

EL MESSON
RESTAURANT

Spanish Wine Dinner

Featuring

Bernabeleva

with Special Guest Winemaker

Marc Isart Pinos

Wednesday, November 2, 2016

Cava Reception at 7:00 PM – Seating at 7:30 PM

\$95.00 per person plus sales tax and gratuity

Menu

Chilled Fennel Soup with Dill and Citric



2014 Bernabeleva "Navaherreros Blanco"

Calamare with Lentils and Saffron



2014 Bernabeleva "Camino de Navaherreros"

Veal Tenderloin with Sherry and Potato in Hazel Nut Allioli



2013 Bernabeleva "Navaherreros Tinto"

“Cordero Asado a la Sepuldedana”

Roast Lamb with Judion Beans



2014 Bernabeleva "Arroyo del Tortolas"

2014 Bernabeleva "Viña Bonita"

Spanish Country Cheeses



“Arima” Gorko Izagirre, Bizkaiko Txakolina Dessert Wine

A story about a dream, a family, and a winery.



In the early 20th century, Dr. Vicente Álvarez-Villamil worked at the Sanatorio Esquerdo, a psychiatric hospital in Madrid founded by a well-respected doctor and progressive politician of the times. Esquerdo was not only his mentor, but also his father-in-law and when he died in 1912, Vicente and his brothers-in-law operated the sanatorium with great success.

During one of his country outings he came across a property in the Gredos Mountains that had on its grounds some strange stone sculptures. The locals attributed them to the ancient Celtic peoples and called them “Verracos.” They were large granite structures that resembled bulls, or pigs, or in Vicente’s eyes, bears. Vicente purchased the property in 1923, planted vines, and erected a winery. In the years that followed he was known to have taken his patients there as a way of introducing occupational therapy as part of the psychiatric recovery. The family stopped making wine during the Spanish Civil War (1936 – 1939) and instead began selling the grapes to the nearby village cooperatives.



Vicente’s daughter, Luisa, in 1964 was the first woman to graduate from the Madrid’s Escuela de la Vid, an agricultural engineering college with a strong enology program. Once again the family put the old winery into operation, but once again production would be interrupted when she married, and the grapes continued to be sold. It wasn’t long after that the winery built by Dr. Vicente collapsed.

Luisa’s grandsons, Juan and Santiago, inherited the estate with 35 hectares of vineyard in 2001, old vine Garnacha, with some Albillo alongside other indigenous varieties. They set out to rebuild the winery and learn how to make wine. They sought the help of consultant winemaker and champion of natural wines, Raul Perez, who introduced them to Marc Isart Pinos their winemaker today. The brothers were finally able to finally fulfill the dream of their great-grandfather. The picture above was their inspiration for the logo of the Goddess of the Hunt atop a bear.

Bodegas Bernabeleva and Special Guest Winemaker Marc Isart Pinos

Dr. Vincente's great-grandchildren, Juan Diez Bulnes and Santiago Matallana Bulnes have succeeded in bringing the doctor's dream back to life. They hired consultant Raúl Pérez, a master of cool-climate winemaking, to help them develop the project. Just as important, they hired as full-time manager a young



Catalan named **Marc Isart Pinos**. Marc's devotion to demanding viticulture and to non-interventionist winemaking have served the cousins' vision well. Their regime emphasizes long fermentations, and minimal handling. Wines are aged in barrels of different sizes, but very little new wood is used so as not to mask the glorious aromatics. The vineyards are more than a half mile above sea level, with warm days but cool nights, and with poor, sandy soils. The resulting wines have ample ripeness, but also astounding buoyancy and freshness.

Bernabeleva "Navaherreros" Blanco 2014

Albillo and Macabeo white grape varieties. The vines are between 30 and 85 years old and are harvested manually. They use large 500 and 600 litre French oak barrels and the wine is aged sur lie. The wine is neither stabilized nor filtered.

Bernabeleva "Camino de Navaherreros" 2014

Garnacha and less than 10% Tempranillo grown on organically farmed vineyards with some 40% to 50% purchased grapes. Fifty percent of full clusters were used for the fermentation with indigenous yeasts. The wine matured for some seven to eight months in 5,000-liter oak vats.

Bernabeleva "Navaherreros" Tinto 2013

Garnacha from different soils, orientations, and microclimates of the estate. The ages of the vines range from 40 to 80. Vineyards are manually harvested. Vinification takes place in wood, stainless steel, or concrete tanks, depending on the grapes.

Bernabeleva "Arroyo del Tortolas" 2014

Sourced from a small, narrow 1.2 hectare north facing vineyard on a steep hillside. The vines are 65 years old. The changing features of the soil along the slope, as it comes closer to the Tórtolas stream, make us harvest in two stages. This plot is one of the first in ripening of our vineyards.

Bernabeleva "Vina Bonita" Tinto 2014

Viña Bonita is an 80 year old vineyard on the top of the hill of the property at 700 m. Its soil is a thin layer of compacted granite; cultivators frequently scratch the bedrock. The parcel covers 2.8 hectares.