Est. 2019

Wine 101: Rioja

McGill Wine Society



Your Wine Society



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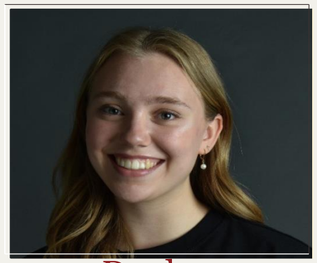
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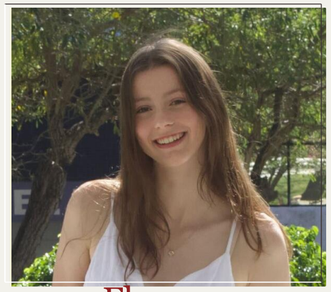
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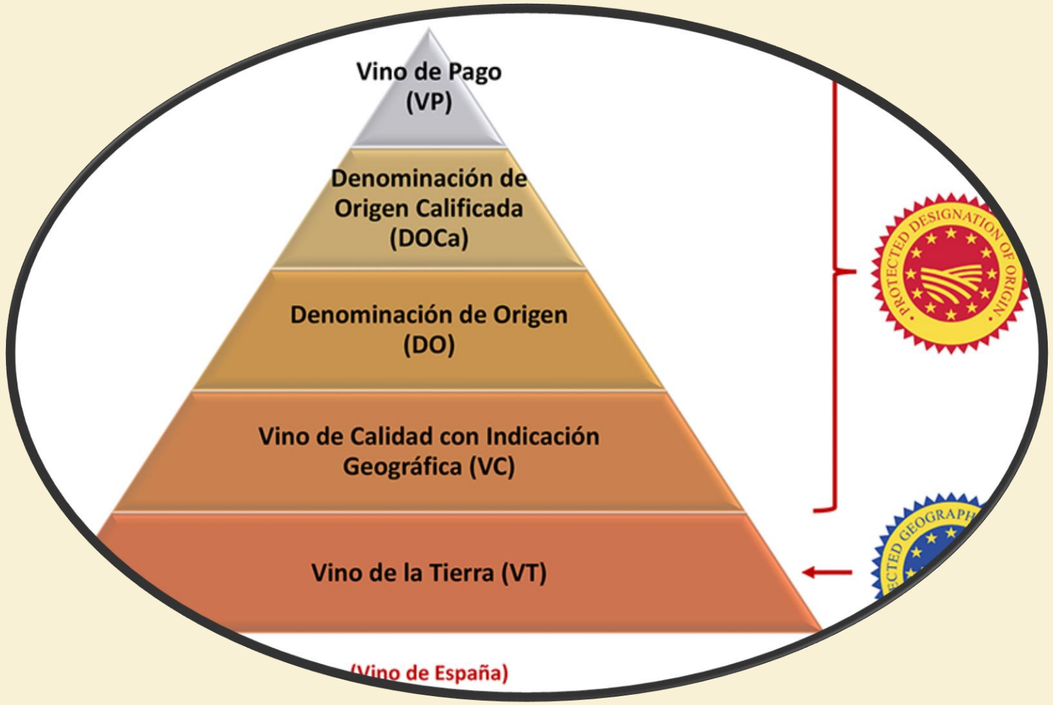
Francesco
Dir. of Comms

Land Acknowledgement

The Wine Society and SSMU operates as part of McGill University, which is located on the unceded territories of Indigenous peoples, including the Haudenosaunee and Anishinaabe nations, which has long served as a site of meeting and exchange. The SSMU recognizes and respects these nations as the traditional custodians of the lands and waters on which it is located. It is the responsibility of settlers to work to understand and fight against the ways in which colonial violence manifests in all facets of life, including but not limited to, uplifting and amplifying Indigenous voices.

Spanish Wine Classification

- Tiered System – Very similar to the French AOC or Italian DOC
- DOCa Tier introduced in 1991 for Rioja and 2003 for Priorat
- Only 2 wine regions hold DOCa standing – Priorat and Rioja







Rioja (DOCa)

- Wine region situated in the north of Spain
- Constituted of 3 communities; La Rioja, Navarre, and Álava
- Subdivided into 3 subregions; Rioja Alta, Rioja Oriental, and Rioja Alavesa
- Climate: Continental
- Soil: Ferrous clay and pebbles









Red or White?

- Both red and white wines are produced in Rioja and can bear the Rioja DOCa
- 4 permitted red grapes; Tempranillo, Garnacha Tinta, Cariñena, and Graciano
- 3 permitted white grapes; Viura, Malvasía, and Garnacha Blanca







Tasting Tips

- Hold your glass by the stem as to not alter the temperature of your wine
- Cheers bowl-to-bowl to limit breakage
- Swirl your wine to open up more aromas for a better smelling/tasting experience
- After smelling your wine, take a big enough sip to cover your palate with the wine
- Swallow or spit your wine, think about what you tasted!
- Was it fruity? Spicy? Minerally? Talk about it!

1. 

2. 

3. 

Viura

- Viura (Macabeo) is the primary grape in Rioja Blanco
- Known for its aromas of honeydew melon, white flowers, lime peel and herbs
- A major blending grape in Cava, but stands alone beautifully in Rioja Blanco





Wine No. 1 - Overview

: Ijalba Genoli Rioja

: Viura

: 2024

: Rioja Alavesa

: Spain



Slido – Wine 1

Join the Slido with the link or QR code to share your tasting notes!

https://app.sli.do/event/35sPJ2JeXX2JSP9QsMP6HT #2665522

Wine No. 1 - Specifics

: Price: 18,15$

: Sugar: 1,5 g/L

: Alcohol: 13%

: Ceviche, scallops, trout

: White flower, pear, honey, lemon



https://www.saq.com/fr/883033

Wine No. 1 - Vivino

What does this wine taste like?

Light	Bold
Dry	Sweet
Soft	Acidic

- **Green apple, melon, pea...**
  42 mentions of tree fruit notes
- **Citrus, lemon, grapefru...**
  18 mentions of citrus notes
- **Tropical, pineapple, gu...**
  15 mentions of tropical notes
- **Honey, minerals, chalk**
  11 mentions of earthy notes
- **Cheese, banana**
  3 mentions of yeasty notes



Garnacha

- Garnacha (Garnacha Tinta) (Grenache) produces high alcohol, fruity red wines with a medium body
- A native Spanish grape
- Known for ripe red cherry, strawberry, grilled plum, and dried tarragon







Wine No. 2 - Overview

: La Maladita Rioja

: Garnacha

: 2019

: Rioja

: Spain



Slido – Wine 2

Join the Slido with the link or QR code to share your tasting notes!

https://app.sli.do/event/35sPJ2JeXX2JSP9QsMP6HT #2665522

Wine No. 2 - Specifics

: Price: 16,30$

: Sugar: 1,7 g/L

: Alcohol: 14%

: Barbecue, pork in mustard sauce

: Raspberry, cherry, spice, blackberry



https://www.saq.com/fr/13807516

Wine No. 2 - Vivino

What does this wine taste like?

Light	Bold
Smooth	Tannic
Dry	Sweet
Soft	Acidic

- Cherry, strawberry, red...
  586 mentions of red fruit notes
- Oak, vanilla, chocolate
  190 mentions of oaky notes
- Blackberry, plum, jam
  165 mentions of black fruit notes
- Leather, earthy, smoke
  124 mentions of earthy notes
- Pepper, cinnamon, white...
  102 mentions of spices notes
- Cheese, campfire, cream
  20 mentions of yeasty notes



El Sistema Reserva

- 4-Tiered system to denote aging practices
- Joven: No minimum aging requirement
- Crianza: 1 year in oak barrel, 1 year in bottle
- Reserva: 1 year in oak barrel, 2 years in bottle
- Gran Reserva: 2 years in oak barrel, 3 years in bottle





Tempranillo

- Climate: Semi-continental
- Soil: Diorite, clay, granite
- Southernmost Cru Beaujolais
- The “odd man out” in terms of terroir
- Situated around Mont Brouilly, a large hill
- Much milder winters, phenomenal sun exposure, “jammier wine”
- One of the fuller-bodied Crus Beaujolais







Wine No. 3 - Overview

: El Coto Rioja Crianza

: Tempranillo

: 2020

: Rioja Alavesa

: Spain



Slido – Wine 3

Join the Slido with the link or QR code to share your tasting notes!

https://app.sli.do/event/35sPJ2JeXX2JSP9QsMP6HT #2665522

Wine No. 3 - Specifics

: Price: 18,95$

: Sugar: 2,1 g/L

: Alcohol: 13,5%

: Roast chicken, beef burger, cheddar

: Black cherry, plum, clove, vanilla



https://www.saq.com/fr/70540

Wine No. 3 - Vivino

What does this wine taste like?

Light	Bold
Smooth	Tannic
Dry	Sweet
Soft	Acidic

- Oak, vanilla, tobacco
  2048 mentions of oaky notes
- Cherry, red fruit, stra...
  1221 mentions of red fruit notes
- Blackberry, plum, black...
  628 mentions of black fruit notes
- Leather, earthy, smoke
  599 mentions of earthy notes
- Pepper, cinnamon, licor...
  261 mentions of spices notes



French vs. American Oak

- French and American oak barrels provide different flavour and aroma compounds to the wine during aging
- French oak provides much subtler tannin and flavour; with subtle vanilla and baking spice
- American oak cuts through more strongly flavoured grapes and adds much more overt vanilla and characteristically, coconut





Wine No. 4 - Overview

: Bordon Rioja Reserva

: Tempranillo

: 2018

: Rioja Alta

: Spain



Slido – Wine 4 **Different Slido Link

Join the Slido with the link or QR code to share your tasting notes!

https://app.sli.do/event/dYeWg7HiC96RFDFtBg5ZQL #2521540

Wine No. 4 - Specifics

: Price: 24,20$

: Sugar: 1,8 g/L

: Alcohol: 14%

: Grilled lamb, steak with chimichurri

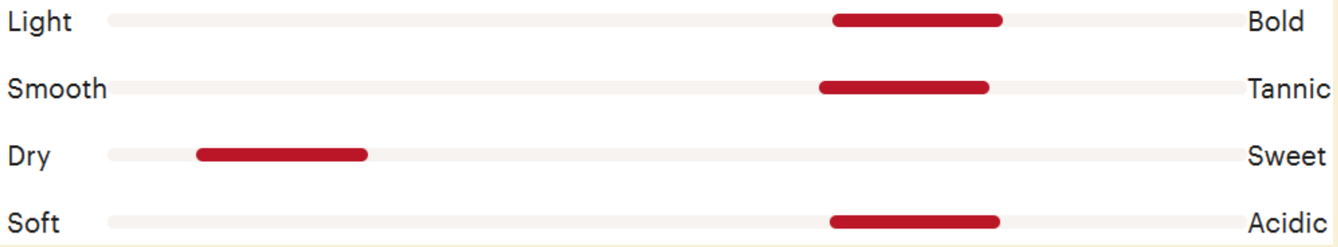
: Dried cherry, tobacco, vanilla, clove, plum



https://www.saq.com/fr/12560620

Wine No. 4 - Vivino

What does this wine taste like?



- Oak, vanilla, tobacco
  432 mentions of oaky notes
- Leather, earthy, smoke
  183 mentions of earthy notes
- Cherry, red fruit, rasp...
  150 mentions of red fruit notes
- Plum, blackberry, dark ...
  123 mentions of black fruit notes
- Pepper, licorice, savor...
  48 mentions of spices notes
- Prune, fig, dried fruit
  15 mentions of dried fruit notes



Questions? Come see us!

- Looking for more Rioja recommendations?
  - Something fresh and zippy? Try Sierra de Tolono Blanco (25,90$)
  - Something elegant and oaky? Try Beronia Rioja Gran Reserva (37,75$)

Let us know what you think!





Join us at our upcoming events:

Feb. 4. Paint & Sip

Dec. 3. Wine 102

MWS
Est. 2019

Thank You!

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