

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



La Vizcaína is a project by Raul Pérez where all wines are made from separate vines, with different orientations and soils. La Vizcaína derives from the name given to Raul's father (El Vizcaino, the Basque), also a oenologist, and who died young. For this project, Raul is assisted by his nephew, oenologist Cesar Marquez. Biodynamic wine.



### Vinification

Whole bunch vinification. Minimal intervention, thanks to the use of gravity, so as to preserve the expression of the grapes.



### Storage potential

Drink as from : 2024  
Best moment : 2026-2028  
Until : 2030



### To serve

Serve at 18°C in a Burgundy glass after decanting in the first 3 years



### Trial analysis

Deep colour, reflections of a young wine. This is the fruitiest of the 4 Lomas Valtuille cuvées - sweet cherry. The most accessible of the Mencia wines, the lightest and the juiciest, also. A nice crisp acidity on the tongue. Nice tannines in the finish.

### 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.



### Wine style:

Atlantic, elegant gourmet wine



### Assembly

Mencia (100%)



### Region:

Castilla y León



### Appellation:

D.O. Bierzo



### Wine estate:

La Vizcaína (Raúl Pérez)



Biodynamic