

Pedro Garnica | Planas Altas

Hand Harvested

Wine: PLANAS ALTAS

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

Vineyard: Single Vineyard – FINCA PLANAS ALTAS

Grape Varieties: 70% Tempranillo, 15% Garnacha, 15% Graciano

Vineyard Age: 48 years

Terroir: Vineyard planted at 615 meters above sea level at the top of the Yerga mountain, in clayey and calcareous river stone lands.

Climate: The Sierra de Yerga is a unique enclave within La Rioja. Due to its eastern location in the Denomination of La Rioja, it has a great Mediterranean influence. Due to its distance to the Ebro river, this region is influenced by Mediterranean air currents and due to its high altitude this area is also influenced by the winds that blow from Sierra de la Demanda, which have a clear Atlantic character. This combination generates an ecosystem that allows the grapes to achieve a very full ripening while maintaining high acidity, freshness and very intense fruit aromas.

Elaboration: After destemming, the grapes are put into rotating French oak barrels of 500 liters in which the alcoholic fermentation is carried out. After the pressing of the skins, the wine is put into the barrels again for aging. Between the months of May and June the wine undergoes naturally malolactic fermentation in the same barrels.

Barrel aging: 14 months in 500 liters French oak barrels.

Harvest: Manual harvest in boxes of 15 kg during the first week of October. From these vineyards 4,000 kg per hectare are obtained.

Tasting Notes: Ripe fruit and roasted aromas like chocolate stand out, with oak very well integrated on the nose. On the palate it is balanced, structured, complex, and has a long finish.

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Production: 2,850 bottles

Analysis:

- Alcohol: 15% vol.
- pH: 3.57
- Total acidity: 5.6 g/l tartaric acid
- Volatile acidity: 0.62 g/l acetic acid
- Total sulfur dioxide: 33 mg/l
- Residual sugars: 2.1 g/l