

Rioja regulations (updated 2024)

New categories:

VINO DE ZONA
VINO DE PUEBLO
VIÑEDO SINGULAR

VINO DE ZONA:

Wineries are allowed to use the zone of origin on the label

Rioja Alta
Rioja Alavesa
Rioja Oriental

If it is on the label, all of the grapes need to come from the named zona (Rioja Alta, Rioja Alavesa or Rioja Oriental) and all the elaboration, ageing and bottling, needs to be done in the Zona.

There is an exception for those producers that own vineyard on the border between the zones, so on this case 15% of the grapes can come from a different Zona than the one which is stated on the label.

VINO DE PUEBLO

Wineries can use the name of one of the 144 villages on Rioja and named on the label.

eg: “VINO DE HARO” or “VINO DE LAGUARDIA”

There are 118 villages in Rioja

18 villages in Alava

8 villages in Navarra

From 2024 the term “**Viñedo en ...**” (vineyard in) will appear on labels of wines made exclusively from vineyards in a particular village.

Eg. A wine that comes from a vineyard in Haro can now include Viñedo en Haro on its label alongside the Vino de Pueblo designation.

This addresses a problem where under existing rules the vineyard and winery had to be in the same municipality. Some producers had vineyards in different villages and were therefore excluded from including the village name on the label.

VIÑEDO SINGULAR

Single vineyard which is special for a different terroir, different characteristics that made it singular.

There are some requirements:

Minimum age of vines need to be 35 years old

Grape entirely from the stated viñedo singular

Hand harvesting mandatory

Need to demonstrate that the producer has at least 10 years producing wine from this vineyard.

Elaboration, ageing and bottling on the winery.

MAX 5000 kg /ha on reds

Max 6922 kg/ha on whites

RIOJA BLANCO

Now is possible to made a wine 100 % single grape wine with these grapes:

Chardonnay

Verdejo

Sauvignon Blanc

Previously producers can use them, but only in blends and cannot be predominant.

ESPUMOSOS DE RIOJA

15 months ageing on the lees for the basic wines.

Reserva: minimum 24 months on the lees

Gran Añada: minimum 36 months on the lees