

# MARTÍNEZ CORTA CEPAS ANTIGUAS TEMPRANILLO

D.O.C. RIOJA



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## Tasting notes

**Colour:** Very deep, red-cherry

**Nose:** Intense aromas of black and red fruits, balsamic, floral, spicy and light toasted notes with mineral sensation for a well-rounded combination.

**Palate:** Elegant, silky and structured with a great floral load. Powerful and elegant with a very long finish of great persistence and marked mineral sensations

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## 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

- 91 points Tim Atkin MW 2023
- 90 points James Suckling 2022
- 91 points Guía Peñín 2021
- Gold Medal International Wine Challenge 2020
- 92 points Tim Atkin MW 2020

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## Technical data

Appellation: RIOJA

Grape variety: Tempranillo

Vintage: 2019

## 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%

## Logistics data

Bottle: Bordelesa

Closure: Natural cork

Case: 3 bottles

Case measurements: 29,6 x 33 x 93 cm

Case weight: 6,35 kg

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

