

Lomas de Valtuille, La Vitoriana 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. Fermentation and maceration in 5,000 litre vats. 10 months of ageing in 4 and 5 year-old, 500 litre French oak barrels.



Storage potential

Drink as from: 2024
Best moment: 2026-2028
Until: 2032



To serve

Serve at 18°C in a Burgundy glass.



Trial analysis

The Vitoriana has the darkest colour of all the Lomas de Valtuille wines. Still quite closed on the nose, it should gain from some aeration. Big bodied, juicy on the palate. The tannines only show at the finish. A nice touch of marjoram in the retro.

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 and mineral



Assembly

Mencia (95%), Merenzao (Bastardo) (5%)



Region:

Castilla y León



Appellation:

D.O. Bierzo



Wine estate:

La Vizcaína (Raúl Pérez)



Biodynamic