

## Bernabeleva



## TECHNICAL INFORMATION

San Martín de Valdeiglesias lies in the foothills of the Gredos Mountains, at the northwestern corner of Viños de Madrid. Located at high elevation, and with deep sandy soils, the estate produces wines unlike anything else in Spain. Viticulture is organic, with a strong biodynamic influence. Harvesting is done by hand. In the cellar, 25-60 day macerations are employed followed by aging in primarily old barrels. All fermentations start spontaneously with indigenous yeasts.

**Established:** 2006 (First Vintage: 2007)

**Proprietor:** Diez Bulnes Family

**Winemaker:** Marc Isart Pinos

**Appellation:** San Martín de Valdeiglesias (Viños de Madrid)

**Soils:** Granitic sand

THE WINES	Vineyard & Grapes	Winemaking	Average Production
“Camino de Navaherreros” tinto	An assemblage of Garnacha from throughout the estate.	The grapes - including some whole bunches - are fermented and macerated for over 30 days. Aged primarily in large wooden upright vats.	2,500 cases
“Camino de Navaherreros” blanco	An assemblage of Albillo, Malvar, Macabeo and Moscatel from throughout the estate.	Fermented in a mix of concrete, stainless, and old oak, and aged for 1+ years in the same vessels before bottling. Malolactic fermentation is discouraged.	1,500 cases
“Navaherreros” tinto	A selection of the best Garnacha from all of the estate’s vineyards.	The grapes - including many whole bunches - are are fermented and macerated for up to 45 days. The wine is aged for a year in a mix of concrete tanks and used French barrels.	1,700 cases
“Arroyo del Tórtolas”	A single north-facing vineyard at 800+m with vines over 75 years old. Soils are very sandy, with little organic matter.	Up to 100% whole bunches are crushed by foot treading and fermented/macerated up to 45 days. The wine ages for a year in a mix of used French 500l and 600l barrels.	180 cases
“Viña Bonita”	A single south-facing vineyard at 700m with extremely shallow, sandy soils over bedrock. The vines are 90+ years old.	Up to 100% whole bunches are crushed by foot treading and fermented/macerated up to 45 days. The wine ages for a year in a mix of primarily used French 225l barrels.	95 cases