

REGIÓN

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PERCENTAGE AND GRAPE VARIETY
100% MATURANA TINTA

PRODUCTION ZONE
D.O.Ca. Rioja
Rioja Alta

VINEYARDS
FINCA SAN CHIDRIÁN, own vineyard in the town of Villaseca. Region I of Winkler and Amerine. Altitude 545m. Loamy and limestone soil. Planted by me in 2017. Maturana tinta in tall bush vines.

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 25 kg boxes. Harvested on the 10th of October. Fermentation and aging in a concrete tank for one year. Bottle aged for at least 6 months.

TASTING NOTE
Deep an intense blood like red color. Ripe blackcurrant and blackberry aromas with great acidity. It is fruity, herbaceous and balsamic. On the palate, it is fresh with elegant tannins, very mineral and spicy.

WINE PAIRING AND SERVICE
It is a wine that, due to its complexity, should not be excessively cold to drink. Optimum temperature 19°C. Harmonizes with charcuterie, cheeses, roasts, stews, red meats and chocolates.

REGENERATIVE VITICULTURE



PRODUCTION OF 1000 BOTTLES



BERTA VALGAÑÓN
VIÑEDOS Y VINOS

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