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VINOS DE VITICULTOR

La Buena Vida
The Reference for wines from Spain

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Paraje el Bardallo 2024
José Gil "Vignerons de la Sonsierra" - 75 cl.



One of José's crus from San Vincente, at 515 metres above sea-level. Field-blend, mostly 40 year-old Tempranillo and a little Viura. Calcareous soils, North-East orientation.

Vinification
Harvest by hand, total de-stemming. Maceration and fermentation in concrete tanks, ageing in a 500-litre oak barrel (not new). Everything takes place in an old "calado", a cellar dug out from the stone around San Vincente de la Sonsierra. Only indigenous yeasts are used in the vinification.

Storage potential
Drink as from: 2026
At its peak: 2030-2034
Until: 2038

To serve
Always decant and serve in a large, Burgundy-wine style glass.

Trial analysis
Bright shimmering colour. Complex on the nose - floral and mineral notes, chiefly. The most refined of José's crus, the signature of its limestone soils. Also very complex on the palate, with elegant tannins and a long finish. A very refined wine, with Burgundian precision.

Wine style:
Continental, elegant gourmet wine

Assembly
Tempranillo (99%), Viura (1%)

Region:
La Rioja

Appellation:
D.O.C. Rioja

Wine estate:
José Gil "Vignerons de la Sonsierra"

Biological

Description domain

Named "Young Winemaker of the Year" in 2021, José is one of Spain's most promising winemakers. And as he works in a quite classical appellation, La Rioja, his "Burgundian" approach to wine is certainly innovative. Their main models being Abel Mendoza and the Artuke brothers, Kosé and his partner Vicky know the perfect way to follow. Here, Tempranillo shows itself in its most elegant and refined profile.