

**TIM ATKIN RIOJA 2025 SPECIAL REPORT**

# Tim's 2025 Rioja Classification

## Second Growths

Abel Mendoza  
Arizcuren  
Bodegas Amaren/Luis  
Cañas  
Bodegas Mauro  
Bodegas Proelio/Nivarius  
Cuentaviñas  
Exopto

Finca Allende  
Gómez Cruzado  
Hermanos Hernáiz  
Juan Carlos Sancha  
Ostatu  
Roda  
Sierra de Toloño  
Sinodo

Tierra/Creaciones Exeo  
Valenciso  
Viñas Leizaola  
Viñedos El Pacto/  
Pandemonium  
Vinos en Voz Baja

**Wines  
of the  
Year**

## Reds

**VIÑEDO SINGULAR**

2022 Arizcuren Barranco del Prado

*“And yet for most of the very best Riojas, the trend is away from pan-regional blends towards individual villages and sites. The following very good to outstanding producers all make at least one single vineyard or estate wine...Arizcuren”*

*“There are several top producers in Rioja who already source their grapes mostly or exclusively from one municipality, making it possible to understand the differences between them. Good example is Javier Arizcuren in Quel...”*

**95**<sub>/100</sub>
**2022 Arizcuren • Barranco del Prado • Tim Atkin**

Barranco del Prado comes from a cooler, north-facing site at 800 metres that was planted at the end of the 19th century. Fermented with 10% whole clusters, it's a Mediterranean style blend of Garnacha and 3% Calagraño and Tinta de Velasco, with thyme, fennel and wet Stone aromas, granular tannins, vibrant acidity and plum, redcurrant and mulberry fruit. 2026-38

**94**<sub>/100</sub>
**2022 Arizcuren • Solomazuelo • Tim Atkin**

El Arenal and Viñedo de la Cantera, two parcels on the slopes of the Sierra de la Demanda in Quel, supply the raw material for this serious, well-structured Rioja Oriental Mazuelo. Lightly wooded in older barrels, it has lots of colour, black cherry, damson and wild mountain herb flavours and a firm, muscular finish. 2026-36

**94**<sub>/100</sub>
**2023 Arizcuren • Solomazuelo ánfora • Tim Atkin**

Fermented in stainless steel before being racked into clay amphoras to complete malolactic, this is a "natural" style wine that saw no added sulphites. Earthy petrichor aromas add a complex top note to a firm, but intriguing palate of cooked meat, stony reduction, grippy tannins and a core of redcurrant and aromatic herbs. 2026-33

**93**<sub>/100</sub>
**2022 Arizcuren • Sologarnacha • Tim Atkin**

Sologarnacha hails from two parcels in Quel, El Pastor and El Foro, located at 550 and 600 metres, respectively. Wild, intense and wonderfully perfumed, this is a grippy, layered Rioja Oriental red that partners aromas of rosemary, oregano and pine with a palate of bramble, fig and black olive. 2026-30

**93**<sub>/100</sub>
**2022 Arizcuren • Apunte 9 Rosado • Tim Atkin**

One of the Rioja Oriental's more ambitious rosés, this blend of Garnacha and 30% Mazuelo was macerated on skins for 24 hours before fermentation in older oak. Bronze pink in colour, it has kitchen spice, strawberry and watermelon flavours, a nip of savoury tannin and refreshing, supporting acidity. 2025-28

**2023 Arizcuren • Monte Gatún • Tim Atkin**

**91**<sub>/100</sub>

Monte Gatún is the entry-point red from this exciting Rioja Oriental bodega, made with grapes from various parcels in Quel. Marrying Tempranillo, 25% Garnacha and 20% Mazuelo, it's a very lightly wooded blend that has a 60% concrete component. Spicy and perfumed, with notes of garrigue and tapenade, dark berry fruit and a firm finish. 2026-32

**2023 Arizcuren • Monte Gatún Blanco • Tim Atkin**

**91**<sub>/100</sub>

The Cabeza Somero vineyard in Quel, situated at 600 metres, is the source of this pure Viura from architect-cum-winemaker, Javier Arizcuren. Lees-aged in French wood, it has aromas of thyme and jasmine, a textured palate of pear, citrus and clementine and good palate weight. 2025-27