

MARTÍNEZ CORTA RESERVA

D.O.C. RIOJA



Tasting notes

Colour: Intense cherry red.

Aroma: Very sweet expressive nose. Notes of ripe black fruit, hints of black pepper and vanilla with coffee and minty nuances.

Palate: Tasty, dense, broad, very balanced and powerful. Good balance between fruity sensations and aging. Persistent.

Serving Recommendations

Serve at 16 -18 °C.

Food pairings: Long maturation red meats and all kind of game dishes.

Allergens: Contains sulphites.

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Technical data

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

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
Harvesting date: September - October
Fermentation: In temperature-controlled stainless steel vats
Temperature of fermentation: 28°
Duration of fermentation: 15 days
Ageing time in barrels: 16 months
Type of barrels: French oak (3 to 5 years)
Ageing in bottle: min. 6 months

Analysis data

Alcoholic degree: 14,5%

Logistics data

Bottle: Bordeaux 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: 8437007442 052
EAN Code case: 1 8437007442 05 9

