



Bodegas Bernabeleva, Camino de Navaherreros Tinto, DO Madrid, Spain, 2023

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

All the fruit is hand picked from the San Martin de Valdeiglesias area which is a high altitude vineyard area. They practice organic (certified) and biodynamic viticulture, and use fruit from bush trained vines on small plots.

Winemaking

25 day maceration with some whole cluster. A minimal intervention, wild fermentation takes place in a combination of stainless steel, concrete and large wood vats. No filtering. Aged for 6 months in large upright old wooden vats and stainless steel.

Tasting Note

An easy to drink wine with beautiful aromatics of fresh lavender and wild berries. The palate is lively with bright acidity and there's plenty of rich juicy dark fruit in the finish with super fine tannins.

Food Matching

The usual Spanish fayre such as suckling pig, taps and paella sit very nicely with this wine.



Product code: 3403

Technical Details

Varieties:

Garnacha 90%
Tempranillo 10%



ABV: 13.5%

Closure: Technical cork

Colour: Red

Style: Still wine

Case Size: 12 x 75cl

Oak Ageing

Time: 6 Months

Type: French oak 5000 to 10000 litres

% wine oaked: 100

% new oak: None

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