

## Lomas de Valtuille, La del Vivo 2022 La Vizcaína (Raúl Pérez) - 75 cl.



La Vizcaína is a project by Raúl Pérez in which the wines are classified according to their origin, terroir, orientation to the sun, etc... La Vizcaína is the nickname given by the locals to Raúl's father, who was also an oenologist, but who died young. Raúl is assisted in this venture by his nephew César Márquez.



### Vinification

Biodynamic wine. No temperature control during fermentation, and vinification takes place in whole bunches, with as little intervention as possible, using gravity. All to preserve maximum purity and expressiveness. Fermentation and maceration in 5000-litre tuns. Aged for 12 months in French oak barrels, without stirring.



### Storage potential

Drink as from: 2023  
Best Moment: 2025-2027  
Until: 2030



### To serve

12°C, in a Burgundy glass.



### Trial analysis

Deep colour. A distinctive aroma. White fruit, but also an original blend of herbaceous, roasted, spicy and mineral notes. The palate is quite dry, and echoes the aromas in the nose; but this is the kind of wine that needs to be sought out a little, and given time to express itself. With aeration, the fruit comes out even better, and the minerality stands out. A real mealtime wine.



### Wine style:

Atlantic, powerful and mineral



### Assembly

Godello (100%)



### Region:

Castilla y León



### Appellation:

D.O. Bierzo



### Wine estate:

La Vizcaína (Raúl Pérez)

### Description domain

Another small project of Raúl Pérez, an enologist and a globe-trotter, with his nephew César Márquez. Their ambition is to produce terroir wines in the respect of the local traditions of Valtuille de Abajo.



Biodynamic