

La Maldita

Garnacha

100% Garnacha

Though Garnacha grapes are the second most planted varietal throughout Rioja, they have earned the nickname *La Maldita* or “little cursed one” due to low yields and low profitability. This wine aims to celebrate the heritage of Garnacha in the region.

Tasting Notes:

Incredibly fresh and fruit-forward with notes of strawberries, tart cherries, spring flowers, and loamy soil undertones in a medium-bodied, pure format. Vibrant acidity and silky tannins make this an easy-drinking red.

Enjoy with everyday favorites such as pizza, pasta, burgers, and grilled vegetables. Drink now or within the next 1-2 years.

Vineyards:

Region:	Rioja Central & Baja, Spain
Size:	80 hectares
Training Method:	Trellis & traditional bush vine
Planting Density:	3000- 3500 vines/hectare
Soil Composition:	Gravel
Elevation:	400- 700 meters
Exposure:	Northern & southwestern
Average Vine Age:	20-30 years

Winemaking:

Harvest:	Hand-harvested in October
Fermentation	A cold pre-maceration takes place in stainless steel tanks for a brief period, followed by alcoholic fermentation below 28°C with light pump-overs. Full malolactic fermentation occurs.

Aging:

90% in stainless steel tanks on the lees & 10% in American & French oak barrels for 2 months.

Technical Data:

Alcohol:	13.6%
Residual Sugar:	1.8 grams/liter
pH:	3.67



IMPORTER
OF THE YEAR
2014

WINE ENTHUSIAST
WINE STAR
AWARDS

OPICI WINES
25 De BOER DRIVE GLEN ROCK , NJ
201.689.3256
WWW.OPICIWINES.COM



FACT SHEET