

## MARC ISART

From Catalan, Marc Isart is head winemaker at the much acclaimed Bernabeve, where he spearheaded the property's transformation to biodynamics. At La Maldición ('The Curse'), he works on "getting back in touch with the home soil, nature and farming". Named for the laborers' struggle to reach and work the land at this secluded property in Valdelecha, Madrid, La Maldición is located in the Arganda del Rey sub-zone (within Viños de Madrid DO), home to old vine Tempranillo and Malvar.



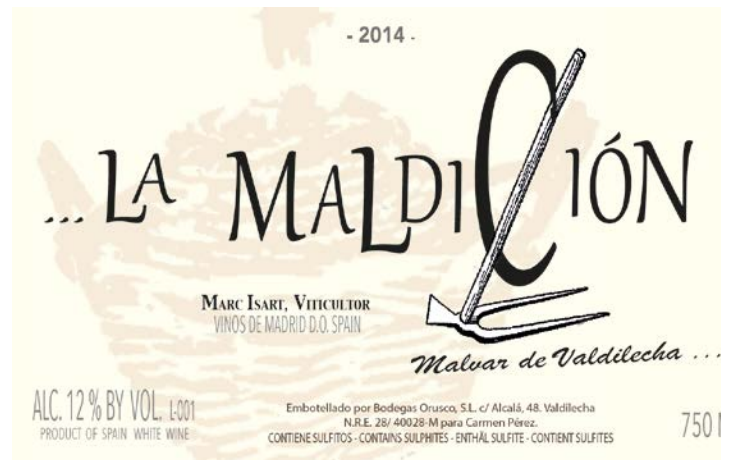
The village of Valdelecha has old Tempranillo vines planted at 780m, while Belmonte is home to old Malvar vines at 733m. Planted to soils that are mostly sedimentary calcareous and gypsiferous in parts, with a raw, clayey texture, the vineyards are difficult to farm with their surrounding cliffs and canyons.

A blend of Tempranillo (85%) and Malvar (15%), La Maldición "Tinto para beber" or "Red to Drink" is fermented with natural yeast for 20-25 days without stems and aged in cement. "The fundamental idea is to encapsulate in the wines the landscape and the people who live and work in this land," said Isart.

The Malvar de Valdelecha is a wine made from the indigenous white grape Malvar. Malvar is a family member of Airen but is more aromatic and with even more acidity than Airen. Malvar produces a looser cluster and has a smaller berry. These are both varieties that do not "take to sugars" and because of the dry climate, alcohol levels can be maintained at a low level. With the stems and skins in the ferment, this is technically an Orange Wine.

T. EDWARD  
NEW YORK

## LA MALDICIÓN



**Varietal/Blend:** 85% Tempranillo / 15% Malvar

**Altitude:** 730m

**Farming:** organic

**Harvest Technique:** by hand

**Fermentation:** with skins and stalks for 50 days followed by aging in used French oak 300L casks / slow stirring during fermentation-maceration / temperature does not need to be controlled b/c the acidity is so high / spontaneous non-malo ferment

**Alcohol:** 12%

**Soil:** calcareous clay with abundant chalky stones on the surface

**Yeast:** indigenous

**Production #s:** 1,600 bottles

**Country:** Spain

**Region:** DO Vinos de Madrid

**Sub Region:** Arganda del Rey

**Village:** Valdelecha