



## Finesse, rusticity, terroir, fruit and sweetness.

### VINTAGE

Rated Excellent, the vineyard benefited from optimal weather conditions throughout the growing season. Our grapes were healthy, with loose, well-aerated clusters, allowing us to wait for the perfect moment to harvest the grapes in Finca Martelo. This vintage delivers a wine that stands out for its bright colours, structure and silky mouthfeel, coupled with very good cellaring potential.

### VINEYARDS, VARIETIES AND AGEING

It comes from the vineyard of the same name with a natural diversity of varieties: 95% Tempranillo and 5% Mazuelo, Garnacha and some Viura. The vineyard is over 60 years old and is situated at 630 metres elevation, with north-south exposure to the sun and wind, resulting in balanced ripening and excellent vegetative development.

On 15 October, we began to pick the selected grapes by hand into 20 kg crates. In the winery, they remained on refrigerated platforms. After destemming and crushing, the fruit was cold soaked at a temperature below 10°C to obtain a must with more intense aromas and colour. Once the alcoholic fermentation was completed, the wine spent 81 days in new American and French oak barrels, with weekly batonnage. Aged for 24 months in American (80%) and French (20%) oak barrels with four rackings using traditional methods. The wine spent eight months in tanks to round off the final blend, bottled in April 2022.

### BOTTLE SIZES



### ANALYTIC DATA

Alcohol Content pH

**14.5% Vol** **3.50**

Total Acidity IPT Service  
Temperature

**5.3 g/l** **65** **17°**

### PAIRINGS

With its structure and elegance, it is ideal with food. This is a very food-friendly wine that pairs well with stewed and roasted meats, as well as game and cured charcuterie.

### TASTING NOTES

Intense ruby colour, with a bright, clean pink rim. Powerful fruit on the nose with an initial surge of wild strawberries, raspberries and blackberries, opening up to delicate spicy, peppery notes, cedar wood, liquorice and pastry. The palate is vibrant and elegant, expressing the terroir with freshness and intensity. Pleasant and long with a fleshy finish and hints of red fruit and spices.