

VAZA

a distinctively different angle on rioja



HISTORY

Rioja has been growing grapes and making wine since the Roman occupation. The true discovery of the region began when Bordeaux wine merchants (in response to the 19th century Phylloxera devastation in France) explored

northern Spain in search of new vineyards. They planted roots and began the history of this world renowned region.

Spain's most important district – Rioja – is experiencing a richly deserved renaissance. The last two decades of experimentation and modernization have resulted in a surge in quality, catapulting the wines into the international spotlight.

The wine laws of Rioja are some of the oldest in the world, originating in the sixteenth century. In 1925, Rioja became the first *Denominación de Origen* (DO) in Spain. In 1991, the region was named a *Denominación de Origen Calificada* (DOC) and remains one of only two regions in Spain to carry such a prestigious title.

THE REGION

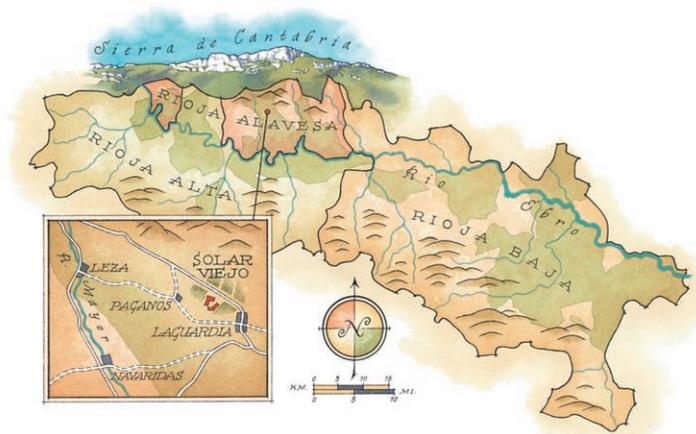
Stretching 75 miles along the Ebro River in northern Spain, Rioja is divided into three growing regions. The higher altitude regions to the north, Rioja Alta and Rioja Alavesa, has moderate weather and a fair amount of moisture, while Rioja Baja to the east experiences hot, dry weather. Most of the wines comprise a blend of the zones, and exhibit both fully ripe fruit alongside elegance and balance.

VAZA: THE BRAND

Originating from the word “Baza” which in Spanish means “trump card” or “new beginning” Vaza represents a fusion of Spain's winemaking vanguard and the country's rich wine history. The wines are produced at Solar Viejo, a winery situated on the shoulder of the medieval village of Laguardia in Rioja Alavesa.

GRAPES

The majority of the grape varieties in the Rioja regions are red, led by Tempranillo, followed by Garnacha, Mazuelo and Graciano. A handful of wineries, known in Spain as *Bodegas*, have also planted Cabernet Sauvignon. The sole source of grapes for our wines is the Alavesa region, the most prestigious of Spain's Rioja regions and home of the Vaza winery – Solar Viejo. Rioja Alavesa is higher in altitude with low levels of rainfall.



The soil is a red color as it is rich in clay and limestone, making it ideal for growing grapes. The grape yields are low with concentrated fruit. Vaza wines predominantly use Tempranillo grapes.

WINEMAKING VISION

At once fruit-driven and approachable, the wines of Vaza convey a deep sense of their origin. Meticulous attention to detail in the vineyards has resulted in smaller yields and ideal flavor potential of the grapes. With a close eye on harvest, the grapes attain true physical maturity and the resultant wines have bright and complex spice and earth elements typical of Rioja. Modern winemaking techniques, such as hand sorting of grapes, temperature-controlled fermentations and the use of small American and French oak barrels, preserve intrinsic *terroir*, bringing the wine's true essence to the forefront.

TASTE PROFILE

Comprised of 90% Tempranillo and 10% Graciano, the style of our Cosecha is bright and fruit-driven. High nose intensity, with a wide mix of fruit notes like raspberry, cherry, strawberry and blackberry. After some time of its opening, you'll notice aromas of ripe black plums, blackberry jam and peach. The palate is fresh with rounded and soft tannins with a pleasant aftertaste of licorice, cherries and peach skins.

FOOD PAIRINGS

Ideal for a versatile table, accompanying appetizers and entrées alike, these bright wines are delicious with cooked meats, vegetable dishes, pastas, white meats and mild cheeses. Further affinities include roasted tomatoes, grilled vegetables and dried cherries.

TECHNICAL INFORMATION

Vintage: 2007
Appellation: Rioja, Spain
Alcohol: 13.2%
Composition: 90% Tempranillo, 10% Graciano
Aging: Unoaked young wine