

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

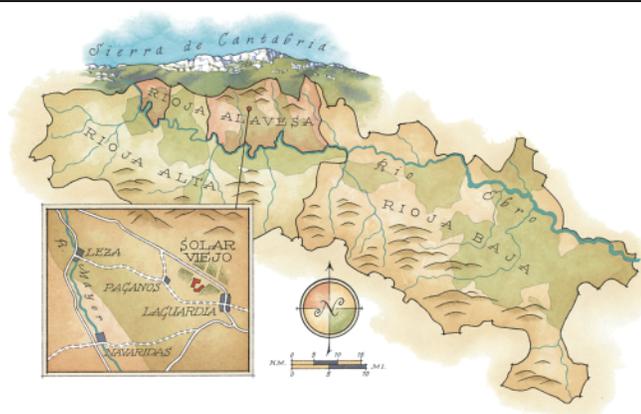
Stretching 75 miles along the Ebro River in northern Spain, Rioja is divided into three growing regions. The higher altitude regions to the north, Rioja Alta and Rioja Alavesa, have moderate weather and a fair amount of moisture, while Rioja Baja to the east experiences hot, dry weather. Most of the 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

Made entirely of Tempranillo, the 2007 Crianza is a wine that displays cherries, red currants, light touches of plum and white pepper notes derived from oak aging. The palate is elegant and soft with rounded tannins, showing opening touches of vanilla, coconut and cinnamon. As the wine opens up, the fine, strong, fruity Tempranillo aromas, typical of the modern reds from Rioja Alavesa, are present on the palate. Aged 14 months in American and French oak barrels.

FOOD PAIRINGS

Ideal for a versatile table, accompanying appetizers and entrees alike, these bright wines are delicious with seared tuna or salmon, pasta dishes, grilled sausages, chicken and pork as well as many of the exuberant flavors found in ethnic cuisine. Further affinities include roasted tomatoes, grilled vegetables and dried cherries.

TECHNICAL INFORMATION

Vintage: 2007
Appellation: Rioja, Spain
Alcohol: 13.3%
Composition: 100% Tempranillo
Aging: 14 months American and French oak barrels