



Bideona

2022

'GALTZADA'

Garnacha | Rioja Alavesa - Spain



ORGANIC



VEGAN

Stats

Grapes: 100% Garnacha

Vineyard: Galtzada Vineyard
(Lanciego village)

Vine Age: 70-years-old

Soil Type: Calcareous clay

Viticulture: Practicing organic

Fermentation: Native & inoculated
with house-cultured yeasts – open
wooden vats (100% de-stemmed)

Aging: 9 months in 15 hL foudres

Alcohol: 14.5%

pH: 3.43

Total Acidity: 5.6 g/L

Total SO2: 102 ppm

Total Production: 138 cases

UPC: 8437024184409

Reviews

James Suckling | 95 points

Tim Atkin, MW | 93 points

Vinous | 93 points

About

'Galtzada' is one of Bideona's single vineyard wines from the village of Lanciego. Galtzada is one of their most distinctive and characterful vineyards, located in the northwest of the Lanciego municipality at about 2,000 feet above sea level on clay soil. Galtzada spans just 1.14 acres and was planted in 1952 with various Garnacha clones grafted directly in the field. The convergence of Mediterranean and Atlantic influences make Lanciego an ideal place for this variety. The rarity of finding old, varietal Garnacha vineyards in Rioja Alavesa (rather than the more prevalent Tempranillo field blends) makes this wine extra special.

The grapes were hand-harvested in small crates on September 27, 2022. After a manual sorting, the clusters were de-stemmed and lightly crushed. The grapes were fermented in two small, open wooden vats. During fermentation, extraction was carried out with gentle manual punch-downs and occasional pigeage to draw out the vineyard's character without over-extracting structure or color. The wine was then aged in a 1,500-liter oak foudre for nine months. It was bottled with a bentonite fining and sulfur addition.

Tasting Notes

Galtzada is the pure expression of cool-climate Garnacha. It combines the lightness, elegance, and delicacy of the variety with the deep fruit concentration of old vines and the mineral tension of Rioja Alavesa's soil.