



FLORENTINO MARTINEZ "MATURANA"

Reserve Red Wine "Selected Grape"

Variety:

- 100 % Maturana
- This is a very peculiar and original wine, clearly different to the style, diversity, and form of the wines of D.O.C.R.

Production:

• It has been fermented partially in stainless steel tanks, and finished in barrels until the conclusion of the malolactic fermentation with 10 months of permanency in oak barrel.

Tasting Note:

- It has multiple lays, with a tone of bright cherry and violet nuances, in accordance with the amount of colour and polyphenols present in the original fruit.
- In still glass, it is very intense, with a big amount of vegetable notes that remind mint, eucalyptus and liquorice... preceding to a selection of wild fruits such as blueberries, blackberries, black fruits... followed by chocolates, tans, coffee, and some notes of damp earth and minerality.
- It has a powerful structure with acidity softened by the chocolate nuances, black fruit and the proper wood. They all make it round until they linger it in a somewhat sour tone as well as sweet. In the end, there is a lactic background, which is a characteristic of the elaboration technique.

Recommended Temperature to serve: 16/18°C

Bodegas Florentino Martínez La ermita, 33, 26311 Cordovín La Rioja

bodegas@florentinomartinez.com 941418614

