

MARTÍNEZ CORTA CEPAS ANTIGUAS TEMPRANILLO

D.O.C. RIOJA



Tasting notes

Colour: Very deep, red-cherry

Nose: Intense aromas of black and red fruits, balsamic, floral, spicy and light toasted notes with mineral sensation for a well-rounded combination.

Palate: Elegant, silky and structured with a great floral load. Powerful and elegant with a very long finish of great persistence and marked mineral sensations

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:

- 91 points Tim Atkin 2024
- 91 points Tim Atkin MW 2023
- 90 points James Suckling 2022
- 91 points Guía Peñín 2021
- Gold Medal International Wine Challenge 2020
- 92 points Tim Atkin MW 2020

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Technical data

Appellation: RIOJA
Grape variety: Tempranillo
Vintage: 2019

VINEYARD

Location: Uruñuela, (Rioja Alta)
Vineyard Age: 95 years
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: 14%

Logistics data

Bottle: Bordelesa
Closure: Natural cork
Case: 3 bottles
Case measurements: 29,6 x 33 x 93 cm
Case weight: 6,35 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: 8437007442045
EAN code case: 48437007442043

