

BERTAVALGANON.COM T.+34 630 591 159





60% Viura, 20% Malvasia from Rioja and 20% Calagraño.

PRODUCTION ZONE

D.O.Ca. Rioja Rioja Alta

VINEYARDS

Classified as Singular Vineyard. Region I Winkler and Amerine. FINCA LA HONTANILLA is a 0.34 ha. hillock located in Villaseca at 558 m. altitude facing south. Planted in 1920 we find a field blend of: Viura, Malvasía de Rioja, Calagraño, Grenache and Tempranillo. Loamy silty and calcareous soil. 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

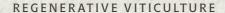
Certified organic. Living soils with spontaneous vegetation cover. Permaculture (care of the earth, people, my environment), premise of the Berta Valgañón winery. Non-invasive treatments for the vines reinforcing their autoimmune system. Manual harvest in 25 kg boxes and skin maceration for 24 hours. Harvested the 23rd of September. Fermentation in 500 liter French oak barrels. Aged on lees for 11 months in barrels. Bottle aged for at least two years.

TASTING NOTE

Pale yellow in color on the nose we find flint, leather, aniseed, white pepper, thyme, rosemary and freshly cut grass. On the palate it is unctuous and mineral with a saline touch at the end. Very long on the palate.

WINE PAIRING AND SERVICE

It is a wine that, due to its complexity, should not be excessively cold to drink. Optimum temperature 10-12°C. Harmonizes with soft and strong cheeses, tartare, carpaccio, sushi, vegetables, foie, fish, shellfish and white meats.





PRODUCTION OF 2318 BOTTLES

