

Rioja: A Little Respect, Please!



Lopez de Heredia Vina Bosconia Reserva Rioja

López de Heredia ages this Rioja for five years in barrel before bottling, so you can enjoy it right away or store it for several years. Earthy and full with real savory depth, it's the kind of wine you pour alongside a roast and let the evening take care of itself.



Hermanos Pecina Cosecha Rioja

From one of traditional Rioja's most respected families, this unoaked Tempranillo skips the barrel entirely...what you get is pure, bright fruit without the weight of wood. Pull it slightly cool alongside a charcuterie spread or a simple weeknight pasta.



Marques de Riscal "Arienzo" Crianza Rioja

Seventeen months in American oak gives this 100% Tempranillo a warm, easy weight without getting too heavy. It's a bottle you reach for when you want something reliable and genuinely good with lamb or chicken for a casual dinner with friends.



Carlos Serre Reserva Rioja

A single-estate Reserva from Haro blending Tempranillo, Graciano, and Mazuelo, it's aged two years in oak before another year in bottle. Smooth and well-rounded with a fresh finish, it's a reliable, food-friendly red that works well with lamb, stews, or a proper cheese board.



Sierra de Tolona Blanco Rioja

White Rioja doesn't get nearly enough attention, and Sandra Bravo's old-vine Viura is a good argument for why it should. Fermented in stainless steel, it stays bright and fresh, making it a perfect companion for grilled fish or on its own on a warm evening.



Ostatu Blanco Rioja

A blend of Viura and Malvasia from organically farmed vines — some planted in the 1930s — this has more texture and substance than you'd expect from a white at this price. The result is the kind of white you reach for with roasted chicken, shellfish, or anything with a rich sauce.

