La Buena Vida.be
VINOS DE VITICULTOR

La Buena Vida
The Reference for wines from Spain

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Lomas de Valtuille, El Rapolao 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. Clay soils, the vines are north-facing and sit at an elevation of 500 metres – the coolest area of Valtuille de Abajo. The vines are 25 years old, much younger than those of 'Valtuille Rapolao' (100 years).

Vinification
Biodynamic wine. Whole bunch vinification. Minimal intervention, thanks to the use of gravity, so as the preserve the expression of the grapes. 10 months of ageing in 4 year-old, 500 litre French oak barrels.

Storage potential
Drink as from: 2026
Best moment: 2027-2030
Until: 2034

To serve
Serve at 18°C in a Burgundy glass after decanting in the first 3 years

Trial analysis
Deep, luminous colour. No trace of the ageing in oak in the nose, but a very youthful, typically Mencia fruit. A well balanced structure. Mencia at its purest, wit a continental accent.

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.