



BODEGA 202: Quality & Sustainable Practices

IN THE VINEYARDS

Our viticulture philosophy is rooted in science and requires minimal intervention to maintain naturally balanced vines. We deliberately acquired old vine vineyards at elevation (500m+) to preserve the character of slow ripening Tempranillo. We carefully prune ‘the old ladies’ for the long-term health of the vines and to be sustained by dry farming. No pesticides or herbicides are used in the vineyards.

In one of our old vine blocks we are beginning to introduce regional aromatic and medicinal plants next to the vines to elevate the aromatic complexity of the fruit. We look to natural influences that add depth of complexity in the wines without direct manipulations. To that end, winemaker Luis Güemes spends as much time in the vineyard as he does in the winery.

At our Cripán Vineyard we are collaborating, with the Basque regional government, to research indigenous and rare varieties planted in test rows with the aim of learning how to sustain winegrowing in the midst of climate change. Two barrels of each variety will be made each year in this effort.

IN THE WINERY

We hand pick all eight of our small vineyard sites in multiple passes. Each small picking crate is suited to approximately 20 kilograms of fruit. The bins are collected at the end of the rows and the fruit is kept cool until it arrives by hand at the sorting table conveyor.

We prioritize using the latest technology, and to that end, employ unique seedless tanks to avoid green and harsh tannins. The fruit undergoes cold maceration for 24-36 hours. It is the care and attentiveness to the grapes and wine that provides for great expressiveness. Each year the Bodega uses approximately thirty percent of the available estate fruit.

IN OUR PACKAGING

Bodega 202 is committed to sustainability. That is why our packaging always works with sustainable materials and why we use PEFC-certified wooden cases from managed forests. Our corks and cardboard boxes also have a sustainability seal. We have even now incorporated a sustainable capsule for Aistear that includes a sheet of biodegradable plant material that makes it easy to recycle. A member of our team, Marta Ortiz-Arce Vizcarro, is a professional in the fields of environmental sensitivity and sustainability and has the experience to assure that our goals are attained. She has Masters Degrees in Organic Farming (2000) and Environmental Engineering (2011).