



Florentino Martínez

Florentino Martínez Claret

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Variety:

- Viura y Garnacha.

Production:

- Destemmed grapes are cold macerated for 48 hours, after light pressing, it is fermented at 17°C in stainless steel tanks.

Tasting Note:

- Its colour is pale yellow with greenish straw shades and tones of ripe lemon. Clean and bright with release of fine bubbles.
- Salmon orange, clean and bright. In the mouth it is fruity, persistent and round, with remains of carbonic that emphasize natural freshness.

Recommended Temperature to serve:

7°C / 10°C

