La Buena Vida
The Reference for wines from Spain

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Lomas de Valtuille, La Vitoriana 2023

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. La Vitoriana was planted in the 1890s on red clay and alluvial stones, and benefits from various exposures thanks to the curved shape of the vineyards. The blend is predominantly Mencía, with Bastardo (Trousseau), Doña Blanca and Palomino. The vineyard's name comes from the former owners, Víctor and Anna – hence: Vitoriana.

Vinification
Whole-cluster fermentation takes place in oak vats, with a long fermentative maceration. Aged for 10 months in used 225L and 500L barrels. Unfined and unfiltered. Minimal intervention, thanks to the use of gravity, so as the preserve the expression of the grapes. 10 months of ageing in 4 and 5 year-old, 500 litre French oak barrels.

Storage potential
Drink as from: 2026
Best moment: 2027-2030
Until: 2033

To serve
Serve at 18°C in a Burgundy glass.

Trial analysis
The Vitoriana has the darkest colour of all the Lomas de Valtuille wines. Still quite closed on the nose, it should gain from some aeration. Big bodied, juicy on the palate. The tannines only show at the finish. A nice touch of marjoram in the retro.

Wine style:
Atlantic, elegant and mineral

Assembly
Mencia (95%), Merenzao (Bastardo) (5%)

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.