



BIDEONA

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2022

'LAS PARCELAS' BLANCO

White Field Blend | Rioja Alavesa - Spain



ORGANIC



VEGAN

Stats

Grapes: Viura & other field blend varieties

Vineyard: Varios plots from Rioja Alavesa

Vine Age: Average: 50-years-old

Soil Type: Calcareous clay

Viticulture: Practicing organic

Fermentation: Native & house cultured yeast - concrete (80%) and new and used 300 L French oak barrels (20%) - 100% whole-bunch pressed

Skin Contact: None

Aging: 2-3 months in concrete and French oak

Alcohol: 12.5%

pH: 3.1

Total Acidity: 5.85 g/L

Total SO2: 30 ppm

Total Production: 1,500 cases

UPC: 8437000693703

About

Bideon's 'Las Parcelas' range showcases their regional wines that come from various vineyards of different villages, yet still show Rioja Alavesa's distinctive tense and mineral personality. The vineyards are an average of 50-years-old from the villages of Villabuena de Álava, Samaniego, Laguardia, Leza, Baños de Ebro, Navaridas, Lanciego and Elciego. The average vineyard size is around 0.75 acres, or one third the size of a soccer pitch. This is a field blend of predominantly Viura, with other indigenous white varieties mixed in there. The goal is to clearly express the character of the Viura without aromas of fermentation or excessive use of wood.

The grapes were hand harvested and then whole bunch pressed into concrete (80%) and a mix of used and new 300 L French oak barrels (20%). Fermentation was carried out with a mix of indigenous yeast and a house cultured yeast strain. The wine remained in these vessels for fermentation and a very short aging period before being bottled with a coarse filtration and very gentle sulfur addition. No fining.

Tasting Notes

Subtle yet intriguing nose that opens in the glass to reveal stone fruit, herbs and white flowers. Juicy and refreshing on the palate, with balance and length. It displays a chalky mineral finish.