

SELECCIÓN NATURAL

# BERTA VALGAÑÓN

## PERCENTAGE AND GRAPE VARIETY

100% Tempranillo

## PRODUCTION ZONE

D.O.Ca. Rioja  
Rioja Alta

## VINEYARDS

Owned vines in the village of Villaseca. Winkler and Amerine Region I. Between 540 and 600 m. of altitude. Silt loam and limestone soils. Special selection of the best tempranillos from my plots.

## VITICULTURE

Certified organic. Living soils with spontaneous vegetation cover. Permaculture (care of the earth, people, my environment), premise of the Berta Valgañón winery. Non-invasive treatments for the vines reinforcing their autoimmune system.

## WINEMAKING

Manual harvest in boxes of 25 kg.  
Harvested between the 18th and 22nd of October  
Fermentation in stainless steel and concrete tanks.  
Malolactic fermentation in 500 liter barrels and concrete.  
Aging in 500 - 600 liter used French oak barrels, concrete and flextank for 18 months.  
Bottle aged for at least one year.

## TASTING NOTE

Medium - deep ruby color. Full bodied with good tannins and aromas of red fruits, dried herbs, spices and licorice with a balsamic and mineral finish.

## WINE PAIRING AND SERVICE

Due to its complexity this wine should not be too cold. Optimum temperature is 19° C. It goes well with charcuterie, carpaccio, foie, legumes, roasts, stews, white and red meats and with the dessert and coffee of a long meal.

REGENERATIVE VITICULTURE



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## BERTA VALGAÑÓN

VIÑEDOS Y VINOS

PRODUCTION OF 3700 BOTTLES

BERTA VALGAÑÓN WINES AND VINEYARDS ON THE SLOPES OF THE OBARENES MOUNTAINS