



Pedro Garnica Tinto

Hand Harvested

Wine: PEDRO GARNICA MATURANA BLANCA

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

Vineyard: Finca Planas Altas de Yerga

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

Vineyard Age: 48 years

Soil: The vineyard is planted at an altitude between 590 and 615 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 enclave within Rioja. Located at the eastern edge of the denomination, it benefits from strong Mediterranean influence. Its distance from the Ebro River—which is more affected by Mediterranean air—and its high altitude means the area is strongly influenced by cierzo winds 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 placed in 500-liter French oak rotary barrels where alcoholic fermentation takes place. After racking and pressing the skins, the wine returns to the barrels for aging. Between May and June, malolactic fermentation naturally occurs in the same aging barrels.

Aging: 11–13 months in 500-liter French oak barrels.

Harvest: Hand-picked in 15 kg boxes during the second week of October. Yields from these vineyards average 5,200 kg per hectare.

Tasting Notes: Notes of ripe fruit and roasted aromas such as chocolate stand out, with oak very well integrated on the nose. On the palate, it is balanced, structured, complex, and long-lasting.

Production: 10,500 bottles

Analysis:

- Alcohol: 14.5% vol.
- pH: 3.46
- Total acidity: 6.8 g/l tartaric acid
- Volatile acidity: 0.48 g/l acetic acid
- Total sulfur dioxide: 55 mg/l
- Residual sugars: 1.2 g/l