



## Pedro Garnica | Planas Altas

### *Hand Harvested*

**Wines:** PLANAS ALTAS and PLANAS ALTAS GARNACHA

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

**Vineyard:** Single Vineyard – FINCA PLANAS ALTAS

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

**Vineyard Age:** 48 years

**Terroir:** The vineyard is planted at 615 meters above sea level on the upper slopes of Monte Yerga. The soil is clay-limestone with river stones.

**Climate:** The Sierra de Yerga is a unique area within Rioja. Located at the eastern edge of the region, it benefits from strong Mediterranean influence. Its distance from the Ebro River—which itself is affected by Mediterranean winds—and its high altitude means the area is also strongly influenced by the cold cierzo winds coming from the Sierra de la Demanda, which have an Atlantic character. This combination creates an ecosystem that allows the grapes to ripen fully while maintaining high acidity, freshness, and intense fruity aromas.

**Winemaking:** After destemming, the grapes are placed in 500-liter French oak rotary barrels for alcoholic fermentation. After the free-run wine is separated and the skins are pressed, the wine returns to the barrels for aging. Between May and June, the malolactic fermentation takes place naturally in the same aging barrels.

**Aging:** 14 months in 500-liter French oak barrels.

**Harvest:** Hand-picked in 15 kg boxes during the first week of October. Yields from these vineyards are around 4,000 kg per hectare.

**Tasting Notes:** Ripe fruit and roasted aromas like chocolate stand out, with oak very well integrated on the nose. On the palate it is balanced, structured, complex, and has a long finish.

**Production:** 2,850 bottles

**Analysis:**

- Alcohol: 15% vol.
- pH: 3.57
- Total acidity: 5.6 g/l tartaric acid
- Volatile acidity: 0.62 g/l acetic acid
- Total sulfur dioxide: 33 mg/l
- Residual sugars: 2.1 g/l