



BERNABELEVA. CARRIL DEL REY



VARIETY: 100% Grenache.

CONCEPT: Single plot wine.

VINEYARD: 75 year old Grenache vines in a gently sloping south facing plot. This site has granitic soil; it is shallow at the top and deep at the lower part, due to rain erosion. The parcel covers 4.2 hectares, with 2,000 vines per hectare. Non-certified organic viticulture.

ELABORATION: Grapes are cooled for 24 hours to favor a pre-fermentative maceration and slower extraction. Low temperature vinification takes place in wooden tanks with stems and wild yeasts. The wine is foot trodden daily, and gently moved for low extraction. Skin maceration lasts over 40 days. Malolactic fermentation takes place in the barriques. Low sulfur addition.

AGEING: 11 months in French 500 l oak barrels of various *tonneliers*. 6 months in inox tank for natural stabilization before bottling during the second spring.

PRODUCTION: 1,500 bottles.