

BERMEJO LISTÁN NEGRO BARRICA TRADICIONAL



GRAPE VARIETIES

100% Listán Negro.

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. Traditional maceration and aged 5 months in French oak Allier barrels.

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.

Aromas from red and black berries, vanilla, liquorice, green tobacco, a touch of cocoa and complex minerality. Smooth in mouth, sweet tannins, full-bodied and balanced with plenty of black fruit and minerality.