

LA MAL- DITA



GARNACHA ROSÉ

An exclusive rosé from vineyards located in Rioja Alta, in the areas of Briones Badarán. Garnacha ripens more slowly there, producing a subtle rosé with aromas of red fruit, increased freshness and less colour concentration. Free-run methods produce this rosé with a subtle colour and aromas of red fruit, which was kept over the lees in stainless steel for three months.

VINEYARDS

More than 40 years old Garnacha Tinta vineyards located in the municipalities of Badarán and Briones, in the Rioja Alta.

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

PLANTING DENSITY: 3000 - 3500 plants/ha.

SOIL: Clay-limestone and ferruginous.

ALTITUDE: 450 m up to 550 m.



VINIFICATION

HARVEST: Manual.

FERMENTATION: Vinified following traditional free-run methods. The grape juice obtained from crushing the grapes remains in contact with the skins between 12 to 24 hours at a controlled temperature of 10 °C. After this maceration, the free-run must is placed in a different tank where it ferments at a controlled temperature of 14-16 °C.

AGEING

The wine remains on the lees in stainless steel for three months.

VIÑEDOS LA MALDITA BRIONES – RIOJA – ESPAÑA

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