

Bernabeleva



OVERVIEW

Established: 2006

First Vintage: 2007

Proprietor: Juan Diez Bulnes

Winemaker: Marc Isart Pinos

San Martin de Valdeiglesias lies in the foothills of the Gredos Mountains, at the northwestern corner of Viños de Madrid. Located at high elevation, with deep sandy soils, the estate produces wines unlike anything else in Spain.

VINEYARD INFORMATION

Soils: Granitic sand

Vines: Primarily old Garnacha, with small quantities of Albillo and Macabeo.

Elevation: 700-850 m

Appellation: San Martin de Valdeiglesias (Viños de Madrid)

Harvest: by hand

ADDITIONAL WINEMAKING NOTES

- No filtration or fining.
- 25-60 day maceration.
- Minimal usage of new oak
- Organic, leaning to Biodynamic, viticulture.

THE WINES

	Fruit Source	Ave Yields	Oak Aging	Avg Prod
“Camino de Navaherreros”	Estate vineyards and purchased fruit	~30 hl/ha	Aged primarily in large wooden upright vats.	2,500 cases
“Navaherreros” blanco	A selection of estate and purchased Albillo and Macabeo.	20 hl/ha	Aged primarily in used oak barrels	1,000 cases
“Navaherreros” tinto	A selection of the best fruit from each of the estate’s vineyards.	20 hl/ha	Aged primarily in used oak barrels	1,700 cases
“Arroyo del Tórtolas”	A single north-facing vineyard at 800+m with vines over 65 years old.	25 hl/ha	Oak 225, 300, 500, and 600L used French barrels (no new wood)	180 cases
“Viña Bonita”	A single south-facing vineyard at 700m with extremely shallow sandy soils. The vines are 90+ years old.	15 hl/ha	Oak 225, 300, 500, and 600L used French barrels (no new wood)	95 cases