

# Alma de LA MARCIANA

BLANCO 2023

## Terroir and vinification

**Plots:** Gumendi and Lampara, planted 15 years ago.

**Region:** municipality of Andosilla, southern Rioja.

**Varieties:** Sauvignon blanc, Garnacha blanca, Tempranillo blanco.

**Soil:** alluvial clay soils with pebbles.

**Treatments:** Demeter certified biodynamic agriculture.

**Type of pruning:** cordon pruning.

**Cultivation:** irrigation only if necessary.



## Technical information

### Harvest date:

- Lampara Sauvignon: 28/08/2023

- Gumendi Garnacha & Tempranillo: 18/09/2023

**Alcoholic strength:** 14,25 % vol.

**Total acidity:** 5,55 g/L.

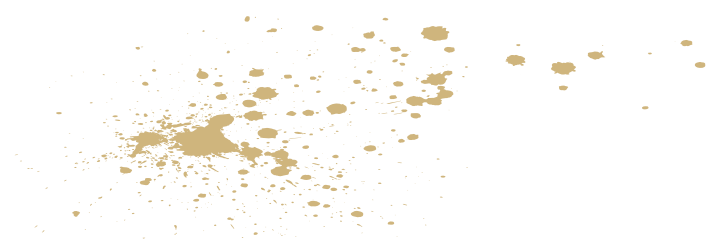
**pH:** 3,55

**Production:** 6.720 bottles of 75 cl.

**Release:** February 2024.

## Winemaking

The grapes were harvested by hand in 10 kg crates. The grapes were kept for at least one day at around 3°C before being transferred to the sorting table where their quality was checked. After destemming, the Garnacha Blanca underwent skin maceration for a few hours. The Garnacha and Tempranillo musts are statically clarified and fermented in stainless steel tanks. The Sauvignon musts are left for 4 days with their lees and only then fermented in stainless steel tanks. The wine remains on its lees until February; it is a minimal intervention wine, without stabilisation or fining, with a very light filtering before bottling.



## Bodega

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## Office

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## Logistic information

Bottle EAN: 8436008519862

Cardboard boxes of 6 bottles of 75

cl. Weight of the box: 8,6 kg.

Measures: 53 x 31 x 9,5 cm.