



## Pedro Garnica | Planas Altas Garnacha

### *Hand Harvested*

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

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

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

**Grape Variety:** 100% Garnacha

**Vineyard Age:** 48 years

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

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

**Winemaking:** After destemming, the grapes are placed in 500-liter French oak rotary barrels where alcoholic fermentation takes place. After racking and pressing the skins, the wine returns to the barrels for aging. Between May and June, malolactic fermentation occurs 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 average 4,000 kg per hectare.

**Tasting Notes:** After a brief oxygenation in the glass, the wine reveals fruity aromas highlighting tart strawberry. Despite its long aging, it shows a bright, lively color. On the palate, it is powerful, structured, and persistent.

**Production:** 880 bottles

**Analysis:**

- Alcohol: 15.5% vol.
- pH: 3.44
- Total acidity: 6.3 g/l tartaric acid
- Volatile acidity: 0.60 g/l acetic acid
- Total sulfur dioxide: 25 mg/l
- Residual sugars: 2.5 g/l