La Buena Vida.be
VINOS DE VITICULTOR

La Buena Vida
The Reference for wines from Spain

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Lomas de Valtuille, La Vitoriana 2014
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
Whole bunch vinification. Minimal intervention, thanks to the use of gravity, so as the preserve the expression of the grapes. Fermentation and maceration in 5,000 litre vats. 10 months of ageing in 4 and 5 year-old, 500 litre French oak barrels.

Storage potential
Ready to be drunk already, but can still be kept for 5 years at least.

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.

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.