



Bideona

2021

'COFRADES'

Tinto | Rioja Alavesa - Spain



ORGANIC



VEGAN

Stats

Grapes: Tempranillo & other field blend varieties

Vineyard: Cofrades Vineyard (Leza village)

Vine Age: 76-years-old

Soil Type: Calcareous clay

Viticulture: Practicing organic

Fermentation: Native & inoculated with house-cultured yeasts – stainless-steel (100% de-stemmed)

Aging: 20 months in two 500 liter and one 300 liter French oak barrels

Alcohol: 14.5%

pH: 3.62

Total Acidity: 5.79 g/L

Total SO2: 135 ppm

Total Production: 122 cases

UPC: 8437024184300

Reviews

James Suckling | 97 points

Vinous | 96 points

About

'Cofrades' is one of Bideona's single vineyard wines from the village of Leza. Cofrades was planted in 1945 and is a field blend of predominantly Tempranillo and Viura, with small amounts of Benedicto, Morate, Mencía, Garnacha, Graciano, Malvasía Riojana, and Cayetana Blanca. The vineyard lies at the foot of the Sierra Cantabria, in a beautiful lieu-dit where Mediterranean vegetation alternates with nearly century-old vineyards. Here, at 1,800 feet above sea level, Cofrades is surrounded by blackthorn, fennel, rosemary, and lavender on a gentle southeast-facing slope, with a line of oaks and junipers shielding it from the northern winds. The soils are poor, clay-limestone in nature, with compact sandstone rock appearing at a depth of 25-33 inches, and containing 10% active limestone.

All grape varieties, both white and red, were hand-harvested together in small crates on October 7, 2021. A careful manual selection of clusters preserved the differences in morphology and ripeness among the various clones and varieties. The grapes were fermented in a small stainless-steel tank, with gentle manual pump-overs to respect the expression of this unique vineyard, avoiding over-extraction of structure or color. After pressing, the wine was aged in two 500 liter and one 300 liter French oak barrels for about 20 months.

Tasting Notes

Cofrades is deep, delicate, and complex, with notes of exotic herbs and black fruit. It combines the freshness and muscular structure of vineyards close to the Sierra with an uncommon elegance and silkiness of tannins.