

Product code: 3405

BODEGAS BERNABEVA, VIÑA BONITA, DO MADRID, SPAIN, 2017



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

Fruit comes from non certified organic vineyards at the top of the hill in San Martin de Vadeiglesias, which is surrounded by a Mediterranean forest and a centennial Olive grove. Planted in 1925, the soft granite soils are only 20cm deep and poor in nutrients. All vines are hand picked.

Winemaking

A single vineyard wine, paying tribute to winery founder Vicente Álvarez Villamil, who planted this vineyard by clearing 3 Ha of forest. Minimal intervention this ferments in it's own wild yeasts and macerates for 5 to 7 weeks. Aged for 1 year in used 500L french oak barriques, then in stainless steel for the second winter to clarify naturally in the low tmeperatures. Bottled unfiltered.

Tasting Note

Garnet colour with pale red rim, ripe black fruit and liquorice. Strong saline and mineral notes, firm tannins that are evolving. A big wine with genuine terroir expression lifted by the granite minerality.

Food Matching

Grilled, stewed and braised meats like beef, veal, pork, chicken and of course game.

Technical Details

Varieties:

Garnacha 100%

ABV: 14%

Closure: Natural cork

Colour: Red

Style: Still wine

Case Size: 6 x 75cl

Oak Treatment

Time: 12 Months

Type: French Oak 500
litre Barriques

% wine oaked: 100

% new oak: None