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PERCENTAGE AND GRAPE VARIETY

90% Tempranillo, 7% Grenache and 3% of Graciano, Alicante Bouschet and Carignan.

PRODUCTION ZONE

D.O.Ca. Rioja Rioja Alta

VINEYARDS

Classified as Singular Vineyard. Region I Winkler and Amerine. *FINCA EL CARASOL* is a 1.15 ha. hillside located in Villaseca at 555 m. altitude facing east-west. Planted in 1901 with Viura, Calagraño, Tempranillo, Grenache, Alicante Bouschet, Graciano and Carignan. Limestone loam soil.

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

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Manual harvest in 25 kg boxes.

Harvested the 4th of October.

Fermentation in 500-liter French oak barrels and concrete tank.

Malolactic fermentation in barrels and concrete.

Aged in 225-liter used French oak barrels for 18 months.

Aged in bottle for at least two more years.

TASTING NOTE

It has a dense appearance, with great volume and a ruby-like color. On the palate is enveloping and creamy with delicate tannins and aromas of black fruits, scrubland, spices and a subtle bitterness reminding of black tea. Long with a clear 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



PRODUCTION OF 2000 BOTTLES