Bideona

2021

LEZA (L3Z4)

Tinto - Viñedos en Leza | Rioja Alavesa - Spain

ORGANIC VEGAN

Stats

Grapes: Field blends of Tempranillo (≈80%) with Mazuelo (≈8%), Graicano (≈5%), Garnacha (≈3%) & others (≈4%)
Vineyard: 10 parcels in the village of Leza
Vine Age: 55-80-years-old
Soil Type: Stony limestone with a lighter calcareous clay
Viticulture: Practicing organic – dry-farmed
Fermentation: Native & inoculated with house-cultured yeasts – stainless-steel & concrete (100% destemmed)
Skin Contact: 10 days
Aging: 12 months in predominantly stainless-steel tanks with a few older 300L French barrels and two new ones
Alcohol: 14.5%
pH: 3.81
Total Acidity: 4.9 g/L
Total SO2: 101 ppm
Total Production: 321 cases
UPC: 8437000693833

Reviews

James Suckling | 94 points
Vinous | 94 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, 'Leza' becomes L3Z4. This Tempranillo-based field blend comes from old vineyards planted at 1,900-2,000 feet above sea level overlooking the Ebro Valley. Leza is a village right below the Sierra Cantabria and is the most structured wine. Ripening is the latest among Bideona's villages due to altitude and the influence of the mountains. It displays a black fruit profile with exceptional depth and tannins, harmonizing structure with freshness.

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 & concrete tanks with an indigenous yeast start and finishing with a house-cultured 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 and predominantly used 300L French oak, with a couple of new barrels, for 12 months of aging. It was bottled with a coarse filtration and very gentle sulfur addition. No fining.

Tasting Note

Unfurling – cherry, plum, and dried herbs give way to a palate that's plush and almost liqueur-like at first, before catching itself and finding its spine: a chalky tension tightening like a loose rope pulled into a knot, with polished tannins framing rather than fighting the fruit. Fine chalky tannins guide the lengthy finish.