

General Info

Country: Spain

Region: Aragon

Appellation(s): Cariñena

Producers: Bodega San Valero

Year Founded: 1944

Farming: Certified organic

Harvest Method: Manual

Total Estate Size: 175 ha



Bodega Verde

In 2010, Bodega San Valero (the oldest winery in Cariñena, and the third oldest in all of Spain), embarked on a journey toward growing certified organic wines in the parched, stony, high desert of Aragon. In partnership with a small family vineyard, which had been working organically for years, the winery acquired several parcels of old vine garnacha, syrah, and macabeo to produce Bodega Verde, wines that capture the slate terroir of Aragon and pay tribute to the nearly 150 years of viticultural tradition in the region. Here, at 850 meters elevation, the severe climate, and arid soils yield grapes of true ripeness and complexity.

In the vineyards all the work and harvest are done by hand, and the use of chemical treatments is replaced with holistic practices, such as relying on the arrival of seasonal ladybugs in the vines who help keep down the population of more insidious pests. Bodega Verde goes further in recognizing this interconnectivity of nature by putting images of ladybugs and bees on their labels. The bee appropriately graces the label of their honey-tinged, rich macabeo.

Bodega Verde's commitment to sustainability even carries over to their packaging. Their labels are printed on rice-based, recycled paper which is affixed with vegetable glue, and the corks are made from biodegradable material.

The Wines

Bodega Verde Macabeo

2020; Selection of 100% macabeo from certified organic vineyards, harvested the last week of August after dark to preserve freshness. Cold maceration at controlled temperature for six hours. Free run juice is fermented in stainless steel followed by 21 days of aging on lees. After several months of natural settling, the wine is bottled and further aged for a year before release.



Bodega Verde Garnacha/Syrah

2019; Selection of 85% garnacha, and 15% syrah from certified organic vineyards. Harvest began the final week of September and ended in November. Traditional maceration with daily pump-over, and 20 day fermentation in temperature control tanks. After several months of natural settling, the wine is bottled and further aged for a year before release.

