

MARTÍNEZ CORTA CRIANZA

D.O.C. RIOJA



Appellation: RIOJA Alta
Grape variety: 100% Tempranillo

Tasting notes

Color: Cherry red with garnet rim.

Aroma: Intense aromas of red and black fruit with floral and spicy notes. Balsamic finish that brings freshness.

Palate: Tasty, fresh and balanced. With a marked fruity and spicy style accompanied by creamy, vanilla and soft toasted notes. Powerful and structured.

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 dates: September-October

Fermentation: In temperature-controlled stainless steel vats

Temperature of fermentation: 82°F

Duration of fermentation: 15 days

Aging time in barrel: 12 months

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

Aging in bottle: 6 months



WINE & SPIRITS
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