



BERNABELEVA. VIÑA BONITA



VARIETY: 100% Grenache.

CONCEPT: Single plot wine.

VINEYARD: Viña Bonita is a 90 year old vineyard on the top of the hill of the property at 700 m. Its soil is a thin layer of compacted granite; cultivators frequently scratch the bedrock. The parcel covers 2.6 hectares. 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. The grapes are foot trodden. Gentle must and grape movements for moderate extraction. Wild yeasts and low sulfur levels.

AGEING: 14 months in French oak barrels of various sizes and *tonneliers*. 6 months in inox tank for natural stabilization before bottling during its second spring.

PRODUCTION: 1,200 bottles.