

## Generic

These are first or second-year wines that retain their primary characteristics of being fresh and fruity. This category may also include other wines which, even if they have undergone an ageing process, are not certified by the Control Board.



## Crianza

These wines are ones that have reached at least their third year and remained in oak barrels for at least one year. For white and rosé wines the minimum ageing period in barrels is 6 months, with a minimum period in the cellar of 18 months.



## Reserva

These are wines that have aged in oak barrels and bottles for a total period of 36 months, with a minimum of 12 months ageing in oak barrels followed and complemented by a minimum of 6 months ageing in the bottle. In white wines and rosé the ageing period is 2 years, of which at least 6 months must be in the barrel.



## Gran Reserva

These are wines that have aged in oak barrels and bottles for at least 60 months, with a minimum duration of ageing in oak barrels of 2 years followed and complemented by a minimum of 2 years in the bottle. For white wines and rosé, the ageing period is 4 years, of which at least 6 months must be in the barrel.



## Viñedo Singular



The vineyard must be at least 35 years old and the maximum production allowed is 5,000 kilos per hectare for red grapes and 6,922 kilos per hectare for white grapes and with a 65% grape to wine ratio. It must come from a balanced vineyard with a limited vigour. The harvesting must be carried out

manually and in an environmentally friendly manner and its uniqueness must be recognised by the Ministry of Agriculture, Fisheries and Food. They bear a specific guarantee document. The wines made will undergo a double qualitative evaluation, and the second one has to be classed as "Excellent".

## Vino de Municipio



Grapes coming from the said "municipality" and which have been produced, grown and bottled within its geographical area. An exception is allowed of including up to 15% of the volume of grapes from neighbouring municipalities, in which case they have to prove a long-standing link with the said vineyard of at least 10 years. The label must bear the words

"Vino de" together with the name of the municipality. The name of the municipality is displayed on the label with characters which are equivalent to or smaller than those used to represent the name of the Rioja Designation. Their documents contain a specific coding. The Board will check the geographical traceability of the product.

## Vino de Zona



Grapes from the "area", with the exception of the possibility of incorporating up to 15% of the volume of grapes from neighbouring areas under the same conditions as those described for *vinos de municipio*. The name of the area is displayed on the label with

characters which are equivalent to or smaller than those used to display the name of the Rioja Designation. Their documents contain a specific coding. The Board will check the geographical traceability of the product, as it does with the *Vino de Municipio*.

## Quality Sparkling Wines

The production of quality sparkling wines using the "Traditional Method" is allowed for all the grape varieties authorised by the Designation, including obtaining rosé and white wines. The label must include "Traditional Method" and the type of dry sparkling wine: *Brut*, *Extra Brut* or *Brut Nature*. They bear a specific guarantee document.

### Generic

The minimum period required in one place for the second fermentation is 15 months.



### Reserva

24 months in the Reserva category.



### Gran Añada

36 months in the Gran Añada category.

