

LA MAL- DITA

GARNACHA BLANCA



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 Alta

A veritable curiosity worth discovering. There are only 100 hectares of this unique and exclusive variety left in Rioja. They are all mixed in old vineyards, in many cases, next to the red variant. It is a fresh, sensuous wine that seduces the palate. After manual picking, the wine was aged on the lees; one part in barrels, one part in a French oak vat and the other part in a stainless steel tank. An exclusive wine.



VINEYARD

Vineyards of gravel and boulders located in Alberite and Villamediana, in Central Rioja, and in Briones and San Vicente, in the Rioja Alta.

GROWING SYSTEM: 100% Garnacha from goblet-trained vines over 40 years old and espalier-trained vines aged 10-15 years.

PLANTING DENSITY: 3000 - 3500 plants/ha.

SOIL: Gravel, clay-limestone, ferruginous and boulders.

ALTITUDE: 1476 ft up to 2297 ft.



13.5% ABV

Vinification

HARVEST: Manual.

FERMENTATION: Cold soak for 12 hours in stainless steel tanks to keep all the varietal character. The free-run must is transferred to another tank where it ferments at low temperatures (61-64°F) for about 20 days.

Ageing

30% of the wine remains on the lees in a French oak vat for three months, another 30% is aged for the same period in French and American oak barrels and the remaining 40% is left on the lees in a stainless steel tank. The wines are blended before bottling.



TASTING
NOTES

This Garnacha Blanca, a rarity in Rioja, shows a balance of fresh citrus with aromatic herbs and a fresh, lively palate that perfectly complements richly spiced poultry, grilled seafood dishes and creamy cheeses.



UPC: 0 80175 75007 8
12pk / 750mL