MARC ISART

From Catalalinia, Marc Isart is head winemaker at the much acclaimed Bernabeleva, where he is spearheading the property's transformation to biodynamics. Isart works on "getting back in touch with the home soil, nature and farming." The La Maldición label (translates to "The Curse"), named for the laborers' struggles to reach and then work the land at this secluded property in Valdelichia, Madrid. These vineyards are located in the Arganda del Ray sub-zone within the Viños de Madrid DO.



Residing at 716m, the village of Valdelicha 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.

In 2016, Marc Isart added two wines to his portfolios: Gleba de Arcilla and Oxidativo de la Olla. Gleba de Arcilla is a plot selection of the local form of Tempranillo grapes isolated in the center of the vineyard, intended to represent a unique style of Tempranillo. The concept of Oxidative de la Olla represents a tradition-inspired white aged in clay tinaja.

LA MALDICIÓN



"GLEBA DE ARCILLA"



Varietal/Blend: 100% Tempranillo

Farming: sustainable

Altitude: 740 m

Soil: calcareous & gypsiferous clay with a silty texture

Vine Age: between 50-100 years old

Fermentation: whole cluster fermentation over 65 days, slow

stirred during maceration

Malolactic: spontaneous ML

Maturation: 12 months in used, 500L French oak casks

Alcohol: 13.5%
Yeast: indigenous

Production #s: 2,600 bottles

A plot selection of the local Tempranillo grapes, with the objective to get the most of the variety. "The fundamental idea is to encapsulate in the wines the landscape and the people who live and work in this land," said Isart. Vineyards reside between 700-780m.

Country: Spain

Region: DO Vinos de Madrid Sub Region: Arganda del Rey

Vineyard Size: 1.5 ha