



Bodegas Bernabeleva, Navaherreros Blanco de Bernabeleva, DO Madrid, Spain, 2017

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 30 and 85 years old, and are harvested manually from shallow granite rich South facing slopes next to the Aliseda creek around 750 metres above sea level.

Winemaking

Each plot is elaborated as a single vineyard wine, vinification takes place in 500 and 600 l used French oak barrels, where the wine ages sur lie. After nine months, the blend is made and the wine bottled. The wine is neither stabilised nor filtered.

Tasting Note

This blend of Albillo Real and Macabeo offers up a nose of fresh pear, olive, saline hints and dried flowers. Full-bodied and focused, with a lovely centre, minerality and grip, excellent acidity and a long, complex and very nicely balanced finish.

Food Matching

Game bird, wild rabbit and Asian influenced dishes.



Product code: 3401

Technical Details

Varieties:

Albillo Real 75%
Macabeo 25%



ABV: 12%

Closure: Natural cork

Colour: White

Style: Still wine

Case Size: 6 x 75cl

Oak Ageing

Time: 9 Months

Type: French 500 and 600 litre

% wine oaked: 100

% new oak: None

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