



TORRE DE OÑA

FINCA SAN MARTÍN 2011

THE HARVEST 2011

The growth cycle progressed well. Berry set was irregular in certain plots, but ultimately this increased the quality of the juice as the vines produced small bunches with loose grapes. Rainfall was also below average, which resulted in smaller-sized grains than in previous vintages. Picking started at San Martín's estate in early October assisted by gentle weather and no rainfall. This 2011 vintage was officially rated as "Excellent" by the DOCa Rioja.

VARIETIES

Finca San Martín is produced from 100% Tempranillo, sourced from the plots San Martín I and II that surround our estate winery in Párganos (Álava).

WINEMAKING AND AGEING

The bunches were hand-picked and put into small boxes to avoid juice spoilage. Alcoholic fermentation took 15 days in stainless steel tanks. Once transferred into new tanks, the must underwent the malolactic fermentation that lasted for 56 days. The wine was then aged for 16 months, using new American oak casks (60%) and two-year-old French oak casks (40%). It was racked three times using the traditional cask-to-cask racking process. The wine was then aged in bottle since June 2013.

TASTING NOTES

Deep, rich ruby red in colour with a garnet rim. Intense and fruity on the nose, it shows aromas of raspberries and wild strawberries with a balsamic and spicy oak background with notes of liquorice, star anise, caramel, vanilla and cocoa. Medium-bodied and balanced on the palate, it displays gentle acidity together with soft and polished tannins that leads to a tasty and fresh round finish. It offers juicy, succulent, ripe fruit and liquorice. A classic example of Crianza from Rioja Alavesa. Ideal for pairing with cured ham, tapas dishes, and also hearty main dishes and meat.



-
- Alcohol: 14.0 % by vol.
 - pH: 3.69
 - Res. sugar: 1.3 g/l
 - IPT: 66

➤ Serving temperature: 17°C

➤ Available in:



75 cl.

January 2014

www.torredeona.com