

FINCA IRIARTE - MARTÍNEZ CORTA

D.O.C. RIOJA



Tasting notes

Colour: A deep cherry-red colour with a light purple rim.

Nose: Intense aromas of ripe red and black fruits, floral (lavender, violets) and spices (white pepper) hints and balsamic notes.

Palate: Very fruity, excellent acidity and fresh with very well-integrated tannins.

Serving recommendations

Serve at 16 to 18°C.

Food pairings: Meat dishes, either roasts or in sauces, charcuterie and stews.

Allergens: Contains sulphites.

FINCA IRIARTE - MARTÍNEZ CORTA

D.O.C. RIOJA

Technical data

Appellation: RIOJA

Grape variety: Tempranillo

Vintage: 2022

VINEYARD

Location: Uruñuela, Cenicero (Rioja)

Soil type: Brownish limestone and marl

Average altitude: 500m

Growing system: Trellised and bush vines

VINIFICATION

Harvesting: By machine and 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: 4 months

Type of barrels: American oak (3 to 5 years old)

Analysis data

Alcoholic degree: 14%

Logistics data

Bottle: Bordeaux Elite 75cl

Closure: 1+1

Case: 6 bottles

Case measurements: 23 x 32 x 15.5 cm

Case weight: 8 kg

Palletisation: Euro pallet 80 x 120: 750 bottles

Number of cases per layer: 25

Number of layers: 5

Number of cases per pallet: 125

EAN code bottle: 8437007442021

EAN code case: 18437007442028

