



# TORRE DE OÑA



## FINCA SAN MARTÍN 2013

### THE 2013 HARVEST

The vintage was marked by heavy rains and low temperatures in spring which delayed the growing season and resulted in uneven ripening. Fortunately, good weather prevailed in September and October, allowing us to harvest our plots selectively, picking only those which reached just the right level of ripeness. The grapes arrived at the crush pad in great condition, with a good alcohol and acidity, pleasant tannins and a high aromatic intensity. Although the D.O.Ca. Rioja Control Board officially rated this vintage as 'Good', the wines faithfully reflect the personality of Finca San Martín. This is a nice wine, with a pleasant freshness and an easy palate; typical of the best terroirs of Rioja Alavesa.

### VARIETAL COMPOSITION

100% Tempranillo from the plots which surround the Torre de Oña winery in Párganos-Laguardia, Álava.

### WINEMAKING AND AGEING

After manually selecting and picking the grapes in these plots and taking them to the winery in boxes, they were placed in tanks where they completed alcoholic fermentation in 16 days. Malolactic fermentation took place naturally in tanks, lasting 78 days. Lees were stirred once a week to give the wine greater oiliness. Barrel ageing began in January 2014. The wine was aged for 16 months in new American oak barrels (60%) and two-wine French oak barrels (40%). The wine was raked three times employing traditional barrel-to-barrel methods under candlelight. The wine was bottled in June 2015.

### TASTING

Medium-depth, cherry-red, with a pink rim; clean and bright. High aromatic intensity, with prevailing notes of ripe fruit, strawberries and redcurrants against a balsamic, aniseed, liquorice and cedar background from painstaking barrel ageing. Well-balanced in the mouth, with a pleasant structure and fine tannins leading to a fresh, agreeable finish. Lovely final aftertaste, with a background of ripe fruit and liquorice reinforcing the typical characteristics of this Rioja Alavesa wine.

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- Alcohol content: 13.5% per vol.
  - pH: 3.64
  - Reduc. sug.: 1.3 g/l
  - TPI: 67
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➤ Serving temperature: 17 °C

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➤ Available in 75 cl and 150 cl

**November 2015**