MILETO · BODEGAS ALVIA · SPAIN

Tempranillo Joven, 2024

D.O.Ca. Rioja, Ventosa, La Rioja, Rioja Alta





COLOUR	GRAPES	ALCOHOL	VINTAGE · VOLUME
Red	Tempranillo	14%	2024 · 750 ml

STILL, MEDIUM-BODIED

Tasting notes

Appearance: Intense blackcurrant red with youthful purple reflections. Nose: Aromas of red fruit, strawberry, raspberry and liquorice. Palate: Fresh, smooth and approachable, with expressive fruit and moderate tannins. Finish: A clean, medium finish with lingering red fruit and liquorice.

About the wine

A young Rioja Alta Tempranillo from Bodegas Alvia's Mileto line, bottled without barrel ageing to keep its fresh fruit. Alvia, in Ventosa on the Camino de Santiago, was set up to rescue Rioja's old vineyards. Tempranillo takes its name from 'temprano', Spanish for early, as it ripens earlier than many Spanish reds.

Winemaking

MATURATION	Unoaked and retained in tank to preserve its youthful fruit character.

Cellar and service

SERVE AT	14–16 °C
AGEING POTENTIAL	Best enjoyed young.
FOOD PAIRING	Tapas, jamón, cured meats, sausages, grilled chicken or pork, tomato-based pasta, pizza and semi-hard cheeses.

Say it: Bodegas Alvia: bo-DEH-gahs AHL-vyah; Tempranillo: tem-prah-NEE-yo; Joven: HO-ven

MILETO · BODEGAS ALVIA · SPAIN

Crianza Tempranillo Rioja, 2020

D.O.Ca. Rioja, Ventosa, La Rioja, Rioja Alta





COLOUR	GRAPES	ALCOHOL	VINTAGE · VOLUME
Red	Tempranillo, Grenache/Garnacha, Carignan/Cariñena	13.5%	2020 · 1.5 L

STILL, MEDIUM-BODIED

Tasting notes

Appearance: Intense cherry red with garnet reflections. Nose: Ripe cherry and strawberry, layered with liquorice, spice and oak. Palate: Rounded and balanced, with smooth tannins, ripe fruit and spice. Finish: A long finish with lingering red fruit, liquorice and oak.

About the wine

The Mileto Crianza in magnum, from Bodegas Alvia in Ventosa, Rioja Alta. By Rioja rules it is aged for at least two years, including a minimum of one year in oak barrels. Alvia's winery stands on the Camino de Santiago, and the larger bottle lets the wine develop more slowly than a standard 75cl.

Winemaking

MATURATION	Stainless-steel tanks, followed by French and American oak barrels.

Cellar and service

SERVE AT	16–18 °C
AGEING POTENTIAL	12 - 14 years
FOOD PAIRING	Steak, lamb chops, roast pork, jamón, sausages, meat-based pasta and semi-hard cheeses.

Say it: Bodegas Alvia: bo-DEH-gahs AHL-vyah; Rioja: ree-OH-hah; Tempranillo: tem-prah-NEE-yo; Crianza: kree-AHN-thah

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MILETO · BODEGAS ALVIA · SPAIN

Tempranillo Crianza, 2022

D.O.Ca. Rioja, Ventosa, La Rioja, Rioja Alta





COLOUR	GRAPES	ALCOHOL	VINTAGE · VOLUME
Red	Tempranillo, Grenache/Garnacha, Carignan/Cariñena	14%	2022 · 750 ml

STILL, MEDIUM-BODIED

Tasting notes

Appearance: Intense cherry red with garnet reflections. Nose: Cherry, strawberry and liquorice, layered with spice and oak. Palate: Rounded and structured, with moderate tannins and balanced acidity. Finish: A long finish with lingering red fruit, liquorice and oak.

About the wine

Mileto is Bodegas Alvia's classic Rioja line from Ventosa in Rioja Alta. As a Crianza, it must age at least two years before release, with a minimum of one year in oak barrels. Rioja was Spain's first wine region to gain Qualified Designation of Origin (DOCa) status, in 1991.

Winemaking

MATURATION	Stabilised in stainless steel, then matured for at least 12 months in oak barrels.

Cellar and service

SERVE AT	16–18 °C
AGEING POTENTIAL	Until 2030
FOOD PAIRING	Grilled beef, lamb chops, roast pork, sausages, jamón, meat-based pasta and semi-hard cheeses.

Say it: Bodegas Alvia: bo-DEH-gahs AHL-vyah; Tempranillo: tem-prah-NEE-yo; Crianza: kree-AHN-thah

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LIVIUS · BODEGAS ALVIA · SPAIN

Tempranillo Reserva, Rioja, 2011

D.O.Ca. Rioja, Ventosa, La Rioja, Rioja Alta





COLOUR	GRAPES	ALCOHOL	VINTAGE · VOLUME
Red	Tempranillo	14.5%	2011 · 750 ml

STILL, MEDIUM-BODIED

Tasting notes

Appearance: Deep cherry red with garnet tones; may bring subtle brick-coloured edges. Nose: Complex aromas of black cherry and ripe red fruit, layered with violet, liquorice, spice, leather and toasted oak. Palate: Full-bodied, powerful and structured, with vibrant acidity, firm yet developed tannins, and flavours of cherry, pomegranate, spice, leather and caramel. Finish: A long, intense finish with lingering dark chocolate, liquorice, spice, mineral and oak notes.

About the wine

From Tempranillo vines over a century old in Rioja Alta: six days of cold maceration, fermentation at 22°C in steel, manual pressing and malolactic fermentation in barrel, then ageing in French, American and Hungarian oak. Alvia made agreements with growers to save these 80–103-year-old vines from being uprooted.

Winemaking

MATURATION	Matured for approximately 18 months in oak, then followed by further refinement in bottle.

Cellar and service

SERVE AT	17–18 °C
AGEING POTENTIAL	Until 2030
FOOD PAIRING	Grilled beef, steak, rack of lamb, roasted meats, game, jamón and cured meats, hard or mature cheeses.

Say it: Bodegas Alvia: bo-DEH-gahs AHL-vyah; Rioja: ree-OH-hah; Tempranillo: tem-prah-NEE-yo; Reserva: reh-SER-vah

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LIVIUS · BODEGAS ALVIA · SPAIN

Blanco Reserva, Rioja, 2018

D.O.Ca. Rioja, Ventosa, La Rioja, Rioja Alta





COLOUR	GRAPES	ALCOHOL	VINTAGE · VOLUME
White	Macabeo/Viura, Malvasia	13%	2018 · 750 ml

STILL

Tasting notes

Appearance: Bright, intense golden yellow; may show deeper golden reflections. Nose: White flowers, chamomile, citrus, peach and apricot, followed by honey, toasted nuts, subtle vanilla and elegant oak. Palate: Full, rounded, silky and structured, with ripe fruit balanced by lively acidity, a creamy texture and well-integrated oak. Finish: A long, intense finish with lingering honey, toasted nuts, gentle smoke and mineral notes.

About the wine

Viura and Malvasía from Bodegas Alvia's century-old vineyards in Rioja Alta are hand-picked and fermented in oak barrels, then aged in French, American and Hungarian oak. As a white Rioja Reserva it must age at least two years, six months of them in barrel. The winery sits in Ventosa, on the Camino de Santiago pilgrim route.

Winemaking

MATURATION	· Fermented and matured in oak for a total of 12 months · part of the maturation is carried out on fine lees with bâtonnage to build volume and creamy texture.

Cellar and service

SERVE AT	10–12 °C
AGEING POTENTIAL	10 - 15 years
FOOD PAIRING	Grilled oily fish, cod, lobster, scallops, seafood in cream sauce, chicken, pork, creamy pasta and moderately aged cheeses,

Say it: Bodegas Alvia: bo-DEH-gahs AHL-vyah; Rioja: ree-OH-hah; Reserva: reh-SER-vah