



Bideona

2023

'CABEZADAS'

Viura | Rioja Alavesa - Spain



ORGANIC



VEGAN

Stats

Grapes: Field Blend (about 95% Viura + Garnacha Blanca, Malvasía Riojana, Cagazal, Jaén)

Vineyard: Selection of hilltop vineyards throughout all of the villages of Rioja Alavesa

Vine Age: Average: 35-years-old

Soil Type: Calcareous clay

Viticulture: Practicing organic

Fermentation: Native & inoculated - combination of stainless-steel, concrete, and used oak barriques

Aging: Combination of stainless-steel, concrete, and used oak barriques

Alcohol: 12%

pH: 3.2

Total Acidity: 5.63 g/L

Total SO2: 64 ppm

Total Production: 1,833 cases

UPC: 8437000693604

About

The name of this wine, 'Cabezadas,' refers to the old-vine, low-yielding hilltop vineyards from which it was made. Traditionally, the whites of Rioja Alavesa were planted on the cabezadas (coming from the word "cabeza" which means "head"), where the soils were most poor. This wine joins the Tempranillo de Laderas as Bideona's other regional wine, coming from various historic plots within the Rioja Alavesa appellation. Traditionally, Rioja's whites haven't had the same clout as its reds, with Viura typically being added to red Rioja blends to add acidity and perfume. But some of the most interesting wines of Rioja today are white, and like this wine, include the revisiting of age-old winemaking techniques in barrel to include stainless, concrete, and extended lees aging.

The grapes were hand harvested and then fermented in a mix of stainless-steel, concrete, and old oak barriques with a mix of indigenous yeast and a house cultured yeast strain. The wine remained in these vessels for fermentation and a brief aging period before being bottled with a coarse filtration, fining, and light sulfur addition.

Tasting Notes

This has a fresh and subtle nose, with pure aromas of stone fruit and a touch of white flowers and struck match. It's light and crisp on the palate with a refreshingly dry, slightly mineral finish.