

MARTÍNEZ CORTA CRIANZA

D.O.C. RIOJA



Tasting notes

Colour: 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 16 -18 °C.

Food pairings: Roasted and grilled meats, cold meats and stews.

Allergens: Contains sulphites.



Previous Vintages Awards

- Gold Medal Mundus Vini 2021
- Silver Medal Concours International de Lyon 2021
- Silver Medal International Wine Challenge 2020
- Silver Medal Concours Mondial de Bruxelles 2020
- Bronze Medal Decanter World Wine Awards 2020

MARTÍNEZ CORTA CRIANZA

D.O.C. RIOJA

Technical data

Appellation: D.O.C. Rioja
Grape variety: Tempranillo.
Vintage: 2018

VINEYARD (OWN PROPERTY)

Location: Uruñuela, Cenicero (Rioja)
Soil type: Limestone and loam
Average altitude: 500 m
Growing system: Bush vines and trellised

VINIFICATION

Harvesting: Manual and mechanical
Harvesting date: september - october
Fermentation: In temperatura-controlled stainless steel vats
Temperature of fermentation: 28°
Duration of fermentation: 15 days
Ageing time in barrels: 12 months
Type of barrels: American and French oak (3 to 5 years)
Ageing in bottle: min. 6 months

Analysis data

Alcoholic degree: 14%

Logistics data

Bottle: Bordeaux Élite 75cl.
Closure: Natural Cork
Case: 6 bottles
Case measurements : 23 x 32 x 15,5 cm
Case weight: 8 Kg
Palletisation: Palet Euro 80X120: 750 Botellas.
Number of cases per layer: 25
Number of layers: 5
Number of cases per pallet: 125
EAN Code bottle: 8437007442014
EAN Code case: 18437007442011

