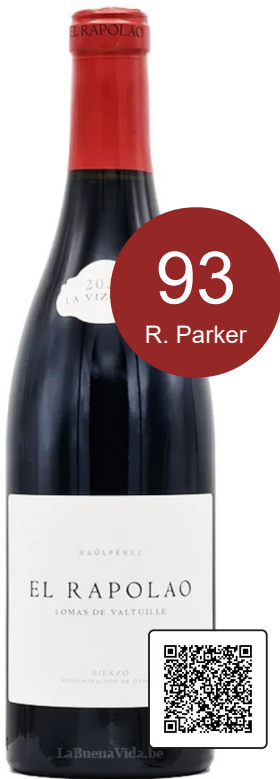


## Lomas de Valtuille, El Rapolao 2022 La Vizcaína (Raúl Pérez) - 75 cl.



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.



### Vinification

Biodynamic wine. Whole bunch vinification. Minimal intervention, thanks to the use of gravity, so as to preserve the expression of the grapes. 10 months of ageing in 4 year-old, 500 litre French oak barrels.



### Storage potential

Drink as from: 2024  
Best moment: 2025-2028  
Until: 2032



### To serve

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



### Trial analysis

Deep, luminous colour. No trace of the ageing in oak in the nose, but a very youthful, typically Mencia fruit. A well balanced structure. Mencia at its purest, with a continental accent.

### 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