

IL-QATRA

May 2026 Session Report

Session Theme: Rioja

Date: 26.05.2026

Location: Capua rooftop

Menu:

- Smoked salmon and prawn terrine with a lemon remoulade garnished with caviar
- Pork fillet mignon with glazed pork belly, mushroom & root vegetable pulled pork etupee, topped with parmesan and served with dauphinoise potatoes & Maderia jus
- Maltese & continental cheese platter, with grissini & petit salad

Food Scoring: 6.7/10

		House	Wine	Region	Country	Vintage	Voting Out of 20	RRP	Importer	Consumption
Appt	White	Bodegas Izadi	Selecion	Rioja	Spain	2021	75.3%	€18.99	kontrada	9
A	Red	Macan		Rioja	Spain	2018	77.1%	€75.00	Philippe Martinet	5
B	Red	Marques de Riscal	Rioja Gran Reserva	Rioja	Spain	2019	75.7%	€37.00	Farsons	4
C	Red	Bodegas Roda	Roda	Rioja	Spain	2021	77.1%	€47.52	Farsons	4
D	Red	Lopez de Heredia	Vina Tondonia Reserva	Rioja	Spain	2012	74.3%	€37.80	Philippe Martinet	4
				Average				€43.26	Average /member	1.13

Wine: Bodega Izadi – Selecion Blanco	Region: Rioja
Vintage: 2021	Varietal: Viura (Macabeo) with small additions of Malvasía and Garnacha Blanca
Alcohol Content: 13.5%	Price: €18.99

Description

Bodegas Izadi Selección Blanco is a polished, modern Rioja white that balances freshness, precision, and subtle oak influence. Sourced from selected Rioja vineyards, the blend typically centers on Viura with small contributions from Malvasía and Garnacha Blanca, chosen for aromatics and texture. Grapes are harvested at optimal ripeness, gently pressed, and fermented with controlled temperatures; some parcels see short lees contact or careful oak aging to add complexity without masking varietal purity. The result is an approachable yet refined white with bright acidity, layered fruit, and saline-mineral lift, suited to both casual drinking and food pairing.

Tasting Notes:

Appearance: pale straw with green highlights. Nose: fragrant and inviting — white peach, pear, and ripe apple open first, followed by citrus blossom, lemon zest, and subtle tropical hints; faint pastry and almond notes from partial lees/oak contact. Palate: medium-bodied with lively acidity and a silky mid-palate; crisp orchard fruit is joined by citrus pith, wet-stone minerality, and a touch of honeyed creaminess. Gentle phenolic grip gives structure while oak influence remains supportive, offering vanilla spice and toasted almond. Finish is clean, slightly saline, and persistent. Drink now–2026. Pairs with seafood, roasted chicken, soft cheeses, or light tapas.



IL-QATRA

Wine: Macan	Region: Rioja
Vintage: 2018	Varietal: Tempranillo
Alcohol Content: 14.5%	Price: €75.00
Description Macán is a collaboration between Bodegas Muga and the Vega Sicilia team, producing a high-end Rioja that aims for finesse, purity, and longevity. The 2018 bottling showcases meticulous vineyard selection and a restrained winemaking approach that highlights Tempranillo's aromatic complexity and textural grace. This vintage balances ripe fruit concentration with precise acidity and integrated oak aging, resulting in a wine that reads both modern and rooted in tradition. It's built for mid-term cellaring but offers enjoyable complexity early on, exemplifying Rioja's capacity for elegance, terroir expression, and structured aging potential.	
Tasting Notes Color: deep ruby with subtle garnet edges. 14se: layered and sophisticated — dark cherry, ripe plum, and wild blackberry framed by aromatic tobacco, cedar, and a hint of smoked vanilla; secondary notes of summer herbs and cured leather. Palate: medium-plus body with fine-grained, chalky tannins and vibrant acidity that lifts the fruit; concentrated core of black fruit and dark cherry complements savory undertones of graphite, dried herbs and gentle spice. The oak is beautifully integrated, adding complexity without dominance. Finish is long and mineral-tinged. Drink 2024–2035. Pairs with roast beef, game birds, or aged cheeses.	



Wine: Marques de Riscal – Gran Reserva	Region: Rioja
Vintage: 2019	Varietal: Tempranillo
Alcohol Content: 14.5%	Price: €37.00
Description Marqués de Riscal's Gran Reserva tradition blends classic Rioja aging protocol with modern cellar techniques. The 2019 Gran Reserva reflects careful selection and extended bottle-worthy maturation potential — Tempranillo-led, with supporting varieties as per house style, aged in oak and bottle to achieve tertiary complexity. This release aims to show balanced integration of fruit, oak, and savory development while remaining approachable for those who appreciate aged Rioja nuances. It is structured for graceful evolution in bottle and is suitable for special-occasion pairings or extended cellaring for deeper tertiary expression	
Tasting Notes Color: medium garnet with russet highlights. Nose: classic tertiary aromas alongside red and black fruit — stewed cherry, dried plum, leather, cedar chest, tobacco smoke, and cured tobacco; a whisper of balsamic and dried orange peel. Palate: medium-bodied with refined, polished tannins and a rounded mouthfeel from oak maturation; bright acidity keeps the profile lively as savory notes of smoked paprika, roasted herbs, and earthy mushroom emerge. Fruit has softened into nuanced dried-cherry and fig tones. Finish is persistent, with lingering spice and cedar. Drink 2026–2040. Excellent with slow-braised beef, Iberico ham, or mushroom risotto.	



IL-QATRA

Wine: Bodega Roda – Roda I	Region: Rioja
Vintage: 2021	Varietal: Tempranillo
Alcohol Content: 14.0%	Price: €47.52
Description Bodegas Roda’s Roda (often simply “Roda”) is a contemporary benchmark for Rioja, emphasizing vineyard expression, minimal intervention, and careful oak integration. The 2021 vintage presents an elegant, fruit-focused Tempranillo (and small additions) built for immediacy and short- to medium-term aging. Winemaking favors native yeast fermentation and selective use of French oak to preserve aromatics and texture. The result is a refined Rioja with lively red and black fruit, textbook structure, and a polished finish that suits both everyday enjoyment and moderate cellaring. Tasting Notes Color: bright ruby with youthful clarity. Nose: enticing red-fruit drive — ripe strawberry, cherry, and red plum, accented by floral (rose petal) and a touch of orange zest; subtle spice and toasty oak in the background. Palate: medium-bodied, silky tannins and brisk acidity create an energetic, balanced profile; fresh red-berry flavors lead with a mid-palate of sweet spice, light cedar, and mineral notes. The finish is clean, focused, and refreshing with a saline whisper. Drink now–2028. Food-friendly: grilled vegetables, roast pork, tapas, or mild cheeses.	



Wine: Lopez de Heredia – Vina Tondonia Reseva	Region: Rioja
Vintage: 2012	Varietal: Tempranillo / Garnacha and Graciano
Alcohol Content: 13%	Price: €37.80

Description

López de Heredia’s Viña Tondonia Reserva is a quintessential traditional Rioja, made in one of the region’s most venerable houses. The 2012 Reserva displays the winery’s slow, classical approach: extended aging in old oak barrels and bottle maturation that produce pronounced tertiary complexity while maintaining balance. This wine typifies aged Rioja character — developed aromatics, savory depth, and subtle fruit remnants woven with leather, cedar, and earth. It rewards patience and is aimed at enthusiasts of historical Rioja style who appreciate elegance, nuance, and cellar-worthy longevity.

Tasting Notes

Color: brick-tinged ruby with pronounced amber rim. Nose: deeply developed and complex — dried red cherry, orange peel, leather, cured tobacco, cedar, and forest floor; secondary notes of almond, marzipan, and sweet spice. Palate: medium-bodied with supple, velvety tannins and balanced acidity that keeps the wine lively; tertiary flavors dominate — dried fruit, savory herb, tobacco, and subtle balsamic and nutty nuances. Oak is well integrated, offering cedar and vanilla whispers. Finish is long, gracefully oxidative, and savoury. Drink now–2030+. Ideal with slow-roasted lamb, aged Manchego, or rich pâtés.



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