



Bodegas Bernabeleva, Camino de Navaherreros Blanco, DO Madrid, Spain, 2021

Producer Profile

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

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)



Product code: 4385

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 Ageing

Time: 9 Months

Type: French Oak 500l

% wine oaked: 100

% new oak: None

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