Bideona

2021

LANCIEGO (LNCGO)

Tinto - Viñedos en Lanciego | Rioja Alavesa - Spain

ORGANIC VEGAN

Stats

Grapes: Field blends of Tempranillo (≈50%) with Garnacha (≈30%), Mazuelo (≈10%), Graicano (≈5%) & others (≈5%)
Vineyard: 12 small parcels within the village of Lanciego
Vine Age: 55-90-years-old
Soil Type: Calcareous clay with sandstone
Viticulture: Practicing organic – dry-farmed
Fermentation: Native & inoculated with house-cultured yeasts – stainless-steel & concrete (100% destemmed)
Skin Contact: 12 days
Aging: 10-16 months in a mix of stainless-steel, concrete, and larger, predominantly older French oak
Alcohol: 14%
pH: 3.57
Total Acidity: 5.6 g/L
Total SO2: 138 ppm
Total Production: 370 cases
UPC: 8437024184829

Reviews

James Suckling | 93 points
Vinous | 92 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, 'Lanciego' becomes LNCGO. This Tempranillo field blend comes from old vineyards located in the furthest east of the villages and at 1,475-2,025 feet in elevation. The warming influence of the open valley feels more Mediterranean and Garnacha ripens well here, thus making up a higher proportion of the final blend compared to the other villages. The wine has a less sturdy frame with a fruit profile leaning more toward red fruit and wild herbs, while retaining freshness and relative lightness thanks to its altitude.

The grapes were hand harvested in small crates and then manually sorted on a sorting table before being destemmed. Alcoholic and malolactic fermentations were carried out in stainless-steel & concrete 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 between 10-16 months of aging, depending on the lot.

Tasting Note

Old-vine Tempranillo with a heavy Garnacha proportion, with a handful of other varieties, at extreme altitude. Vibrant, pure, tickling red cherries, strawberries, and herbs. It isn't patient as much as it is effusive. Blood orange and a vermouth-like complexity on the palate with a gentle, chalky vein, with silky texture that is never thin. Long without being heavy.