



Pedro Garnica Maturana Blanca

Recovering Native Varieties

Wine: PEDRO GARNICA MATURANA BLANCA

Designation of Origin: D.O.Ca. Rioja, Spain

Vineyard: Finca Planas Altas de Yerga

Grape Variety: 100% Maturana Blanca, a rare native grape variety officially authorized by the D.O.Ca. Rioja in 2008.

This is the earliest written record of a grape variety in Rioja's history, dating back to 1622.

Soil: The vineyard is planted between 620 and 660 meters above sea level on the upper slopes of Monte Yerga, with clay-limestone soils mixed with river stones.

Climate: The Sierra de Yerga is a unique spot within Rioja. Situated at the eastern edge of the region, it has a strong Mediterranean influence. Its distance from the Ebro River—which is more influenced by Mediterranean winds—and its high altitude expose it to the cold cierzo winds coming from the Sierra de la Demanda, which have a distinct Atlantic character. This combination creates an ecosystem that allows the grapes to fully ripen while maintaining high acidity, freshness, and intense fruity aromas.

Winemaking: After destemming, the grapes are gently pressed in a small vertical press. Then the juice undergoes a static settling. Fermentation finishes at 18°C in new 500-liter French oak barrels.

Aging: The wine is barrel-fermented and spends 5 months aging on the lees in the same 500-liter barrels where fermentation completed.

Harvest: Hand-picked in 15 kg boxes during the second week of September. Yields from these vineyards are about 6,500 kg per hectare.

Tasting Notes: Citrus and biscuit aromas stand out, with oak well integrated on the nose. On the palate it is rich and glyceric, bright and fresh, with plenty of structure and long-lasting persistence.

Production: 4,900 bottles.

Analysis:

- Alcohol: 13.39% vol.
- pH: 3.12
- Total acidity: 7.15 g/l tartaric acid
- Volatile acidity: 0.59 g/l acetic acid
- Total sulfur dioxide: 78 mg/l
- Residual sugars: 0.3 g/l