FINCA SAN MARTÍN

FRUIT-DRIVEN EXPRESSION OF RIOJA ALAVESA

"Expresses the balance between ripeness and freshness. An honest, elegant wine that deeply represents its origin, fully respecting the identity of the vineyard and the distinctive character of Rioja Alavesa." Julio Sáenz, Winemaker.

COSECHA 2022

Defined by a very dry and warm climate, with a fast vegetative cycle. From May onwards, temperatures were consistently above average, accelerating vine development and ripening. The lack of rainfall until August ensured excellent sanitary conditions. A meteorologically demanding campaign, resulting in an early and extended harvest. The wines reflect intense and well-controlled ripening, with good color intensity and a defined aromatic expression, balanced and precise, with strong winemaking potential.

100% Tempranillo.

Selection from our vineyards at Torre de Oña, Vallecilla, Camino de Laguardia, San Martín I and San Martín II, located on the foothills of the Sierra de Cantabria (average altitude: 600 m).

Soils rich in limestone, well-drained, yielding grapes with high aromatic intensity and remarkable freshness.

VINIFICATION AND AGEING

Hand-harvested in small crates, with cluster selection carried out in the vineyard. Grapes are transported to the winery, where both alcoholic and malolactic fermentations occur naturally. Aged for 16 months from February 2023 in barrels: 60% new American oak (crafted in-house) and 40% French oak (second-fill). Three traditional rackings by candlelight are performed, transferring the wine from barrel to barrel to naturally clarify and remove sediments, avoiding aggressive filtration. After stabilization, the wine was bottled in June 2025.

PAIRING

A versatile wine, ideal to enjoy by the glass or paired with cured meats, appetizers, starters, and all types of meat dishes.

TASTING NOTES

Deep cherry red with a garnet rim, clean and bright, with medium-high intensity. The nose shows notable intensity and clarity, dominated by ripe red and black fruits (raspberry, blackberry, blueberry, and red plum), well integrated with ageing notes: toasted coffee, vanilla, cocoa, sweet spices (clove), and a hint of licorice. Smooth entry on the palate, with a balanced mid-palate supported by well-integrated acidity that provides freshness and verticality. Fine, polished tannins with a silky texture contribute to a well-defined structure. Persistent finish, with a return of fruit and spicy notes. A harmonious wine that reflects the typicity of Rioja Alavesa and the character of the vintage.

14% Vol. Serve between 16 -18ºC 75 cL | 150 cL

ANALYSIS: Total acidity: 5.5 g/L | Volatile acidity: 0.70 g/L | TPI: 65

TORRE DE OÑA
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