

Bakeder 2020

Bakeder, pronounced back-aid-er, is a wine from Laguardia, a village from Rioja Alavesa. The name, "beautiful as peace" is a loose translation from the Basque language.

Let the Whole World know the beauty of the fortified medieval village of Laguardia, protected by its great sierra; its solemn churches and monuments; its historic vineyards, and of course, its magnificent wines.

Bakeder is a tribute to our car-free village of Laguardia. The antithesis of tannic concentration, it is profound, long and fine.



• **Type of wine:** Red wine from the village of Laguardia

• **Region of production:** Rioja Alavesa

• **Year:** 2020

• **CVNE vintage rating:** Excellent

• **Grape varieties:** 100% Tempranillo

• **Bottle type:** Burgundy

• **Bottle size:** 75cl.

• **Bottling date:** April 2022

• **Aging and barrel type:** 10 months in French oak barrel

Analytical data

• **Alcoholic volume:** 13.95%

• **Volatile acidity:** 0.55

• **Total acidity:** 5.9

• **SO₂ Free/Total:** 35/95

• **pH:** 3.57

• **Total Polyphenols Index:** 72

• **Suitable for vegans**

The vineyard

A selection from our own two vineyards in Laguardia, San Ginés and Castejones. Total size of these vineyards is 8,78 hectares. We vinified the grapes at our Viña Real winery, also in Laguardia.

Average vineyard age is about 30 years. Elevation is between 550 - 600 metres. Soils are mostly clay and limestone, poor and with limited water supply. Goblet trained as well as cordon royat trellised. Southern orientation, protected from the cool northern winds by the sierra Cantabria. Classic Alava terraces, facing South.

Winemaking

This wine is made from selected and hand harvested grapes. Once in the winery, the grapes are transferred into small stainless steel vats where a cold pre-fermentation maceration takes place for about 48 hours at 10°C, in order to enhance the extraction of fruit aromas.

Alcoholic fermentation is then carried out at a controlled temperature of 28-30°C, after which hot maceration is extended for a few days at the end of fermentation. Tasting will determine the moment of devatting. This year the wine was kept in contact with the skins for 17 days. The wine carries out malolactic fermentation in concrete vats and is then transferred to French oak barrels where it remains for 10 months until it is clarified and bottled.

Vintage / Harvest description

2020 has been a "difficult" year. The weather adversities, such as the hail in June, have been joined this year by the uncertainty generated by the covid-19.

Overall, the 2020 campaign had a reduced harvest in some places of Rioja Alavesa, due to hail and rain during flowering time, but the grapes developed in an exceptional quality and health way, with good expectations to obtain aromatic wines, with great freshness and very positive organoleptic conditions.

Bakeder was harvested in the first week of October.

Tasting notes

High layer of cherry red color with violet iridescence that denotes its youth.

On the nose it presents high aromatic intensity, mainly fresh red fruit, hints of black fruit (raspberry, currants, wild fruits) and liquorice, together with light balsamic and spicy notes from its stay in the barrel.

On the palate it is a full-bodied and structured wine that presents a wide entry, with volume, fine and fleshy tannins and a long persistence in the aftertaste.

What it must have been like to drink a 1920s Viña Real before starting the long ageing in barrel.

This is a complex wine with great ageing potential. It expresses our terroir from Laguardia, Rioja Alavesa.

Perfect for pairing with game meats, spiced or with sauces, stews and cured cheeses, desserts or even to be enjoyed alone.

Service temperature 18°C.