Bideona

2021

'LAS PARCELAS' TINTO

Rioja Alavesa - Spain

Stats

Grapes: Tempranillo & other field blend varieties
Vineyard: Various plots from Rioja Alavesa
Vine Age: Average: 50-years-old
Soil Type: Calcareous clay
Viticulture: Practicing organic
Fermentation: Native & house cultured yeast - stainless-steel
Skin Contact: 10-30 days
Aging: 6-12 months in a combination of stainless-steel, concrete, and new and used French oak
Alcohol: 14%
pH: 3.7
Total Acidity: 5.1 g/L
Total SO2: 30 ppm
Total Production: 6,700 cases
UPC: 8437000693758

Reviews

James Suckling | 92 points
Tim Atkin, MW | 90 points
Vinous | 91 points

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 Tempranillo, with other indigenous red varieties mixed in there. This wine is all about freshness and drinkability.

The grapes were hand harvested and then destemmed and placed into stainless-steel tanks for fermentation, which was carried out with a mix of indigenous yeast and a house cultured yeast strain. The wine was pressed off the skins and was sent to a mix of stainless-steel, concrete, new oak, and used oak for 6-12 months of aging. It was bottled with a coarse filtration and very gentle sulfur addition. No fining.

Tasting Notes

A medium-bodied Rioja Alavesa blend with dark fruit, violet, and clove notes, balanced by bright acidity, chalky tannins, and a mineral finish.