



JORGE ORDOÑEZ
SELECTIONS

VILLOTA

LASERNA · LAGUARDIA · RIOJA ALAVESA

An aerial photograph of a vineyard with rows of green grapevines planted in a grid pattern on a hillside. The soil between the rows is a rich, dark brown color. In the background, a prominent, layered cliff face rises, showing distinct horizontal geological strata. The overall scene is bathed in warm, golden light, suggesting late afternoon or early morning. The text "Elegance and balance from one unique estate" is overlaid in a white, serif font, centered in the upper half of the image.

Elegance
and balance
from one
unique estate

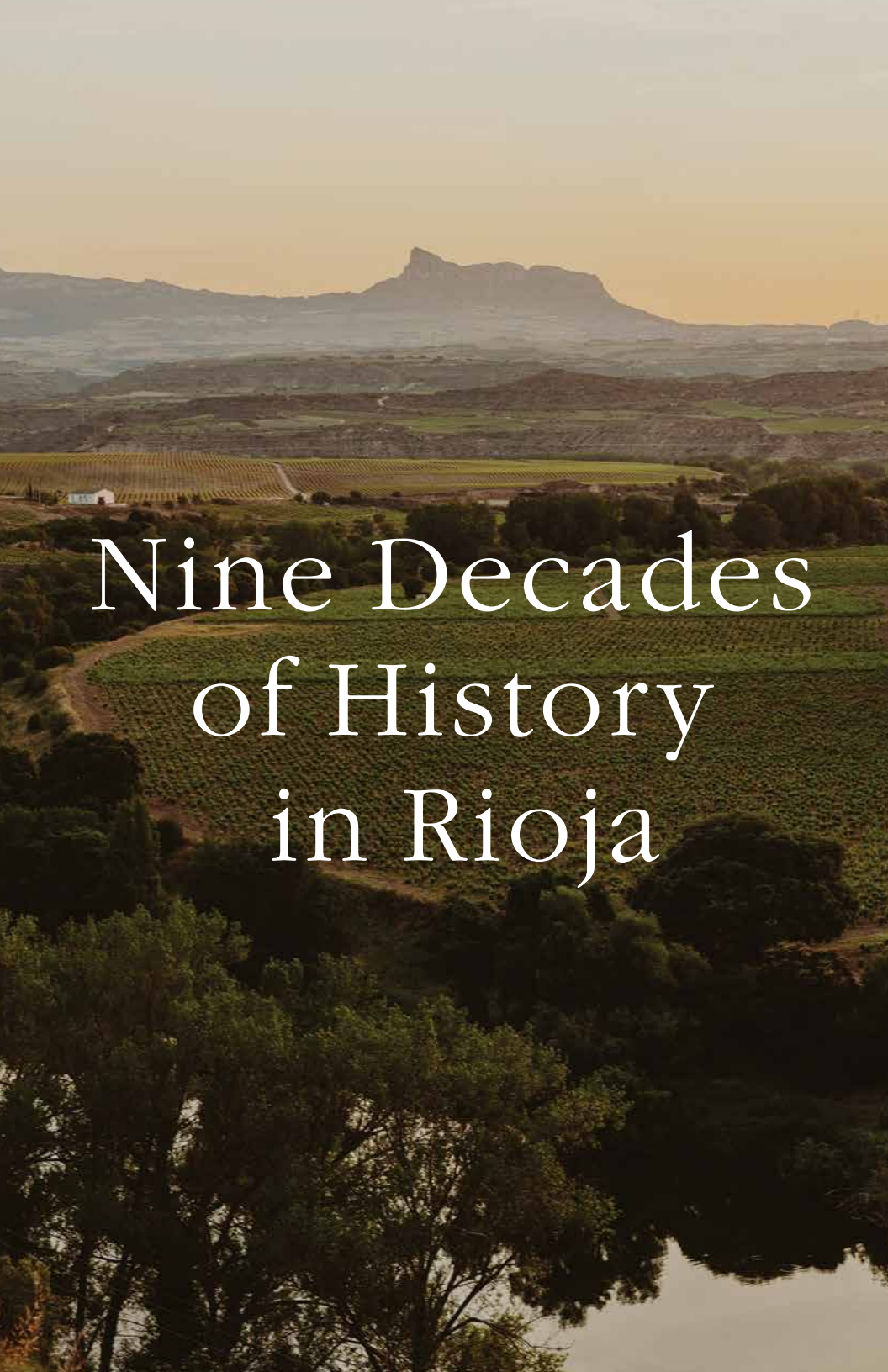
Villota is born from the passion and dedication of the Pérez Villota family, established four generations ago on the San Rafael Estate, on the meander of the Ebro River as it flows through the village of Laserna in Rioja Alavesa.







We have inherited the family history of four generations of vigneron and agricultural engineers, traditionally suppliers of grapes of Contino, which we co-founded decades ago. Today, we produce wines of character and tipicity from our family's vines – wines that express the character of our land.



Nine Decades of History in Rioja

1930

Ricardo Pérez Pérez returns from Chile to his native Rioja and settles on the San Rafael estate, located on a meander of the Ebro River in the village of Laserna in Rioja Alavesa.

1940's-50's

Ricardo's son, Ricardo Pérez Calvert, agricultural engineer by trade, begins recovering the ancient vines on the family estate, and begins producing wine for his own personal consumption.

1958-1973

José Ángel Madrazo (GM of CVNE) asks Ezequiel García, winemaker at CVNE, known as El Brujo or The Sorcerer, which supplier provides CVNE with the best grapes. El Brujo unequivocally tells him "the vineyards in Laserna owned by the Villota family." Following this, El Brujo produces Viña Real Gran Reserva 1958, 62, 64, 68, 70, and 73 – some of the most famous wines in the modern history of Rioja. The majority of the blend of each vintage was sourced from the 100Ha. Villota estate.

1973

To take advantage of the fruit from this special estate Ricardo Pérez Calvert and his son Ricardo Pérez Villota decide to create Rioja's first single estate winery in partnership with CVNE. Viñedos del Contino is born from this historic partnership.

1980s-90's

Contino is consolidated as one of Rioja's top estates under the direction of José Ángel de Madrazo, and later, Ricardo Pérez Villota, with the winemaking direction of Jesus Madrazo

2013

The Pérez Villota family separates from Contino, taking with them their historic 100Ha. estate and founds Viñas del Lentisco – Villota.

Viñas del Lentisco – Villota is one of the most exciting new projects that exists today in Rioja. The project is owned, operated, and founded by Carmen Pérez-Garrigues and her father Ricardo Pérez-Villota, the fourth and third generations respectively of the Pérez-Villota family, a line of growers and vigneron that have been rooted to the San Rafael estate in Laserna, Laguardia, Rioja Alavesa on a meander of the Ebro Rivera since 1930. While their current bodega was founded in 2013, the Villota-Pérez family are one of the most important families in the 20th century history of Rioja.

In 1930, Ricardo Pérez-Pérez, native of Rioja, returned from Chile and settled on the San Rafael estate in Laserna. At the time, the 160 Ha. estate was planted to vitis vinifera but was in considerable disrepair. It was Ricardo's son, Ricardo Pérez-Calvet, an agricultural engineer by trade, who began recovery and resuscitation of the vineyard, and began producing wine for his own personal consumption. The family soon began selling grapes to local producers and quickly became one of the most important qualitative suppliers for Viña Real, CVNE's Rioja Alavesa property.

In the late 1950's, CVNE's general manager, José Ángel Madrazo, began a project with Ezequiel García, CVNE's head winemaker, to identify their top vineyard sites and suppliers for the production of CVNE's top wines. García is arguably the most important winemaker in 20th century Rioja, and is known by the affectionate nick-name El Brujo or The Sorcerer. When Madrazo asked El Brujo who CVNE's top supplier of grapes was, the legendary winemaker responded unequivocally "the vineyards in Laserna owned by the Villota family." It is no mistake that the Viña Real Gran Reservas of the late 50's through early 70's were primarily sourced from the Villota family's estate. Today, these wines are considered to be some of the most legendary wines ever produced in Rioja.

Inspired by the quality of the estate and by the two family's strong commercial relationship, Ricardo Pérez-Calvet and his son Ricardo Pérez-Villota decide enter a 50/50 partnership with CVNE in 1973, and found Rioja's first single estate winery, Viñedos del Contino, on the 160 Ha. of family land that they had cultivated for the previous four decades. The Villota provided viticultural and technical expertise, and CVNE provided a sales and marketing network. Winemaking was lead by Jesus Madrazo, José Angel's son. Contino set into motion one of the most important trends in Rioja – producing wines that were expressive of a single location, and several famous producers, such as Remelluri, shortly followed suit. It wasn't until the founding of Señorío de San Vicente by the Eguren family in 1991, when this concept was taken a step further, by focusing not only on a single contiguous estate, but on the vinification of a single individual cru.

The partnership remained for 40 years, until in 2013, the Pérez-Villota family left the partnership, taking with them 105 Ha. of land (100 of which are planted to vines) of the original estate, leaving Contino with 60 Ha. The family's inspiration is to continue their trajectory as vigneron and to continue and improve the tradition of vinification of honest and transparent wines that communicate the history of one of Rioja's most historic and important vineyard estates. While the family owns significant land, production is small (60,000 bottles as of 2021), and they select the best plots from their estate for their own wines, selling the rest of the production on long term agreements to other local producers.



the land



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FINCA VILLOTA
Meandro de San Rafael
RIOJA ALAVESA

■ TEMPRANILLO

■ TEMPRANILLO Y OTRAS

■ GRACIANO

■ GARNACHA

■ VIURA

■ MAZUELO

■ GARNACHA BLANCA,
VIURA, MALVASÍA,
TEMPRANILLO BLANCO

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Varietal Mosaic

The diverse mosaic of indigenous Rioja varieties area are a representation of Rioja as an appellation and one of the fundamental identities of Villota.

Diversity

Tempranillo, Graciano, Garnacha, and Mazuelo. Viura, Garnacha Blanca, Tempranillo Blanco, and Malvasía.

We are extremely proud of this diversity.







Minimal Intervention

We cultivate without irrigation or chemically synthesized herbicides, fungicides, pesticides, or fertilizers. We rely on a vigorous style of manual viticulture while constantly paying attention to our surroundings and the environment of our estate.

Strict Selection

We select the best fruit from our top parcels for our wines and sell the rest of our fruit on a yearly basis to a portfolio of producer partners.

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Selvanevada
Blanco



Selvanevada



Villota



Viña Gena

The Villota family are a family of vigneron who have cultivated the San Rafael Estate in Laserna, Laguardia, Rioja Alavesa since 1930. Through 1973 the Villota family were CVNE's highest quality grape supplier, and the majority of the legendary Viña Real Gran Reservas from the late 50's through the early 70's

were sourced from the family's estate. In 1973, the family entered a 50/50 partnership with CVNE and founded Viñedos del Contino on the 160 Ha. family estate in Laserna. Contino was Rioja's first single estate wine. In 2013, the family left the partnership, and took with them 100 Ha. of the original family estate and founded Viñas del Lentisco – Villota.

VILLOTA Selvanevada Blanco

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Location	Laserna, a small village located on the Ebro River in the municipality of Laguardia, in the province of Álava. Rioja Alavesa sub-zone.
Vineyard	Finca San Rafael, owned and cultivated by the Villota family since the 1930's. The vineyard is distributed on three terraces that slope gently towards the Ebro River.
Year(s) Planted	1930-1990
Variety	Viura, Garnacha Blanca, Tempranillo Blanco, and Malvasía
Viticulture	Traditional dry-farmed manual viticulture, without the use of systemic herbicides, fungicides, pesticides, or fertilizers. Vines cultivated primarily "en vaso" or goblet style head trained vines.
Yields	1.8 tons per acre (4.5 t/Ha)
Vineyard Area	250 acres (100 Ha.) contiguous estate
Altitude	1115-1380 ft. (340-430 M)
Soils	Primarily calcareous clay with low levels of organic material. The surface of the soil is littered with large pebbles and stones.
Climate	Continental Mediterranean, with a slight Atlantic influence which is moderated by the Sierra de Cantabria. Average annual temperature is 13.8 C (56.8 F) and annual rainfall is around 500 l/m ² .
Harvest	Manual harvest in small 11kg. crates during the last week of September
Winemaking	The grapes are fully destemmed following a rigorous sorting process. The grapes are pressed and after a brief cold settling in stainless steel the must is racked to French oak barrique, where the wine begins fermentation spontaneously. The wine does not go through malolactic fermentation.
Aging	The wine is aged for 6 months in barrique on its fine lees.
Bottling & Production	The wine is bottled in the middle of March following the harvest. Approximate production – 6,000 bottles (500 cases).



Location	Laserna, a small village located on the Ebro River in the municipality of Laguardia, in the province of Álava. Rioja Alavesa sub-zone.
Vineyard	Finca San Rafael, owned and cultivated by the Vilotta family since the 1930's. The vineyard is distributed on three terraces that slope gently towards the Ebro River.
Year(s) Planted	1930-1990
Variety	86% Tempranillo, 6% Graciano, 4% Mazuelo, 2% Garnacha
Viticulture	Traditional dry-farmed manual viticulture, without the use of systemic herbicides, fungicides, pesticides, or fertilizers. Vines cultivated primarily "en vaso" or goblet style head trained vines.
Yields	1.8 tons per acre (4.5 t/Ha)
Vineyard Area	250 acres (100 Ha.) contiguous estate
Altitude	1115-1380 ft. (340-430 M)
Soils	Primarily calcareous clay with low levels of organic material. The surface of the soil is littered with large pebbles and stones.
Climate	Continental Mediterranean, with a slight Atlantic influence which is moderated by the Sierra de Cantabria. Average annual temperature is 13.8 C (56.8 F) and annual rainfall is around 500 l/m2.
Harvest	Manual harvest in small 11kg. crates during the last week of September
Winemaking	The grapes are fully destemmed following a rigorous sorting process. The grapes are pressed and after a brief cold settling in stainless steel the must is racked to French oak barrique, where the wine begins fermentation spontaneously. The wine does not go through malolactic fermentation.
Aging	The wine is aged for 6 months in French oak barrique.
Bottling & Production	The wine is bottled in the middle of March following the harvest. Approximate production - 12,000 bottles (1,000 cases).

VILLOTA Villota

LASERNA · LAGUARDIA · RIOJA ALAVESA



Location	Laserna, a small village located on the Ebro River in the municipality of Laguardia, in the province of Álava. Rioja Alavesa sub-zone.
Vineyard	Finca San Rafael, owned and cultivated by the Villota family since the 1930's. The vineyard is distributed on three terraces that slope gently towards the Ebro River.
Year(s) Planted	1930-1990
Variety	84% Tempranillo, 11% Graciano, 5% Garnacha
Viticulture	Traditional dry-farmed manual viticulture, without the use of systemic herbicides, fungicides, pesticides, or fertilizers. Vines cultivated primarily "en vaso" or goblet style head trained vines.
Yields	1.8 tons per acre (4.5 t/Ha)
Vineyard Area	250 acres (100 Ha.) contiguous estate
Altitude	1115-1380 ft. (340-430 M)
Soils	Primarily calcareous clay with low levels of organic material. The surface of the soil is littered with large pebbles and stones.
Climate	Continental Mediterranean, with a slight Atlantic influence which is moderated by the Sierra de Cantabria. Average annual temperature is 13.8 C (56.8 F) and annual rainfall is around 500 l/m2.
Harvest	Manual harvest in small 11kg. crates during the last week of September
Winemaking	The grapes are fully destemmed following a rigorous sorting process. The different varieties ferment spontaneously separately in stainless steel tanks. The blend is assembled and the wine is racked to French oak barrique where the wine undergoes spontaneous malolactic fermentation.
Aging	The wine is aged in fine grain French oak barrique for 18 months followed by 6 months in concrete vat before bottling.
Bottling & Production	Bottled unfinned and unfiltered. Approximate production – 24,000 bottles (2,000 cases).

VILLOTA Viña Gena Viñedo Singular

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Location	Laserna, a small village located on the Ebro River in the municipality of Laguardia, in the province of Álava. Rioja Alavesa sub-zone.
Vineyard	Finca San Rafael, owned and cultivated by the Villota family since the 1930's. The vineyard is distributed on three terraces that slope gently towards the Ebro River.
Year(s) Planted	1930-1990
Variety	100% Tempranillo
Viticulture	Traditional dry-farmed manual viticulture, without the use of systemic herbicides, fungicides, pesticides, or fertilizers. Vines cultivated primarily "en vaso" or goblet style head trained vines.
Yields	1.8 tons per acre (4.5 t/Ha)
Vineyard Area	250 acres (100 Ha.) contiguous estate
Altitude	1115-1380 ft. (340-430 M)
Soils	Primarily calcareous clay with low levels of organic material. The surface of the soil is littered with large pebbles and stones.
Climate	Continental Mediterranean, with a slight Atlantic influence which is moderated by the Sierra de Cantabria. Average annual temperature is 13.8 C (56.8 F) and annual rainfall is around 500 l/m2.
Harvest	Manual harvest in small 11kg. crates during the last week of September
Winemaking	The grapes are fully destemmed following a rigorous sorting process. The wine ferments spontaneously and macerates in stainless steel before being racked to French barrique for malolactic fermentation, which also begins spontaneously.
Aging	The wine is aged in fine grain French oak barrique for 16 months followed by 6 months in concrete vat before bottling.
Bottling & Production	Bottled unfinned and unfiltered. Approximate production – 7,000 bottles (580 cases).






"In 2004 I return to Rioja Alavesa, to the estate of my grandfather Ricardo Pérez Calvet, where I assume responsibility for the project of growing limited production wines rooted in our family's experience. I continue a family tradition as a grower in one of Rioja's most privileged estates, but with the vision of also producing world class wines."

Carmen Pérez Garrigues

owner & winemaker

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A wide-angle photograph of a vineyard in Villota, Rioja Alavesa. The foreground shows rows of grapevines with green leaves and dark trunks. The middle ground features a dirt path winding through the vines. In the background, a small town with colorful buildings is built on a hillside, with a large, rounded hill in the distance under a cloudy sky.

Villota is more than an estate. It's a landscape that inspires us to achieve our interpretation of a great wine from Rioja.