


## THE PLACE

D.O.Ca Rioja
Grape Variety: Viura field blend
Vineyard age: Avg. 35 years
Soil: Calcareous clay

Elevation: 450-620 m asl
Production: 20,000 btls.

## THE WINE

The grapes were harvested by hand and fermented in stainless steel tanks. After fermentation, a fifth of the wine was aged in new and used 300-litre French oak barrels to add complexity and texture without excessive oak that would mask its personality.

Bideona Cabezadas has a fresh and subtle nose with pure aromas of stone fruit and hints of white flowers. Light and crisp on the palate, but with good fruit concentration, delicate aromas, and a refreshing, slightly mineral finish. An elegant white wine that can be enjoyed on its own but will not dominate food.

## TECHNICAL DETAILS

Alcohol: 14,01% ABV
Residual sugar: 1.2 g/L
pH: 3.59
TA: 5,85 g/L




# BIDEONA CABEZADAS 2025

## Regional Wine (*Vino de Zona*)

Bodega Bideona was created to contribute to a new generation of Rioja wines, defined more by the precise origin of their grapes than by the winemaking method.

The co-planting of white and red varieties on the same plot is a historical tradition in Rioja Alavesa. The white varieties occupy the highest parts of the vineyard, called *cabezadas*, from which this wine takes its name.

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