

Product code: 4385

## **BODEGAS BERNABEVA, CAMINO DE NAVAHERREROS BLANCO, DO MADRID, SPAIN, 2019**



### **Producer Profile**

In the centre of Spain, a stone's throw west of Madrid, is Bodegas Bernabeveva.

At the feet of the Cerro de Guisando and Gredos mountains this winery lets its vines stretch out their roots through the thin infertile sandy soils, formed from decomposed granite, to cling on to life. Four generations have tended these old hardy vines that have repaid the care and attention with quality fruit hand harvested from the organically managed vineyards. Plots of Garnacha, Albillo and Moscatel de Grano Menudo are vinified separately, neither fined nor filtered to ensure that both the land and love shown shine through.

### **Viticulture**

The organically grown (not certified) vines are between 15 and 60 years old, and are harvested manually from shallow granite slopes all over San Martín de Valdeiglesias, 750 metres above sea level or higher.

### **Winemaking**

Two thirds of the juice is barrique fermented, with no batonage. One third is open tank fermented; part of this is whole cluster fermented and macerated, and the rest in stainless steel. Aged for nine months in 500l barriques.

### **Tasting Note**

A fresh white wine with honey and wild flower aromas. Clean and balanced fruit and balsamic flavours. Dangerously drinkable!

### **Food Matching**

Tapas and cecina (salted and dried meats)

### **Technical Details**

#### **Varieties:**

Albillo Real 50%  
Moscatel De Grano  
Menudo 20%  
Others 30%

ABV: 12.5%

Closure: Technical cork

Colour: White

Style: Still wine

Case Size: 12 x 75cl

#### **Oak Treatment**

Time: 9 Months

Type: French Oak 500l

% wine oaked: 100

% new oak: None