
THE WINES

BERNABELEVA

Arroyo del Tórtolas

The vineyard is a narrow north facing 1.2 hectare steep hillside. The vines are 65 years old. The granitic soil is shallow and poor in organic matter, and therefore very unfertile. The changing features of the soil along the slope, as it comes closer to the Tórtolas stream, make us harvest in two stages. This plot is one of the first in ripening of our vineyards.

Vinification takes place in wooden tanks with a percentage of stems that depends on the vintage. The wine is trodden daily, either by foot or with the rammer. Malolactic fermentation takes place in French oak barriques that range from 225 to 600 liters, where the wine remains as long as necessary, always over 11 months.

BERNABELEVA Arroyo del Tórtolas 2007

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BERNABELEVA Arroyo del Tórtolas 2009

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