

# LA MARCIANA

B L A N C O 2 0 2 3

## Vineyard and vinification

Plots of origin: white grenache-plot Gumendi,  
white tempranillo-plot Gumendi

Region: municipality of Andosilla, oriental  
Rioja

Varieties: White grenache, white tempranillo

Terroir: clayey alluvial soil with large pebbles

Treatments: biodynamic exclusively

Type of pruning: on trellises

Cultivation: traditional



## Tecnical information

Harvest date:

- White tempranillo: 21/09/2023

- White grenache: 02/10/2023

Alcohol content: 13,37 % vol.

Total acidity: 6,1 g/L

pH: 3,36

Production: 2.444 bottles of 75 cl

Market launch: march 2024

## 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, a short maceration of about 4 hours is carried out. The must is decanted by gravity overnight and transferred to barrels for spontaneous fermentation. From the end of alcoholic fermentation, the lees are stirred twice a week. Malolactic fermentation done spontaneously. 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 on its lees in barrels until june. It is not stabilized, nor is it clarified. We did a very light filtering before bottling .

## Bodega

Carretera Nacional 232, Km. 354  
26500 Calahorra, La Rioja, Spain

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## Logistic information

EAN bottle: 8436008510081

Wooden cases of 6 bottles of 75 cl

Full case's weight: 11 kg

Measurements: 32 x 20 x 28 cm