Bideona

2022

'GALTZADA'

Garnacha | *Rioja Alavesa - Spain*

ORGANIC VEGAN

Stats

Grapes: 100% Garnacha
Vineyard: Galtzada Vineyard (Lanciego village)
Vine Age: 72-years-old
Soil Type: Calcareous clay
Viticulture: Practicing organic
Fermentation: Native & inoculated with house-cultured yeasts – open wooden vats (100% de-stemmed)
Aging: Aged in 1500-liter oak foudre for 9 months
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.