

MARTÍNEZ CORTA CEPAS ANTIGUAS GARNACHA

D.O.C. RIOJA



Tasting notes

Colour: Cherry red with garnet rim.

Nose: Intense aromas of red fruits, scrubland and floral and balsamic hints. All this under an unctuous profile.

Palate: Rich, fresh and fruity (blackberries, blueberries and very ripe red fruits). Velvety entry that perfectly balances the corpulence with the silky and full taste. Persistent.

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.



Previous Vintages Awards

- 92 points Guía Peñín 2021
- 94 points Tim Atkin 2020

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Technical data

Appellation: D.O.C Rioja
Grape variety: Grenache
Vintage: 2017

VINEYARD

Location: Uruñuela, Cenicero (Rioja)
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: 15%

Logistics data

Bottle: Borgoña
Closure: Natural cork
Case: 3 bottles
Case measurements: 29,6x33x9,3
Case weight: 5,45
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: 8437007442038
EAN code case: 48437007442036

