

# FINCA IRIARTE - MARTÍNEZ CORTA

D.O.C. RIOJA



**Appellation:** RIOJA Alta  
**Grape variety:** 100% Tempranillo

Vintage	ABV	TA	pH	RS
2019	14.0%	4.9	3.8	1.8

## Tasting notes

**Color:** A deep cherry-red color with a light purple rim.

**Nose:** Intense aromas of ripe red and black fruits, floral (lavender, violets) and spices (white pepper) hints and balsamic notes.

**Palate:** Very fruity, excellent acidity and fresh with very well-integrated tannins.

## Serving recommendations

Serve at 61 to 64°F.

**Food pairings:** Meat dishes, either roasts or in sauces, charcuterie and stews.

## Vineyards

**Location:** Uruñuela, Cenicero (Rioja Alta)

**Soil type:** Brownish limestone and marl

**Average altitude:** 1,600 feet

**Growing system:** Trellised and bush vines.

## Winemaking

**Harvesting:** By machine and by hand

**Harvesting dates:** September-October

**Fermentation:** In temperature-controlled stainless steel vats

**Temperature of fermentation:** 82°F

**Duration of fermentation:** 15 days

**Aging time in barrel:** 4 months

**Type of barrels:** American oak (3 to 5 years old)

## Awards

- USA Wine Ratings 2023 (Silver)
- Mundus Vini 2022 (Silver)



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