

BAKEDER 2021

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.

Viña Real

Type of wine: Red – Vino de Municipio

Region of production: Rioja Alavesa

Year: 2021

Viña Real vintage rating: Excellent

Grape varieties: 100% Tempranillo

Type of bottle: Burgundy

Bottle size: 75cl.

Ageing and barrel type:

10 months in French oak barrels

Alcoholic volume: 13.85%

pH: 3.58

SO₂ Free/Total: 35/90

Total Polyphenols Index: 72

Total acidity: 5.3

Volatile acidity: 0.45

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

The plots for Bakeder 2021 were harvested in the first week of October, specifically on October 1st and 2nd.

The weather in Rioja during the 2021 growing season was erratic. The summer began dry but then rain in September became key for a more favorable evolution in the vineyard. In the higher, breezier vineyards as well as those of low and mid yields the grapes improved significantly with this rainfall. The weather in October was perfect, with bright, sunny days and very cold nights, which lead to slow ripening.

The grapes were healthy, well balanced and generally had good acidity, so enabling us to produce this wine.

Tasting notes

High purple-red colour with violet tones that denote its youth. On the nose it has a high aromatic intensity with fresh red and black fruit (raspberry, blackcurrant, blackberry...) and liquorice, all enveloped by a fine and subtle wood with light balsamic, spicy and cocoa notes. On the palate it is a complex, full-bodied wine with a broad, full-bodied entry, fine, fleshy tannins and a long persistence in the aftertaste. A wine that perfectly expresses the terroir of Laguardia (Rioja Alavesa), as it must have been to drink a Viña Real in the 1920s, before beginning its very long ageing in wood.

Recommended serving temperature 18°C.