

Alma de LA MARCIANA

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Vineyards and vinification

Plots of origin: José Luis and Piedras planted 35 to 50 years ago

Region: municipality of Andosilla, Oriental Rioja

Varieties: red grenache, tempranillo and some graciano

Terroir: clayey alluvial soils with large pebbles

Treatments: biodynamic exclusively

Type of pruning: on trellises

Cultivation: irrigation only if necessary



Technical information

Harvest date:

- Piedras: 27/09/2021

- Jose Luis: 07/10/2021

Alcohol content: 13,9% vol.

Total acidity: 5,60 g/L

pH: 3,58

Production: 6.426 bottles of 75 cl

Market launch: march 2023

Elaboration

The grapes were harvested by hand and placed in 10 kg boxes. These boxes are cooled to 3°C. The grapes are manually controlled on a selection table. After passing through the destemmer, the grapes go into small fermentation tanks by gravity. Spontaneous fermentation with native yeasts. Cap punching down once or twice a day for about 3 weeks. The barrels are filled directly from the fermentation tanks. Malolactic fermentation in barrels. We use very fine grain french barrels from the Chassin cooperage, Jupilles forest, and the Cavin cooperage, Chatillon forest. The toasting is very slow and very light. We look for a very soft, elegant wood contribution and the clear predominance of the impact of the fruit and the terroir.

The wine remained in barrels 12 months. It is not stabilized, nor is it clarified. We did a very light filtering before bottling.

Bodega

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Logistic information

EAN bottle: 8436008510487

Carton box of 6 bottles of 75 cl

Full case's weight: 8,6 kg

Measurements: 53 x 31 x 9,5 cm