

**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.

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.



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.

ROBERT PARKER, 89 POINTS, 2016

Best value Rioja young wine

PEÑÍN, 91 POINTS

Best value Rioja young wine.

VIÑEDOS LA MALDITA BRIONES – RIOJA – ESPAÑA

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