



# OLIVIER RIVIÈRE

## Rayos Uva Rioja

With just shy of twenty hectares of vineyards that are rented, farmed or owned outright in Rioja Alta, Rioja Baja, Rioja Alavesa and Arlanza, and splitting his time between his own wines and those of Bodegas Lacus, it would be a gross understatement to say that Olivier Rivière is a busy man. Originally lured to Spain in 2004 by Telmo Rodriguez to convert his vineyards to biodynamics, Olivier came to appreciate the rich history of Rioja, and the diversity of its soils and grape varieties. In 2006 he started his own project and owing to the high cost of land in Rioja he traded his farming abilities for access to grapes from the best sites he could find. In 2009 he joined Luis Arnedo at Bodegas Lacus and found a more permanent home for his growing portfolio of wines.

### ORIGIN

*Spain*

### APPELLATION

*Rioja*

### SOIL

*Alluvial sand, gravel*

### AGE OF VINES

*25-75*

### ELEVATION

*350 meters*

### VARIETIES

*Tempranillo, Graciano, Garnacha (sometimes)*

### FARMING

*Biodynamic*

### FERMENTATION

*Hand harvested, natural yeast, semi-carbonic fermentation in tank*

### AGING

*Aged 10-12 months in tank and foudre*

Olivier, as you might guess, is not Spanish but French. We was born and raised in Cognac, studied enology (with an emphasis on biodynamic farming practices) in Bordeaux and gained practical experience there and in Burgundy. The list of estates where he has worked is impressive by anyone's standards from the most dedicated fans of natural wines (Elian da Ros) to ultra-traditionalists (Domaine Leroy.) When his plans to set up a domaine in Fitou fell through, Olivier decided to spend a few years consulting in Spain, and he's never left.

Coming from France, Olivier has an innate sense of terroir. Unlike most of his peers in Rioja, he bases his cuvées not on political boundaries or the length of barrel aging but on terroir. He believes in a quality hierarchy inspired by Burgundy with generic appellation and Village wines at the base and Premier and Grand Cru wines at the top. Rayos Uva is as pure and vibrant as Rioja can be. Made from Tempranillo, Graciano and Garnacha (in some vintages) and sourced from the sandy, gravelly and alluvial soils of Rioja Baja, it is fermented whole berry by indigenous yeasts in tank and aged for about 9 months in stainless steel, foudre and cement tanks. Olivier purchases these grapes from Bodegas Lacus, where he oversees the winemaking. According to Olivier, this would be his "Bourgogne Rouge."

### ACCOLADES

90 – 2012 Rayos Uva – Wine Advocate



ERIC SOLOMON  
SELECTIONS