

	Retail	Savings
<b>\$34.99</b>	<b>\$50.00</b>	<b>30%</b>

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## 2016 La Vizcaína Las Gundiñas product-timed-pdf - Bierzo Tinto | Bierzo, Spain - 92pts WA | 91pts Decanter

### Why We're Drinking It

**92pts Wine Advocate:** *The 2016 La Vizcaína Las Gundiñas comes from a plot with deeper soils, and the wine feels quite immediate and fruit driven. There is a bitter touch in the palate. I've seen some ups and downs with this wine, and Raúl Pérez confirmed that the wines are variable, but they tend to deliver in the medium term. It's not particularly complex, but it drinks well. 4,500 bottles produced.*

**91pts Decanter:** *From a rare, flat, southeast-facing vineyard site with deep soils, on the edge of the Camino de Santiago. 'It's very consistent, and can be fresh in hot years without producing raisined fruits,' says Perez. The Mencia field blend is 100% whole-bunch fermented with a 90-day maceration, followed by a year in used oak. The palate is brisk, with ripe blackcurrant and a lively acidity, counterpointed by a saline note and a firm rasp of tannin. Overall it's dense and dark-hearted, more rustic in style.*

La Vizcaína is a relatively new project from Raúl Pérez that explores the hillside crus around his hometown of Vatuille de Abajo. Four reds and one white are produced under the name, all from vines with over fifty years of average age. Though all the red wines Raúl produces in the Bierzo D.O. are labelled as 100% Mencia, they all in fact contain significant quantities of other local grapes. The rich varietal diversity found in Galicia is due in large part to the famous Camino de Santiago, a pilgrimage to the tomb of Saint James in the town of Santiago de Compostela, the earliest references to which date back to the 9th century. The monks who made the journey would often carry vine cuttings from their home regions in their packs to offer as gifts to the Spanish monasteries that would put them up along the way.

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#### **VARIETAL**

Mencia-based blend

#### **APPELLATION**

Castilla Y Leon

#### **ALCOHOL**

14.50

#### **SIZE**

750ml

#### **BLEND**

Mencia-based blend

#### **FERMENTATION**

Whole cluster fermentation in large oak vats. 30-60 day maceration followed by one year of aging in used 225-liter barrels. Bottled without fining or filtration.

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