La Buena Vida.be
VINOS DE VITICULTOR

La Buena Vida
The Reference for wines from Spain

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Lomas de Valtuille, Las Gundiñas 2021
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 nephew, oenologist Cesar Marquez. Biodynamic wine.

Vinification
Biodynamic wine. Whole-bunch vinification, as little intervention as possible, using gravity. Fermentation and maceration in 5000 l vats. 10 months of ageing in French oak barrels (used).

Storage potential
Drink as from : 2023
Best moment : 2026
Until : 2030

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.