La Buena Vida
The Reference for wines from Spain

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Lomas de Valtuille, Las Gundiñas 2024
La Vizcaína (Raúl Pérez) - 75 cl.



La Vizcaína is a project by Raul Pérez where all wines are made from separate vines, with different orientations and soils. La Vizcaína derives from the name given to Raul's father (El Vizcaino, the Basque), also a oenologist, and who died young. For this project, Raul is assisted by his niece Nerea Pérez. Thanks to its flatter topography, clay soils, and southeast exposure, Las Gundinas never struggles with ripeness – a sensual, generous wine that commands attention.

Vinification
Biodynamic wine. The vineyard is situated at 500 metres altitude and is aged for one year in used 225L barrels. 100% whole-cluster fermentation with skin maceration lasting 60 to 90 days. As little intervention as possible, using gravity.

Storage potential
Drink as from: 2027
Best moment: 2028-2031
Until: 2034

To serve
Decant in the first 3 years and serve at 18°C in a large Burgundy glass.

Trial analysis
The deep red colour of a young wine. Not very Spanish on the nose, with Northern fruits notes (sour cherries). Once the little note of reduction has disappeared, one can smell the subtle touch of the ageing in wood. joyful and very direct on the palate, with the typical backbone of the Mencia grape. A nice acidity, but the wine is also juicy and full-bodied. A classy wine with a continental feel.

Wine style:
Atlantic, elegant gourmet wine

Assembly
Mencia (100%)

Region:
Castilla y León

Appellation:
D.O. Bierzo

Wine estate:
La Vizcaína (Raúl Pérez)

Biodynamic

Description domain

Another small project by globetrotting oenologist Raúl Pérez, together with his niece Nerea Pérez. Their ambition is to produce terroir wines in the respect of the local traditions of Valtuille de Abajo.