La Buena Vida
The Reference for wines from Spain

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Lomas de Valtuille, El Rapolao 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.

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 : 2023
Best moment : 2027
Until : 2031

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.

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.

Wine style:
Atlantic, elegant gourmet wine

Assembly
Mencia (100%)

Region:
Castilla y León

Appellation:
D.O. Bierzo

Wine estate:
La Vizcaína (Raúl Pérez)

Biodynamic