

MARTÍN CORRAL

BODEGAS CORRAL

MARTÍN CORRAL CRIANZA

This wine is named after Don Martín Corral, who gave his name to the winery upon marrying the daughter of Don Saturnino Daroca, contributing his coat of arms as a symbol of the family's heraldic legacy.

GRAPE VARIETIES

85% Tempranillo, 15% Garnacha and Maturana Tinta

VINIFICATION

A selection of the finest grapes from vineyards over 20 years old, chosen for their concentration and elegance. Fermentation is carried out in stainless steel tanks with the aim of enhancing the fruit's complexity and elegance. Malolactic fermentation then takes place in 225-liter oak barrels, where the wine remains for a minimum of 365 days. During this period, its structure is shaped, and its character refined. The result is a wine where fruit and barrel aging blend harmoniously, striking a precise balance between tradition and modernity.

TASTING NOTES

Brilliant, clean garnet-red colour with ruby hues. On the nose, it unfolds with intensity, offering an enveloping mix of ripe red fruits, black plum, sweet spices, and well-integrated hints of vanilla and toasted notes. On the palate, it is broad and smooth, with polished tannins, balanced acidity, and a velvety texture. The finish is long, elegant, and persistent, leaving a lingering aftertaste of fruit and calm sophistication.

PAIRING

An ideal companion for red meats, hearty stews, and traditional spoon dishes.

STORAGE AND SERVING

Optimal serving temperature: between 16°C and 18°C

