¿Por Qué No?
SELECTIONS

BERTA VALGAÑÓN
VIÑEDOS Y VINOS

BERTA VALGAÑÓN *(DO Rioja Alta)*



Berta Valgañón Selección Maturana Tinta 2023

100% Maturana Tinta de Navarrete

Aging: 11 months in concrete and minimum 8 months in bottle
Vineyard: Certified Organic
Alcohol: 14.5% Alc by Vol
Production: 1,500 bottles (480 bottles imported)

Background: Berta's story has deep roots: before her, even before her father Alfredo, there were several generations of winemakers from her vineyards. In the heart of Rioja Alta, at the foot of the Obarenes Mountains, the wines of Berta Valgañón are born. Berta makes her wines from estate vineyards of organic and regenerative viticulture (some planted by Berta herself, some with her father, and some by her great-grandparents more than 100 years ago). These old vines respond to a great biodiversity and remain standing thanks to the work and dedication of many generations.

Grapes: 100% Maturana Tinta de Navarrete from the Finca San Chidrián vineyard in Villaseca. Planted in 2017.

Soils/Climate: Loamy and limestone soils at 545 meters. Rioja Alta is the westernmost area of the DOCa Rioja and its grapes grow under the influence of the Atlantic climate.

Viticulture: Certified Organic. Dry farmed, hand harvested, bush vines (en vaso) from living soils with spontaneous vegetation cover. Permaculture with non-invasive treatments to reinforce the vine's autoimmune system.



Winemaking: Hand harvested in 25kg boxes on the 4th of October. Spontaneous fermentation and aging in a concrete tank for 11 months. Low total SO2 (32 mg/L). Bottled unfiltered and aged in bottle for a minimum of 8 additional months.