

## BERMEJO DIEGO ECOLOGICO



### GRAPE VARIETIES

100% Diego Organic.

### SOIL

Volcanic ash covering loam-lime-clay nutrient rich soil.

### VINIFICATION

Hand-picked, once it enters the cellar, it is pressed and cooled and whole bunches are selected, avoiding any movement that might damage them. It is fermented in a stainless steel vat at a low temperature to extract all its aromatic characteristics.

### THE VINEYARDS

Holes are manually dug through the layers of lava that cover the land to get to the topsoils where the vines are then planted. Volcanic ash retains the water and its porosity allows it to drain into the soil below and at the same time prevents the evaporation from the sun. The vines are on original rootstock. Low yields from 500kg to 1,500kg grapes per hectare.



### TASTING NOTES.

Very delicate aromas of white flowers fennel and aniseed. Great structure, unctuous, rich in nuances with white fruit and minerality and a crisp finish.