

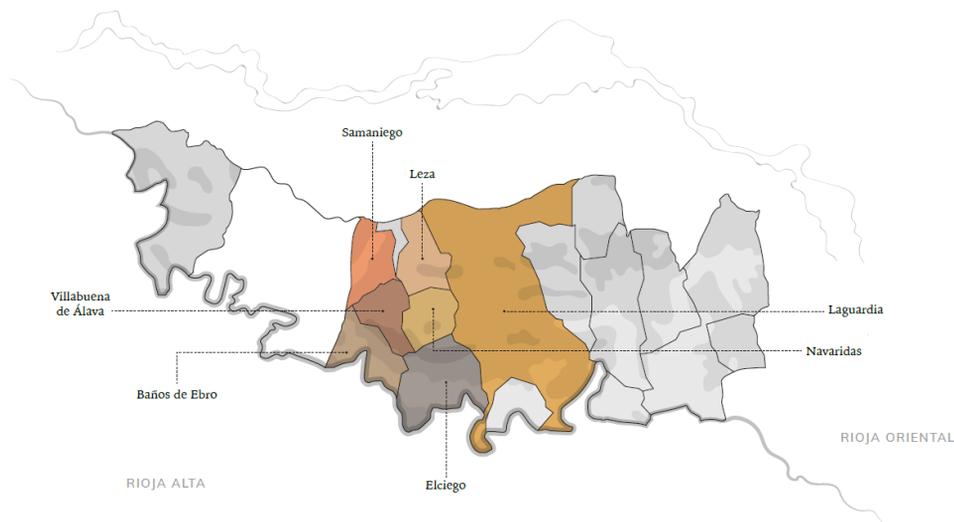
BADIOLA

RIOJA ALAVESA
VINEDOS SINGULARES

Badiola 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 20th century, during the industrialization of modern Rioja wine, more focused on blending, branding and winemaking technique 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 around 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 names 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 vineyards are spread around the neighbouring villages. Despite having full traceability of each vineyard parcel, we cannot legally state these village name on our labels, even though the parcels are only a few kilometres away from our winery. We are confident that these ridiculous 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 VILLABUENA becomes Badiola VIBN4, LEZA become L3Z4, and LAGUARDIA becomes L4GD4.

2018, our first vintage at Badiola, has turned out to be ideal to start showcasing the differences between the great villages of Rioja Alavesa. A cool, rainy growing season led to a late harvest and fresh, delicate, aromatic wines that allow the terroir to shine through.

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Badiola L3Z4 (Leza) 2018



Leza tends to produce our most structured wine. Vineyard parcels are higher than in Villabuena, closest to the Sierra Cantabria, on average 600m. The mesoclimate here is cooler and more humid, leading to later ripening and more dense, inky, muscular tannins. The fruit profile tends towards darker fruit, black cherries and a distinct herbal complexity, reminiscent of thyme and rosemary.

All 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 parcels of old vines to the final wine. Alcoholic and malolactic fermentation processes are simple, in small stainless steel tanks. Maceration times and gentle pump-overs are decided individually by tasting, looking for balance and the maximum expression of personality, but not for 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. In the case of Badiola Leza 2018, 47% of the wine was aged in first and second use barriques of 300 litres of French oak, for 9 months. The rest of the wine was aged for the same time in tank. Both elements were blended and bottled in January the 31st of 2019.

TECHNICAL INFORMATION

Vintage: 2018
DOCa Rioja - Rioja Alavesa
Variety: 100 % Tempranillo
Alcohol: 14,50% ABV
Residual Sugar: 2,3 g/L
Total Acidity: 5,6 g/L
pH: 3,70

5.066 bottles were made.