

# MARTÍNEZ CORTA CEPAS ANTIGUAS GARNACHA

D.O.C. RIOJA



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## Tasting notes

**Colour:** Cherry red with garnet rim.

**Nose:** Intense aromas of red fruits, scrubland and floral and balsamic hints. All this under an unctuous profile.

**Palate:** Rich, fresh and fruity (blackberries, blueberries and very ripe red fruits). Velvety entry that perfectly balances the corpulence with the silky and full taste. Persistent.

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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.



## Awards:

- Gold Medal Challenge International du Vin 2024
- Gold Medal Concurso de Vinos Real Casino de Madrid 2024
- Silver Medal Decanter 2022
- 90 points Tim Atkin 2022

## Previous Vintages Awards

- 92 points Guía Peñín 2021
- 94 points Tim Atkin 2020

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## Technical data

Appellation: D.O.C Rioja  
Grape variety: Grenache  
Vintage: 2017

## VINEYARD

Location: Uruñuela, Cenicero (Rioja)  
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: 15%

## Logistics data

Bottle: Borgoña  
Closure: Natural cork  
Case: 3 bottles  
Case measurements: 29,6 x 33 x 9,3 cm  
Case weight: 5,45 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: 8437007442038  
EAN code case: 48437007442036

