¿Por Qué No?
SELECTIONS

BERTA VALGAÑÓN
VIÑEDOS Y VINOS

BERTA VALGAÑÓN *(DO Rioja Alta)*



Berta Valgañón Selección Tempranillo 2021

85% Tempranillo/10% Graciano/5% Garnacha

Aging: 18 months in 500-600L used French oak, concrete, & flextank. Minimum 1 year in bottle
Vineyard: Certified Organic
Alcohol: 14% Alc by Vol
Production: 5,200 bottles

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: 85% Tempranillo/10% Graciano/5% Garnacha. The best selection of Berta's grapes from a vineyard planted in 1990.

Soils/Climate: Silt loam and limestone soils at 540-600 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 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 between the 18th and 22nd of October. Spontaneous fermentation in stainless steel and concrete tanks. Malolactic fermentation in 500L barrels and concrete. Aged in 500-600L used French oak barrels, concrete and flextank for 18 months. Low total SO2 (19 mg/L). Bottled unfiltered and aged in bottle for a minimum of 1 additional year.