

Raúl Pérez (La Vizcaina Tinto) El Rapolao Bierzo Spain 2021

Selected by: Master Sommelier Evan Goldstein, Master Sommelier Madeline Triffon, and Master Sommelier Tim Gaiser



Final Deductions

VINTAGE 2021
GRAPE Mencía/Blend
GEOGRAPHY Europe
COUNTRY Spain
LARGER REGION Castilla Y León
SMALLER REGION Bierzo

Rationale

Spain's Bierzo may be relatively young and easy to dismiss or even ignore in favor of more celebrated regions like Rioja and Toro, but that would be a mistake of epic proportions. On the edge of Galicia, it is not even 30 years old, although it can proudly claim pre-Roman winemaking heritage.

Driven by a passion and respect for local soils and traditional grape varieties, a younger generation of winemakers has injected new life into this remote region in Spain's northwest. Here, the Mencía grape reigns. In the other Galician DOs, the grape is often blended with local varieties, but here, it's possible to see the true character of the grape as it's less frequently blended.

Burgundian? Yes, possibly. The adjective certainly reflects many people's approaches to the vineyard and winemaking. From a flavor standpoint, expect an exciting array of ripe red fruit flavors, floral notes, earthy undertones, and an intriguing spicy minerality.

Raúl Pérez is universally considered to be one of the world's most visionary winemakers. Since he produced his first vintage for his family's winery (Castro Ventosa) in 1994 at the age of 22, he has been at the forefront of the conversation about what has been called "The New Spain." In 2005, he left his family business to strike out on his own, creating Bodegas y Viñedos Raúl Pérez, quickly becoming the point of reference for the Bierzo appellation. La Vizcaina is his relatively new project exploring the hillside crus around his hometown of Vatuille de Abajo.

Sight

BRIGHTNESS Day Bright
CLARITY Clear
COLOR DEPTH Medium
COLOR Ruby
RIM VARIATION Ruby
Stained Tears: Low

Structure

RESIDUAL SUGAR Dry
ACID Med+
ALCOHOL Med+
TANNIN Med+
TEXTURE Lean / Tart
FINISH Long
COMPLEXITY High

Aroma & Taste

RED FRUIT Red Currant • Red Plum • Red Raspberry • Red / Sour Cherry *Condition: Fresh, Ripe*
BLUE FRUIT Boysenberry *Condition: Fresh, Ripe*
BLACK FRUIT Black Raspberry • Black Cherry • Black Currant / Cassis *Condition: Fresh, Ripe*
CITRUS FRUIT Orange *Condition: Fresh Part: Peel / Zest*
FLORAL Hibiscus *Condition: Fresh*
GREEN VEGETABLE Dark Leafy Greens
OTHER VEGETABLE Peppers (Red/Yellow) • Tomato Leaf • Rhubarb
HERBAL Pine / Sap • Thyme • Oregano • Chicory • Rosemary
OTHER SPICES Licorice (Red) • Green Peppercorn • Paprika / Pimenton
ORGANIC EARTH Turned Dirt / Potting Soil
INORGANIC EARTH Mineral / Rock
ANIMAL Leather
OAK AGING Yes *Oak Intensity: Low*
OAK INFLUENCE Used Barrique
OXIDATION/NUTTINESS Almond / Marzipan • Pistachio
PERCEIVED WINEMAKING CHOICES Partial / Whole Cluster