



BERNABELEVA. ARROYO DEL TÓRTOLAS



VARIETY: 100% Grenache.

CONCEPT: Single plot wine.

VINEYARD: The vineyard is a narrow north facing 2.2 hectare steep hillside, 850 m above sea level. The vines are 80 years old. The granitic soil is shallow and poor in organic matter. The changing features of the soil along the slope, as it comes closer to the Tórtolas stream, make us harvest in two stages. Non-certified organic viticulture.

ELABORATION: Grapes are cooled for 36 hours to favor a pre-fermentative maceration and slower extraction. Low temperature vinification takes place in wooden tanks with stems, with wild yeasts. The wine is foot trodden and gently moved, to avoid excessive extraction. Malolactic fermentation takes place in the barriques. Low sulfur addition.

AGEING: 13 months in 500 l French oak barrels, or as long as the wine needs. 6 months in inox tank for natural stabilization before bottling during the second spring.

PRODUCTION: 2,200 bottles.

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