

LA MAL-DITA



GARNACHA RED

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.

VINIFICATION

HARVEST: Manual.

FERMENTATION: Cold soak in stainless steel tanks to keep all the varietal character. Alcoholic fermentation at 28 °C 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.

VINIFICATION

HARVEST: Manual.

FERMENTATION: Cold soak in stainless steel tanks to keep all the varietal character. Alcoholic fermentation at 28 °C for about 10 days with gentle pumpovers. Malolactic fermentation in tanks.

Food Pairing: Garnacha makes the perfect wine for a special occasion. If it's a garnacha blend, much of the same food pairings are recommended although they can better support spicy food and wild game.

VINEYARDS

More than 40 years old Garnacha Tinta vineyards, located at 700 meters altitude in Tudelilla, Rioja Baja, and 450 meters in Villamediana and Alberite, Central Rioja.

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

DENSITY: 3000 - 3500 plants/ha.

SOIL: Gravel.

ALTITUDE: From 450 up to 700 m.



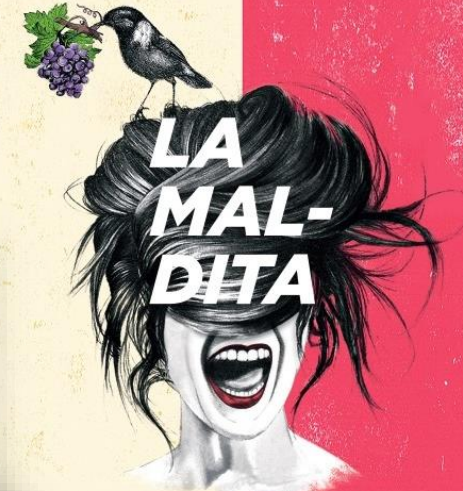
IRI WEEK ENDING 7/3/2022 TOTAL US

La Maldita Garnacha up 1380% in sales and 1431% in volume latest 52 weeks.

La Maldita Garnacha up 651% in sales and up 695 % in volume latest 26 weeks.

La Maldita Garnacha up 310 % in sales and up 318 % in volume latest 13 weeks.

La Maldita Garnacha up 59% in sales and 62 % in volume latest 4 weeks.



2021
GARNACHA
RIOJA
DENOMINACIÓN DE ORIGEN CALIFICADA

90 PTS

