

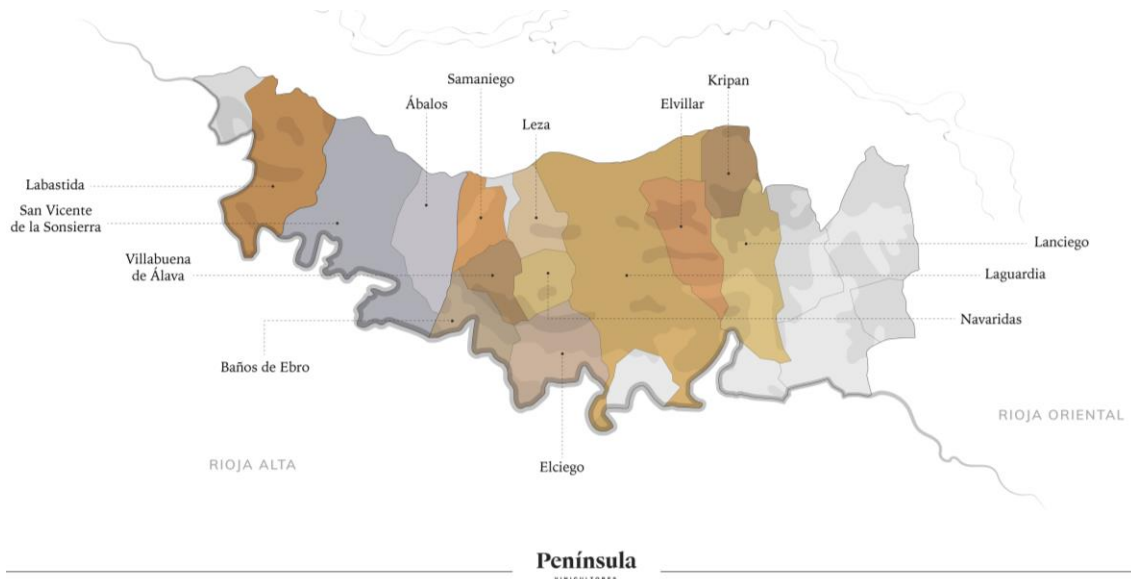
# BIDEONA

RIOJA ALAVESA  
VIÑEDOS SINGULARES

## Bideona *Vinos de Pueblo*

This range is at the core of our endeavour to make Rioja Alavesa wines that truly express their origin in the glass. Each *Vino de Pueblo* is made exclusively from vineyard plots in their individual village. Our aim is to reflect the notable differences in character among the great, historic wine villages of Rioja Alavesa where we have vineyards. Those differences have traditionally been well understood by local vine growers but were unfortunately lost in the 20<sup>th</sup> century during the industrialization of modern Rioja wine, more focused on blending, branding and winemaking techniques than on origin and terroir.

We own or manage over 300 parcels of extraordinary vineyards in the villages of Villabuena de Álava, Leza, Baños de Ebro, Laguardia, Samaniego and Elciego, on the foothills of the Sierra Cantabria. The average age of our vineyards is 50 years and many were planted in the 1920s, 30s and 40s, before the availability of high-yielding clones. We believe that the quality and diversity of genetic plant material in our parcels contributes both to the complexity of the wines as well as to the differences between villages, besides differences in altitude, aspect and mesoclimates. Vineyards are on hillside slopes or terraces on soils with a high percentage of limestone, a characteristic that sets Alavesa apart from the rest of Rioja, together with higher altitude and vineyard age.



The lack of focus on terroir in Rioja is also reflected in the current regulations of the *Denominación de Origen*, which regrettably defines and allows the use of a village name by the location of the winery – the building – and not the vineyards. Our winery is located in the village of Villabuena de Álava, where we make beautiful wine, but many of our vineyards are spread around the neighbouring villages. Despite having full traceability of each vineyard parcel, we cannot legally state these village names on our labels, even though the parcels are only a few kilometres away from our winery. We are confident that these incoherent and harmful regulations will eventually evolve into something more sensible, allowing Rioja to develop its potential as one of the world's great wine terroirs. In the meantime, we have chosen to substitute all village names with acronyms that we have registered as brands. So SAMANIEGO becomes Bideona S4MG0, LEZA becomes L3Z4, LAGUARDIA becomes L4GD4 and VILLABUENA becomes V1BN4.

### 2020 Vintage Report

A dry and mild winter gave way to early bud break, followed by a spring with rainfall and with higher-than-average temperatures that led to significant downy mildew. The summer was mild and the end of the ripening period was warmer, with some rainfall that helped to keep hydric stress to a minimum. The 2020 vintage offers elegant and balanced wines, with a similar acid structure to 2018 but with a fruit weight more in line with 2019.

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## TECHNICAL INFORMATION

D.O.Ca Rioja  
Variety: Tempranillo field blend  
Alcohol: 14.04% ABV  
Residual Sugar: 1.2 g/L  
Total Acidity: 4.90 g/L  
pH: 3.68

## Bideona Laguardia (L4GD4) 2020 *Vino de Pueblo*

Laguardia is perhaps the most charming of our villages. Vineyard parcels are high, on average 640 m, but with more exposure and open to the Ebro Valley. Ripening tends to be the earliest among our villages and the wines are the most elegant and perfumed. Laguardia is also the most approachable and gastronomic wine, due to its lighter, velvety tannins and juiciness on the palate. The aromatic profile is always lifted, delicate and floral, reminiscent of wild strawberries and violets.

All of our village wines are made in the same way. Grapes from the selected parcels in each village are handpicked in small crates and manually selected on a sorting table. We consciously do not use our optical sorting equipment for our fine wines, because manual, human sorting allows us to keep the desirable diversity and subtle variation in ripeness and grape morphology, adding complexity and personality of the individual old-vine parcels to the final wine. Alcoholic and malolactic fermentations are simple, in small stainless-steel tanks. Maceration times and gentle pump-overs are decided individually by tasting the must, looking for balance and the maximum expression of personality without high extraction of colour or tannins.

We decide on ageing vessels and time individually for each vintage, combining stainless steel and concrete tanks with bigger and smaller oak vessels, both new and used. The aim is to understand and respect the expression of the unique village character, without excessive use of new oak or oxidative ageing.

For Bideona Laguardia 2020, 50% of the wine was aged in used 300 and 500 litre French oak barriques, of which 14% was new oak, for a total of 11 months. The rest of the wine was aged for the same time in tank. Both elements were blended and bottled on the 27<sup>th</sup> of August 2021.

8,139 bottles were made.

### *Parajes*

Sierra Carbón (1965), Pochancas (1985), Las Moradillas (1987), Rivacervera (1974), Sobrelacueva (1986), El Esperal (1978)