

LA MARCIANA

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Vineyard and vinification

Plot of origin : Mariano, planted in 1900

Region : municipality of Andosilla, oriental Rioja

Varieties : Grenache

Terroir : Mariano has a special terroir of almost white clays

Treatments : biodynamic exclusively

Type of pruning : bush vines

Cultivation : no irrigation



Tecnical informations

Harvest date : 08/10/2018

Alcohol content : 15,7 % vol.

Total acidity : 6,2 g/L

pH : 3.45

Production : 800 bottles of 75 cl and 17 magnums

Market launch : October 2020

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 14 months. It is not stabilized, nor is it clarified. We did a very light filtering before bottling .

Logistic information

EAN bottle : 8436008510272

Wooden cases of 6 bottles of 75 cl

Full case's weight : 11 kg

Measurments : 32 x 20 x28 cm

EAN case of 6 : 8436008511279

Individual wooden cases

Full case's weight : 1,8 kg

EAN case : 8436008512276



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