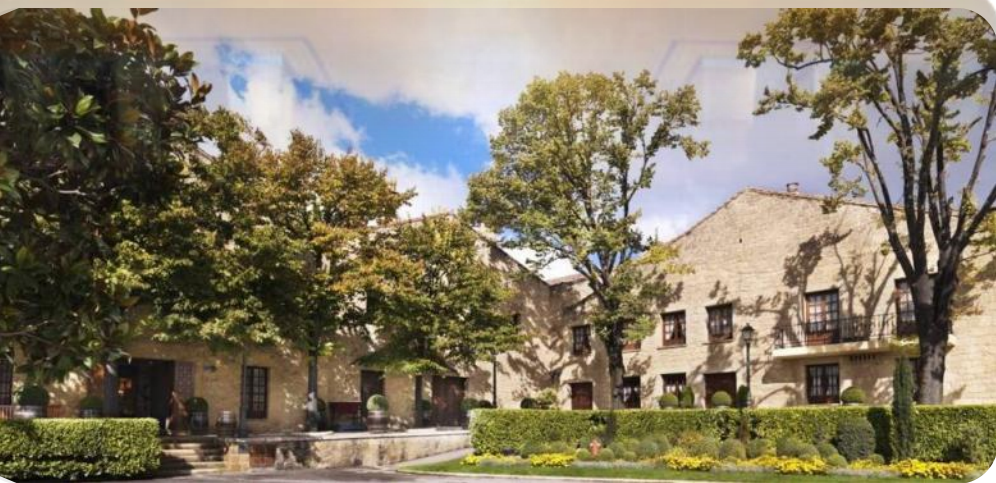
			
			
 RIOJA DENOMINACIÓN DE ORIGEN CALIFICADA	 RIOJA DENOMINACIÓN DE ORIGEN CALIFICADA	 RÍAS BAIXAS DENOMINACIÓN DE ORIGEN	 RIBERA <i>del</i> DUERO DENOMINACIÓN DE ORIGEN

These are our four wineries:

**A perfect pairing of tradition and modernity.**

GRUPO  
*La Rioja Alta, S.A.*





# Our Philosophy

- ✓ Quality wines
- ✓ Vertical Integration
- ✓ Tradition
- ✓ Innovation
- ✓ Social Responsibility
- ✓ Long-term view: evolution, not revolution





# Quality

- ✓ Our only business: To give you pleasure
- ✓ Only Reservas and Grandes Reservas
- ✓ Limited production: growth through subsidiaries
- ✓ 9 years of sales in stock
- ✓ Disqualification of vintages
- ✓ Experimentation facilities and remarkable R&D program
- ✓ 100% own grapes and manual harvest



# Tradition

- ✓ 1890: 129 years old
- ✓ Traditional wines
- ✓ Use of local grapes, manual racking, American oak...
- ✓ Reintroduction of minor native varieties
- ✓ Long aging (cask & bottle)
- ✓ Reinvestments of profits



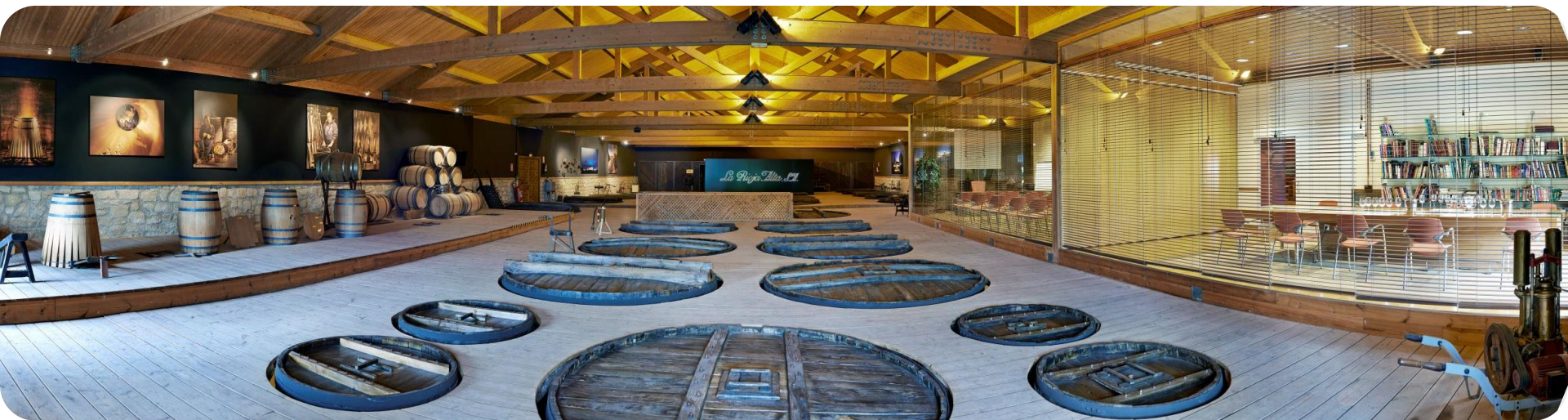
# Innovation



- ✓ “New-style” wines in the subsidiaries
- ✓ State-of-the-art technology
- ✓ Satellite control of each vineyard
- ✓ R&D in vineyards, fermentation and aging.
- ✓ Intensive use of Internet and social media

# Our Style

We look **complexity, balance and quality** through different coupages selecting grapes from our best vineyards.





*La Rioja Alta, S.A.* →

Vanguard Classic Style

  
TORRE DE OÑA **áster** →  
LAGAR DE CERVERA

Modern Style  
“Single Estate Wine”



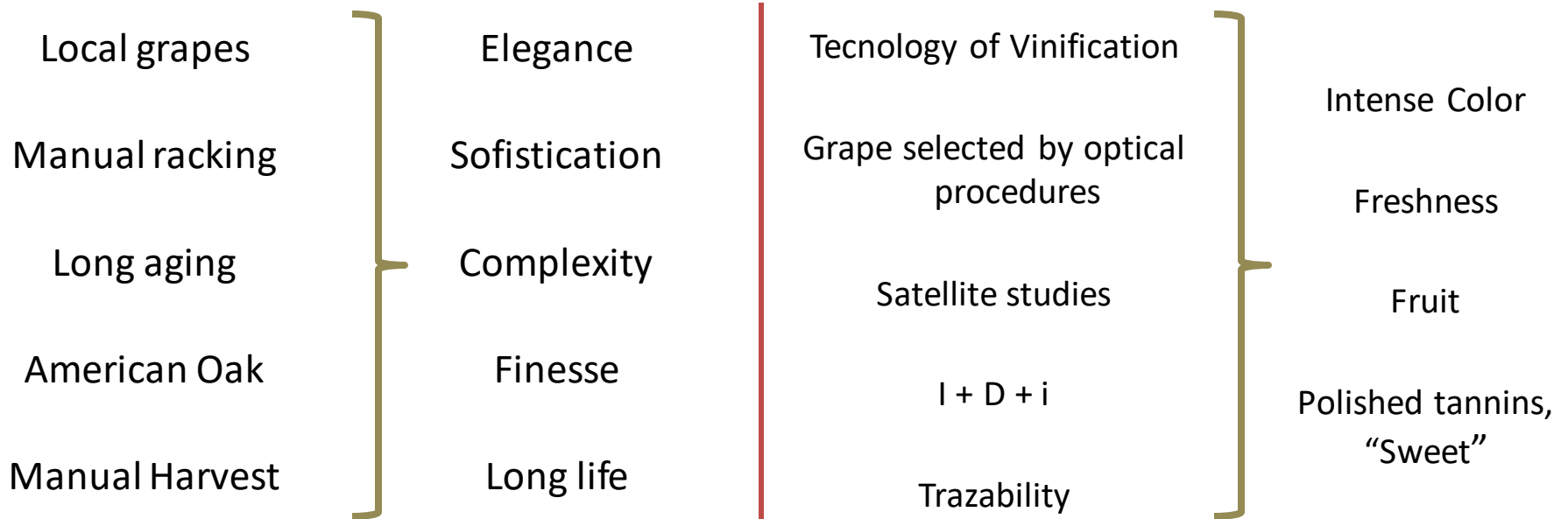
GRUPO

*La Rioja Alta, S.A.*

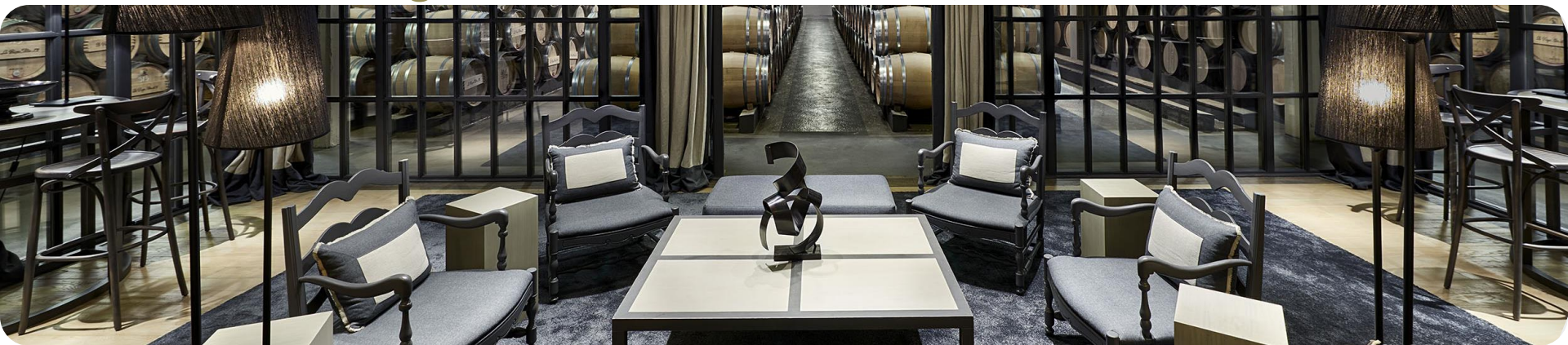
## Tradition

*La Rioja Alta, S.A.*

## Innovation



“Vanguard Classic” : “Evolution, nor Revolution”



*La Rioja Alta, S.A.*



# 100% Owned Vineyards

La Rioja Alta, S.A.	468 ha
Torre de Oña	46 ha
Áster	87 ha
Lagar de Cervera	89 ha
	<b>690 ha</b>



# Limited production

La Rioja Alta, S.A.

< 5.500 kg/ha

Torre de Oña

< 5.500 kg/ha

Áster

< 4.500 kg/ha

Lagar de Cervera

< 8.500 kg/ha



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# LAGAR<sup>DE</sup> CERVERA

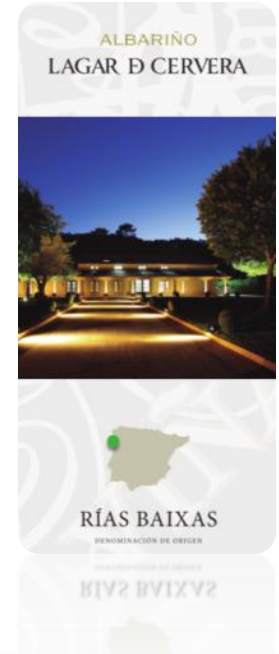


# 1988

In the late 1980s, La Rioja Alta S.A. began a painstaking search for a great white that would have a **great personality** and traits that would set it apart from other Spanish wines. So begins the story of a lovely venture in Galician lands.

In 2013 a new winery opened, its design follows an absolute respect for the local architecture and natural setting. Granite was employed and a small creek and surrounding forest were integrated into the design.

In its interior we implemented state-of-the-art grape processing techniques to achieve maximum excellence in making of our single-varietal Albariño.



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LAGAR<sup>DE</sup> CERVERA



# Lagar de Cervera

## TASTING NOTES

Yellow with green hues; clean and bright. Outstandingly intense aromas, with hints of stone fruit (peaches), white fruit (pears and ripe apples) and quince, in addition to a remarkable lemon leaf citrus background. A flavoursome mouth is accompanied by an enjoyable breadth and freshness, together with a very well-integrated acidity. Very persistent, fruit-forward finish.

**RÍAS BAIXAS /**  
**White**  
**100% Albariño**

## PAIRING

Perfect to enjoy with any appetiser. It is the ideal companion to seafood and fish, as well as salads, fish rice dishes, fowl, and fresh cheese. Ideal in combination with Asian dishes



GRUPO  
*La Pigeja Alta, S.A.*



# Pazo de Seoane Rosal

## TASTING NOTES

Greenish yellow; clean and bright. High aromatic intensity; outstanding complexity contributed by the mixture of grape varieties. The Albariño notes of pears, apples and melon stand out in harmony with the floral touches provided by the Loureiro and Treixadura. Enjoyably fresh on the palate, with very good structure and a long, silky, fruit-laden finish.

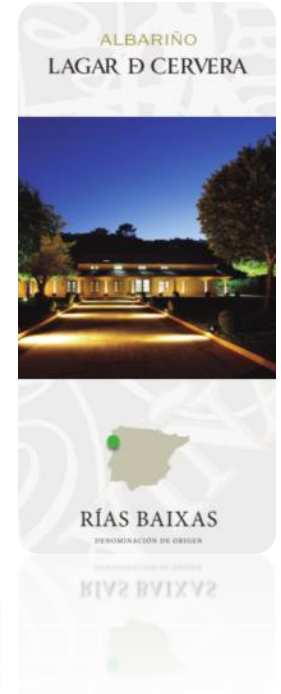
## RÍAS BAIXAS /

White

62% Albariño

17% Caiño & Treixadura

10% Loureiro



## PAIRING

Appetizer, seafood, salads, fish rice dishes, fowl and fresh cheese.





TORRE DE OÑA



Don Leandro Vázquez, a businessman from Cuba with a great passion for wine, made a dream come true: the construction of his own winery in the **Rioja Alavesa region**. To do so he initially acquired 15 hectares of vineyards in Párganos (Álava), in the Laguardia municipality. In 1995, the vineyards owned by D. Leandro covered an area of 45 hectares.

# 1995

On the 27 January, the La Rioja Alta, S.A. winery, with its head office in Haro acquired 96.33% of the Torre de Oña, S.A. winery.

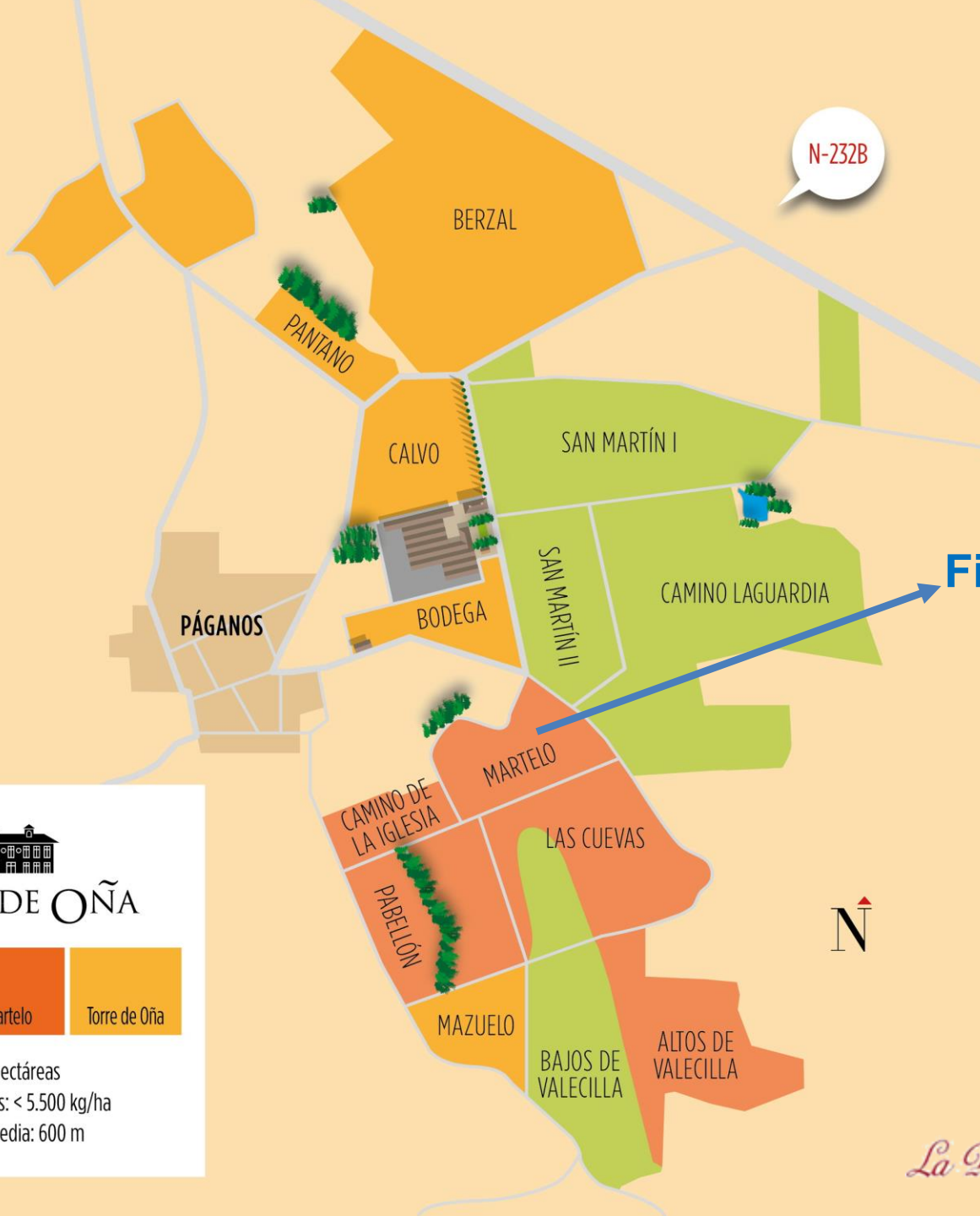




TORRE DE OÑA

		
Finca San Martín	Martelo	Torre de Oña

46,2 hectáreas  
Rendimientos: < 5.500 kg/ha  
Altitud media: 600 m





# Finca Martelo

## TASTING NOTES

It stands out for its ruby-red intensity. Clean and bright, it shows a marked garnet-red rim. The nose reveals very intense red fruit, raspberries, cherries and cranberries, enveloping balsamic and spicy aging notes: vanilla, liquorice, dark chocolate and cloves. Outstanding freshness and balance in the mouth, coupling a pleasant acidity with silky, fatty tannins that give it a good structure and a pleasant mouthfeel

**RIOJA /**

Red

95% Tempranillo

5% Mazuelo, Garnacha and even Viura

## PAIRING

Perfect food companion. Long in the mouth, it is perfect with braised and roasted meats, as well as game and cured sausages.



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*La Rioja Alta, S.A.*

# Torre de Oña Reserva

## TASTING NOTES

Clean, bright, ruby red with an intense pink rim. Great aromatic intensity, typical of this Rioja Alavesa terroir, with notes of dark wild berries, blackberries, blueberries against a background of incense, cedar oil, ground coffee, liquorice, black pepper, mints and aniseed. Powerful entry; fresh with a good structure and a sweet, persistent tannic load. Pleasantly big aftertaste where notes of wild berry jam, liquorice, peppers, cedar oil and aniseed return in harmony.

## RIOJA /

Red

95% Tempranillo

5% Mazuelo

## PAIRING

Roasted and charbroiled fish and meat, spicy casseroles with wine or red fruit sauce and smoked and aged cheeses.





# Finca San Martín Crianza

## TASTING NOTES

Medium-high depth, intense cherry red, with a clean, bright pink rim. The nose stands out for its intense aromas of red blackberries, wild strawberries and hints of underbrush set against a balsamic background of aniseed, sweet liquorice, cinnamon and cedar to round off a fine bouquet. Very noticeable velvety texture in the mouth, with well-balanced acidity and elegant, pleasant tannins, giving way to a fresh aftertaste in which the nuances of ripe fruit and liquorice showcase the typicity of this Rioja Alavesa wine.

**RIOJA /**

**Red**

**100% Tempranillo**

## PAIRING

Cured ham, snacks, starters, hearty main dishes and every kind of meat.



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# àster







CTRA.  
PALENCIA  
ARANDA  
KM 54,9

FINCA EL CAÑO

FINCA EL PICÓN

FINCA DEHESILLA

FINCA FUENTECOJO

FINCA  
EL OTERO

# áster

~ I ~ EL CAÑO 29,1 hectáreas Suelo Franco-Limoso	~ II ~ DEHESILLA 13,0 hectáreas Suelo Franco-Arenoso	~ III ~ FUENTECOJO 34,3 hectáreas Suelo Franco-Arenoso	~ IV ~ EL PICÓN 10,9 hectáreas Suelo Arcillo-Limoso
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VIÑEDOS Y BODEGAS ÁSTER  
( 87,3 HECTÁREAS )

Altitud media: 830 m / Variedad: Tinto Fino / Poda: En espaldera / Cepas/ha: 3.000

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La Rioja Alta, S.A.

# 1990

**After several years of studies**, we started our project in Ribera del Duero with the acquisition of the first estate in Anguix, which was planted a year later.

áster



RIBERA del DUERO  
DENOMINACIÓN DE ORIGEN

REGIÓN DE CASTILLA Y LEÓN  
RIBERA del DUERO



GRUPO

*La Píjia Alta, S.A.*



# Áster Finca El Otero

## TASTING NOTES

Very deep, intense, dark cherry red, with a garnet rim. Clean. Penetrating nose with aromas of stewed dark fruit, hints of underbrush, aniseed and spices underscored by notes of buns, coffee beans, toffee, mocha and black liquorice. Outstandingly wide structure in the mouth, with a good balance between acidity and alcohol content; mature and elegant tannins providing a powerful yet friendly mouthfeel. Big finish, with notes of black liquorice, fruit compote and toffee, for an unforgettable memory

**RIBERA DEL DUERO /**  
Red  
**100% Tinta del País**



## PAIRING

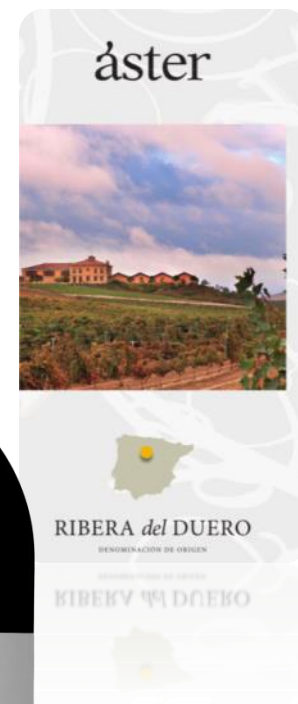
A powerful and elegant Ribera del Duero to enhance red meat dishes, roast lamb and aged cheeses.

# Áster

## TASTING NOTES

Deep, dark cherry red, almost black; clean and bright. Very intense forest berry nose, with, redcurrants, blackberries, violets and fennel leading to a complex background of sweet spices, bay leaves, black olives, liquorice, cedar, incense, tobacco leaves and cocoa powder. Powerful, in the mouth, with great structure and balance; mineral, with a pleasant acidity and creamy tannins providing a delectable, elegant mouthfeel. Long aftertaste with ripe dark fruit, liquorice and bakery notes that leave marked, pleasant final sensations.

**RIBERA DEL DUERO /**  
Red  
100% Tinta del País



## PAIRING

Charbroiled meat, large game, lamb and aged cheese.

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*La Rioja Alta, S.A.*



An aerial photograph of a large, light-colored stone building complex with multiple gabled roofs. The central building has a sign that reads "VINO". The property is surrounded by a paved driveway, manicured lawns, and several large, mature trees. In the background, there are rolling hills under a clear blue sky. The text "La Piroja Alta, S.A." is overlaid in a white, elegant script font across the lower portion of the image.

*La Piroja Alta, S.A.*





**Oak** is at the core of the ageing process. We import the wood from the United States and dry it in the open air for two years. Our coopers make every barrel in the cooperage of our hundred-year-old facilities in Haro using completely artisanal methods. More than 30,000 barrels.





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Every six months, we **manually rack** every barrel under candlelight. It is an art to enhance the development of the wine, removing sediments in a natural way and monitoring each barrel individually.



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Our particular 'treasure' is over 400 hectares of estate-owned vineyards located in the best **terroirs** of Rioja. The quality of our grapes is only possible with a limited production (under 5,000 kilos per hectare) and exhaustive control technology applied from the start of the growing cycle until harvest.







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We also apply cutting edge technology during **vinification**, affording us great winemaking flexibility depending on grape variety, the terroir and berry characteristics.

After a stay in barrels, the wines continue ageing in the bottle, where they polish their **personality**, rounding off and fully developing all their qualities. 9 millions of bottled wine.



**Today, our wines are an international exemplar  
of the great wines of Rioja and  
our brands are present in the best restaurants  
across all continents.**



After a stay in barrels, the wines continue ageing in the bottle, where they polish their **personality**, rounding off and fully developing all their qualities. 8 millions of bottled wine.

The **Tempranillo** variety dominates our plantations, where we also have other local varieties, including: Graciano, Garnacha and Mazuelo, which are essential to make our brands and provide them with their marked personality.



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We should highlight our **environmental** awareness. We do not use aggressive treatments or inorganic fertilizers and we have R&D projects in place to reduce vineyard treatments as much as possible.



**Today, our wines are an international exemplar of the great wines of Rioja and our brands are present in the best restaurants across all continents.**



# Gran Reserva 890

## TASTING NOTES

Ruby-red with an incipient brick rim. Classic aroma. Intense, with notes of cured leather, stewed plums and raisins, tobacco and sweet spices, vanilla and dark chocolate. Elegant, mature, complex mouthfeel. Outstanding structure and well-balanced acidity with silky tannins. Its classic Rioja bouquet stands out, big, complex and round, with an elegant finish.

**RIOJA /**  
Red

95% Tempranillo & 5% Graciano & Mazuelo



## PAIRING

Main dishes, all kind of meats and stews.  
Chocolate desserts. after-dinner drink.



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*La Rioja Alta, S.A.*

# Gran Reserva 904

## TASTING NOTES

Cherry-red with a ruby rim; clean, bright and lively. Highly complex nose with a creamy bouquet and spicy notes of cinnamon, vanilla, powder chocolate, snuff box and a background of undergrowth that lead to stewed red fruit and cherry liqueur. Tasty in the mouth, with good texture, balanced and fresh on the palate with elegant, tamed tannins. Outstandingly long, persistent and refined.

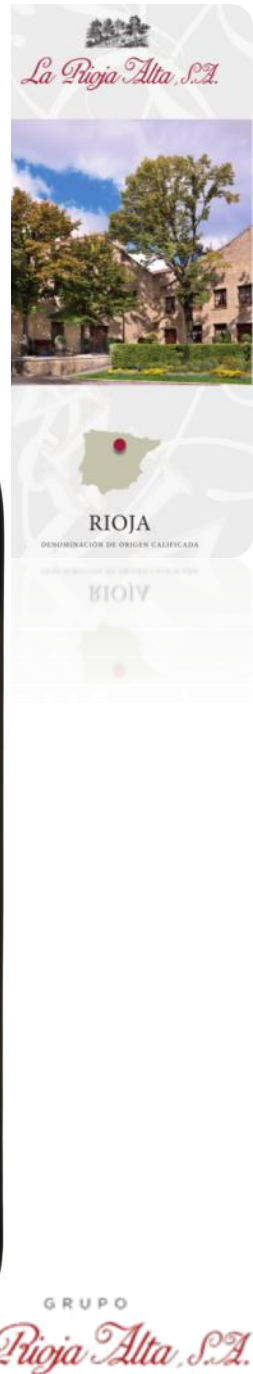
**RIOJA /**  
Red

90% Tempranillo & 10% Graciano



## PAIRING

Main dishes, all kind of meats and stews.  
Chocolate desserts.



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*La Rioja Alta, S.A.*



# Viña Arana Gran Reserva

## TASTING NOTES

Dark-cherry red with a garnet-red rim. High aromatic intensity, with outstanding notes of ripe red fruit, red berries, wild strawberries and plum jam, leading to tertiary aromas from meticulous aging in oak: vanilla, cedar, tobacco, coffee, caramel and sweet patisserie notes. In the mouth, its initial freshness and structure, typical of this brand, predominate. Balanced, with soft, flavoursome tannins.

**RIOJA /**  
Red

95% Tempranillo & 5% Graciano



## PAIRING

all kinds of meats, stews, seasoned fish, and desserts with chocolate couverture or red berries. Perfect as an after-dinner drink.



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# Viña Ardanza

## TASTING NOTES

Outstanding dark-cherry red; intense, bright and clean. Great freshness provided by notes of cherries and blackcurrants knit with notes of black pepper, tobacco, nutmeg, coffee, caramel and vanilla from barrel ageing. Pleasant entry. Tasty, with a soft freshness, nice structure, balanced acidity and fine, elegant tannins. Silky finish, with a lovely aftertaste.

**RIOJA /**

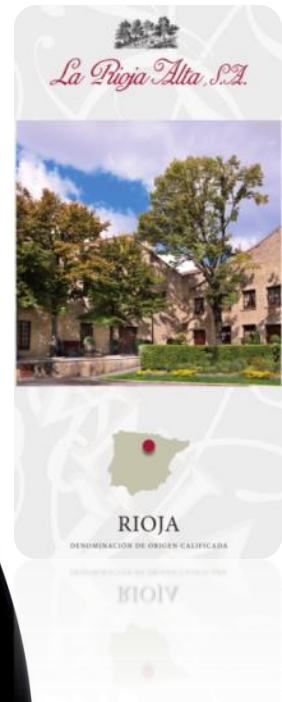
Red

80% Tempranillo & 20% Garnacha



## PAIRING

Every kind of red meat, roasted lamb, game, seasoned fish stews, tuna and sword fish, somek and ripened cheese. Barbecues.



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# Viña Alberdi Reserva

## TASTING NOTES

Medium-depth, cherry red, with a clean, bright pink rim. Intense aromas from the still glass. Swirling reveals jammy notes of wild red berries, raspberries, red currants and herbs against a balsamic background of vanilla, caramel and roasted coffee. Mild entry, with a medium. well-balanced body. Fresh and vibrant, with soft tannins and a harmonious, strawberry jam finish.

**RIOJA /**  
Red

100% Tempranillo



## PAIRING

Viña Alberdi stands out for its food-pairing versatility. As a result, it is an ideal companion to appetisers, snacks and barbecues, perfect with rice, pasta and creams, and great with lightly-grilled meat and fish.



RIOJA  
DENOMINACIÓN DE ORIGEN CALIFICADA

BIOV

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*La Rioja Alta, S.A.*

# Our Wines





# Many thanks!



*La Pioja Alta, S.A.*

GROUP