

# BIDEONA

RIOJA ALAVESA  
VIÑEDOS SINGULARES

## Bideona Mayela 2021



This is our "Cosechero 2.0" project, a young, juicy, versatile, unoaked red wine that is a contemporary reinterpretation of the grower/cosechero tradition of Rioja Alavesa. We produce this wine from beautiful vineyards on the slopes of the Sierra Cantabria, without using carbonic maceration or any other method that would obscure its personality.

The wine is fresh and approachable, but also shows the depth and purity typical for Rioja Alavesa. It is a single wine but carries a series of six sequential labels featuring illustrations of our real growers, as a tribute to their daily work.

Mayela aims to contribute to the preservation of traditional viticulture and to the sustainability of the historic vineyards.

Shows pure and intense primary aromas of dark cherries and black berries with a hint of violet and clove. Medium bodied, with remarkable complexity and fruit concentration. The quality of the fruit shines, displaying the typical character of cooler climate Rioja Alavesa, without being masked by excessive oak aging. The intense fruit is beautifully balanced by fresh acidity, chiselled, chalky tannins and a long, mineral finish.

A serious, unoaked wine that will benefit from two to three years cellaring after release and keep for another five years. A good match for grilled meats, hard cheeses, pasta and rice dishes.

### TECHNICAL INFORMATION

Vintage: 2021  
DOCa Rioja Alavesa  
Variety: 100 % Tempranillo  
Alcohol: 13,55 % ABV  
Residual Sugar: 1,0 g/L  
Total Acidity: 4,85 g/L  
pH: 3,69