

LA MAL-DITA

GARNACHA



LA MALDITA OR THE “LITTLE CURSED ONE” REFERENCES THE CARE AND EFFORT ASSOCIATED WITH GROWING THE DELICATE GARNACHA GRAPE IN RIOJA – BUT WE’VE NEVER BEEN AFRAID OF A CHALLENGE. THIS “LITTLE CURSE” HAS BECOME OUR GOOD FORTUNE; PRODUCING HIGH QUALITY WINE THAT CELEBRATES HERITAGE AND SHOWCASES SOME OF RIOJA’S BEST.



REGION

Rioja Central & Rioja Baja

A trendy red; fresh and easy to drink. A nimble wine from old vines in Tudelilla and Central Rioja. Part of the wine (30%) was aged in barrels for three months, while the rest matured on the lees in tanks.



VINEYARD

More than 40 years old Garnacha Tinta vineyards, located at 2297 ft altitude in Tudelilla, Rioja Baja, and 1476 ft in Villamediana and Alberite, Central Rioja.

GROWING SYSTEM: Goblet-trained vines over 40 years old and 10/15-year-old espalier-trained vines.

PLANTING DENSITY: 3000 - 3500 plants/ha.

SOIL: Gravel.

ALTITUDE: 1476 ft up to 2297 ft.



14.5% ABV

Vinification

HARVEST: Manual.

FERMENTATION: Cold soak in stainless steel tanks to keep all the varietal character. Alcoholic fermentation at 82°F for about 10 days with gentle pumpovers. Malolactic fermentation in tanks.

Ageing

70% of the wine remains in tanks on the lees for three months. The rest is aged for the same period in French and American oak barrels.



TASTING NOTES

This delightful garnacha is based on old-vines on high altitude vineyards to create a rich, velvety red with wonderful notes of strawberry and cherry. Enjoy with chicken, grilled meats, seafood and a variety of cheeses.



UPC: 0 80175 75009 2
12pk / 750mL

