

2011 Olivier Riviere Ganko

The 2011 Ganko, on the other hand, is hitting on all cylinders. An unusual blend of 50- to 70-year-old Garnacha with 30% Mazuelo where the whole clusters were fermented with a short, cold soak and three weeks of maceration with daily pigeage and pumping over. The wine matured for 18 months in 1,000-liter foudres and 500- and 600-liter demi-muids and rested for a couple of months before bottling. Its nose is an explosion of red fruits, ripe peach and violets, and malt coming through as an extremely aromatic effort. If the nose is intoxicating (malt whisky?) the palate is broad and juicy, offering a complexity of flavors unusual in Rioja, with enough acidity and fine tannins to develop more complexity in bottle. Only 4,000 bottles of this beauty were produced. Drink 2014-2019.

Frenchman Olivier Riviere is a breath of fresh air for Rioja...

- Luis Gutierrez (December, 2013)

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2012 Olivier Riviere Rayos Uva

The 2010 Rayos Uva is extremely young and I'm afraid it might be suffering from recent bottling. It's a blend of destemmed 50% Graciano, 40% Tempranillo and 10% full cluster Garnacha aged for nine months in contact with their lees, part in foudre, part in concrete vats and part in stainless steel vats. Even then, it offers an array of black fruit aromas with notes of licorice, tree bark and spices. The palate shows much better, with intense flavors of violets and ripe fruits, good acidity, persistence and length. An original, aromatic, modern Rioja that should show better with some more time. 50,000 bottles were produced. Drink 2014-2016.

Frenchman Olivier Riviere is a breath of fresh air for Rioja and other regions where he works, such as Navarra and Arlanza. He arrived in Spain to work for Telmo Rodriguez and his own project started...

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2012 Olivier Riviere Jequitiba

The 2010 Jequitiba is a blend of old-vine Viura with 10% Malvasia and 5% Garnacha Blanca fermented with their own yeast and aged for nine months in used demi-muids of 500 and 600 liters. It has some original aromas of green apples, dried flowers, hay and straw and a hint of minerality (saline) with the wood very well-integrated into the wine and almost imperceptible, adding just some spiciness to it. The medium-bodied palate is delineated and pure, revealing a fresh and pleasant white with enough acidity to evolve for a few years in bottle. Drink 2014-2017.

Frenchman Olivier Riviere is a breath of fresh air for Rioja and other regions where he works, such as Navarra and Arlanza. He arrived in Spain to work for Telmo Rodriguez and his own project started in 2006. Although he had no winery and no vineyards, he managed to produce 6,000 ...

- Luis Gutierrez (December, 2013)

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2011 Artuke Bodegas Y Vinedos K4

The 2011 K4 is much more gentle than the Finca de los Locos, and shows the intensity and balance of the old vines. It's also sourced from a single vineyard where the Tempranillo is balanced with 25% Graciano located in Abalos at 660 meters altitude on argilo-calcareous soils which was planted in 1950. The grapes are destemmed by hand (only 900 bottles were produced), fermented in a small vat and aged for 10-14 months in new and second use 500 and 600 liter oak barrels. They have managed to also extract the perfume and the soft tannins; black berries, dark plums, flowers (violets, even jasmine) and some spicy notes come back in a medium to full-bodied palate, with silky tannins, good acidity and balance. Quite powerful, but keeping the elegance. Drink 2014-2019.

Artuke is the contraction of the names of Arturo and Kike (nickname for En...

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2011 Olivier Riviere Vinas del Cadastro

The 2011 Vinas del Cadastro is the “village” wine from Covarrubias, a blend of grapes from different old-vine plots across the village, planted with Tempranillo and some 5% Garnacha on gravel soils. 50% of the grapes fermented with the full clusters, all of them with indigenous yeasts in small vats. It is very perfumed, with floral aromas and notes of red and blue fruits, quite fresh for a vintage like 2011, immediately appealing and open. The flavors are reminiscent of the notes found in the nose, blueberries, Morello cherries, plums, and hints of violets and plenty of tannins in a thick, lush, velvety texture, but it could do with a little more acidity. All-in-all, it’s an impressive, ripe and showy Arlanza. 5,000 bottles were produced. If the price is right it represents very good value for the quality it delivers. Drink 2014-2018.

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- Luis Gutierrez (August, 2014)