

# SIERRANORTE

bodega



## BERCIAL BLANCO SELECCIÓN 2021

### GRAPE VARIETIES

Chardonnay 45% - Sauvignon B. 40% - Macabeo 15%



### VINEYARD AND TERROIR

Location: La Bicuerca and Fuenteseca

Altitude: 920 metres.

Climate: Mediterranean with Continental influence.

Soils: Loam, Deep sandy limestone.

Age of the vines: 16 years.

Growing system: Trellised in Guyot.

### VINE-GROWING

The grapes for this vegan and organic wine are sourced from vineyards that are grown in a way that is balanced, caring and sustainable. The vineyards' soils are of great importance, being very active with good biological conditions which favour a fast assimilation of reincorporated organic matter. This enables full terroir expression.

### WINE-MAKING

After rigorous ripeness tests, the winery's technical crew determine the optimal ripening and begin harvesting. Each variety is vinified separately. The harvesting is done at night to avoid as much as possible any oxidation of the juices and to preserve the subtlety of the aromas. Once the grapes have arrived at the cellars, we carry out a static settling of the juices with the help of the must chiller solely for the free-run juice coming from a light pneumatic pressing. We rack the clear must which is then fermented at a controlled temperature to bring out its optimal aromatic expression. The wine is then racked into French oak barrels where it ages for two months with gentle stirring of the fine lees. The fining, stabilization and filtering processes before bottling are carried out with the greatest care in order to preserve all of the wine's character.

### TASTING NOTES

The result is this wine with its brilliant straw-yellow colour and an excellent combination of citrus aromas, white flowers and subtle oak hints. Full on the palate, enveloping and creamy with fresh acidity, and lovely lingering flavours.

### SERVING RECOMMENDATIONS

Excellent with strong cheeses, cured and creamy. All kind of rices, dry, risotto of meat, fish and seafood. Smoked eels or sardines. Best served at a temperature of 8-10°C.

**ALCOHOLIC DEGREE** 12.5

**AVAILABLE IN BOTTLES OF** 75 Cl.

**JR**  
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