

MARC ISART

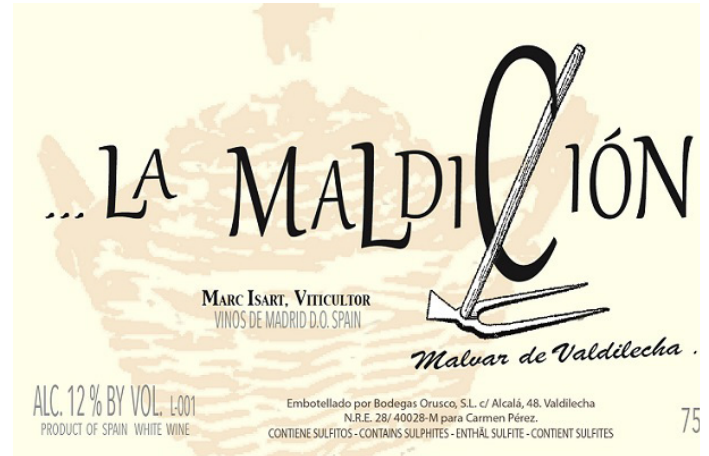
From Catalan, Marc Isart is head winemaker at the much acclaimed Bernabeveva, where he spearheaded the property's transformation to biodynamics. At La Maldición ('The Curse'), he works on "getting back in touch with the home soil, nature and farming". Named for the laborers' struggle to reach and work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



The village of Valdilecha 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.

The Malvar de Valdilecha 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 varietals 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.

LA MALDICIÓN



Varietal/Blend: 100% Malvar

Farming: organic

Altitude: 733m

Soil: calcareous clay with abundant chalky stones on the surface

Harvest Technique: by hand

Yeast: indigenous

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-malolactic ferment

Alcohol: 12%

Production #s: 1,600 bottles

Country: Spain

Region: DO Vinos de Madrid

Sub Region: Arganda del Rey

Village: Valdilecha