

	Retail	Savings
\$34.99	\$50.00	30%

2016 La Vizcaína La Poulosa product-timed-pdf - Bierzo Tinto | Bierzo, Spain - 93pts Decanter | 92pts WA

Why We're Drinking It

93pts Decanter: *This east-facing, sunny site on clay soils was planted between 1930 and 1936, during the Second Republic. The wine it produces, another Mencia field blend, uses 100% stems with a short 25-day maceration, and is aged in neutral oak. It has seductive aromas of fine cedar, violets and roses. The palate is very flavoursome and generously plump, full of expressive bramble fruits and an underlying lively line of acid. It's the most immediately approachable of the Vizcaina range.*

92pts Wine Advocate: *Produced with grapes from the warmest plot they work for La Vizcaína range, the 2016 La Vizcaína La Poulosa seemed nicely balanced out by a cool growing season. It's showy and aromatic, quite expressive. It has a long maceration after fermenting with 100% full clusters in 5,000-liter oak vats, where the wine matures for the same length of time as the maceration and then is transferred to barrique to complete one year in oak. It's juicy and quite showy with glossy tannins and a round texture. It's a more approachable, commercial style of red. There are some 5,500 bottles.*

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.

VARIETAL

Mencia-based blend

APPELLATION

Castilla Y Leon

ALCOHOL

14.50

SIZE

750ml

BLEND

Mencia-based blend

FERMENTATION

Fermentation in large oak vats with 80% whole clusters. 60-day maceration followed by one year in 225-liter used French barrels. Bottled without fining or filtration.
