

Bideona

2023

'BIDEONA LADERAS'

Tinto | Rioja Alavesa - Spain

ORGANIC VEGAN

Stats

Grapes: Tempranillo & other field blend varieties
Vineyard: Various plots from Rioja Alavesa
Vine Age: Average: 31-years-old
Soil Type: Calcareous clay
Viticulture: Practicing organic
Fermentation: Native & inoculated with house-cultured yeasts – a mix of stainless-steel, concrete, and used oak barriques and foudres
Aging: 2-3 years in a mix of stainless-steel, concrete, and used oak barriques and foudres
Alcohol: 13.6%
pH: 3.65
Total Acidity: 4.79 g/L
Total SO2: 98 ppm
Total Production: 12,223 cases
UPC: 8437000693659

About

Bideona's 'Laderas' is part of their regional wine range and comes from Bideona's youngest vineyards, which are still an average of 30-years-old. The vines are planted on 'laderas' or slopes in Rioja Alavesa's different villages of Villabuena de Álava, Samaniego, Laguardia, Leza, Baños de Ebro, Navaridas, Lanciego and Elciego, yet still show the region's distinctively tense and mineral personality. 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 has acid and drinkability at the forefront, but still plenty of fruit concentration and tannin.

The grapes were hand harvested and then destemmed and placed into a mix of stainless-steel, concrete, and used oak barriques and foudres 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 back to a mix of the aforementioned vessels. After 2-3 years of what Bideona refers to as 'alternative' aging, the vessels were racked to tank to settle naturally was bottled with a coarse filtration and very gentle sulfur addition.

Tasting Notes

This is Rioja with its shoulders down, its voice lowered — elegance as a form of restraint rather than absence. Aromas of dark cherries lead, but laced through with thyme and a floral lift that keeps things from ever turning jammy or loud. The texture is where it really speaks — medium-bodied but never heavy, fine-grained tannins that don't grip so much as caress, fresh acidity woven in a rather quiet frame. The finish carries a chalky, mineral thread, long but understated. This isn't a wine of power, but rather of liquid grace.