

Bideona

2020

VILLABUENA (V1BN4)

Tinto - Viñedos en Villabuena | Rioja Alavesa - Spain

ORGANIC VEGAN

Stats

Grapes: Tempranillo & other field blend varieties
Vineyard: Various ungrafted plots within the Villabuena de Álava village - Alto los Muertos (1970), El Espinal (1986), El Monte (1920), Revillas (1925), Carraelciego (1976), Valserrano (1976), Rubiales (1987)
Vine Age: Average: 50-years-old
Soil Type: Calcareous clay
Viticulture: Practicing organic
Fermentation: Native & inoculated with house-cultured yeasts – stainless-steel (100% de-stemmed)
Aging: 12 months in a mix of stainless steel, concrete, bigger and smaller oak vessels (mostly used, some new)
Alcohol: 14.5%
pH: 3.78
Total Acidity: 5.14 g/L
Total SO2: 30 ppm
Total Production: 530 cases
UPC: 8437000693864

Reviews

Vinous | 94 points
James Suckling | 93 points
Jancis Robinson | 17.5 points

About

Bideona's village wine series is intended to showcase the differences in character among the great, historic wine villages of Rioja Alavesa. This series also highlights a senseless regulation of the Denominación de Origen, which allows the use of a village name by the location of the winery – the building – and not the vineyards. Despite having full traceability of each vineyard parcel, Bideona cannot legally use village names on the labels. As a clever workaround, they have substituted all village names with acronyms that they have registered as brands. Thus, 'Villabuena' becomes V1BN4. This Tempranillo field blend comes from 50-years-old vineyards at 1,640 feet above sea level in the Villabuena de Álava village. This village is protected by the Sierra Cantabria and ripens later than Laguardia, finding that balance between freshness, elegance, and good fruit concentration.

The grapes were hand harvested in small crates and then manually sorted on a sorting table before being de-stemmed. Alcoholic and malolactic fermentations were carried out in stainless-steel tanks via a mix of indigenous yeast and a house cultured yeast strain. Gentle pump-overs were done to maximize personality without high extraction of color or tannins. The wine was pressed off the skins and was sent to a mix of stainless-steel, concrete, new oak, and used oak for 12 months of aging. It was bottled with a coarse filtration and very gentle sulfur addition. No fining.

Tasting Notes

This wine is a perfect example of the ideal, middle-weight, highly drinkable, yet an extremely age-worthy Rioja Alavesa. It shows precise berry aromas, finely grained tannins, and an amazing flow on the palate, even when young.