

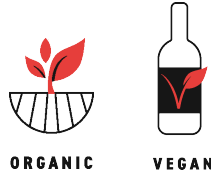


## Mayela

2023

# 'COSECHERO 2.0'

*Red Field Blend | Rioja Alavesa - Spain*



## Stats

**Grapes:** Tempranillo & other field blend varieties

**Vineyard:** Various plots from Rioja Alavesa

**Vine Age:** Average: 30-years-old

**Soil Type:** Calcareous clay

**Viticulture:** Practicing organic

**Fermentation:** Native & inoculated with house-cultured yeasts – stainless-steel and concrete (no carbonic maceration)

**Aging:** 3-6 months in stainless-steel and concrete

**Alcohol:** 13.5%

**pH:** 3.67

**Total Acidity:** 5.14 g/L

**Total SO2:** 30 ppm

**Total Production:** 8,000 cases

**UPC:** 8437000693734

## Reviews

James Suckling | 90 points

## About

Mayela, a label by Bideona's founders, reinterprets Rioja Alavesa's grower tradition with a modern twist. Unlike traditional 'Cosechero' (grower) wines that are made via carbonic maceration, Mayela preserves terroir influences by fermenting grapes from the slopes of the Sierra Cantabria without carbonic maceration or oak. Andreas believes that carbonic maceration is a winemaking influence that can erase a sense of the place in the wine, so he opts for focusing on vineyard management and light extraction to achieve the desired drinkable style. The whole brand is made up of one wine bottled with six different labels featuring illustrations of their growers. The idea is to contribute to the preservation of traditional viticulture and to the sustainability of old vineyards in Rioja Alavesa, which has a high proportion of historic vineyards planted on hillside terraces. This wine is the ultimate food-friendly, quaffable Tempranillo.

The grapes were hand harvested and then destemmed and placed into stainless-steel and concrete 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 back to fermentation vessels briefly before being bottled with a coarse filtration and very gentle sulfur addition. No fining.

## Tasting Notes

A juicy, drinkable red field blend from Rioja Alavesa bursting with dark cherry and blackberry flavors, accented by violet and clove. Medium-bodied and fresh, it delivers ripe fruit balanced by bright acidity.