

Stats

Grapes: ≈ 90% Viura - 5% Malvasia Riojana - 5% Cagazal Vineyard: Various 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

Reviews

James Suckling | 93 points Tim Atkin, MW | 92 points Vinous | 90 points

Bideona

2021

'LAS PARCELAS' BLANCO

Rioja Alavesa - Spain



About

Bideona'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 cleary 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 (20%) 300L French oak barrels. 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.

