

MARTÍNEZ CORTA CEPAS ANTIGUAS TEMPRANILLO

D.O.C. RIOJA



Tasting notes

Colour: Very deep, black-cherry

Nose: Dense, suave, firm, with intense ripe black fruit (blueberries) and spicy, balsamic hints with a floral, mineral finish.

Palate: Elegant, flavoursome and structured with layers of fruit and grippy tannins. Powerful and structured with notes of liquorice, toffee, cocoa and vanilla.

Serving recommendations

Serve at 16 to 18°C.

Food pairings: Red meat either roasted or prepared in a sauce. Also charcuterie, stews and matured cheeses.

Allergens: Contains sulfites.



Awards

- Gold Medal International Wine Challenge 2020
- 92 points by Tim Atkin MW

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Technical data

Appellation: RIOJA

Grape variety: Tempranillo

Vintage: 2016

VINEYARD

Location: Uruñuela, (Rioja Alta)

Vineyard Age: 95 years

Soil type: Mineral-rich and poor in organic matter

Average altitude: 500m

Growing system: Bush vines

VINIFICATION

Harvesting: By hand

Harvesting dates: September-October

Fermentation: In temperature-controlled stainless steel vats

Temperature of fermentation: 28°C

Duration of fermentation: 15 days

Ageing time in barrel: 15 months

Type of barrels: French oak (1 to 2 years old)

Ageing time in bottle: at least 6 months

Analysis data

Alcoholic degree: 14.5

Total acidity: 4.95 g/l

Residual sugar: 0.49 g/l

Logistics data

Bottle: Bordelesa

Closure: Natural cork

Case: 3 bottles

Case measurements: 29,6x33x93

Case weight: 6,35

Palletisation: Euro pallet 800 x 1200

Number of cases per layer: 8

Number of layers: 8

Number of cases per pallet: 64

EAN code bottle: 8437007442045

EAN code case: 48437007442043

