



Florentino Martínez

# Distercio

Reserve Red Wine "Selected Grape"

## Variety:

- Makes it with the best Tempranillo grapes of its vineyard "Carasol de Valdemerque".

## Production:

- Produced by the traditional method of destemmed grape, macerated and fermented in a tank during 25 days at controlled temperature. After 2 year, and it includes two rackings. Finally it finishes with its elaboration in bottle where its bouquet blending take place for 1, 2 or 3 years

## Tasting Note:

- Deep red, middle-high depth an cherry-red rim. It smells Rioja aromas, red forest fruits, spices and liquorice thanks to its fermentation in a barrel.
- In the mouth it is thick, with persistent structure and tannin, and a good intensity of fruit an roast. With time and light aeration the wine will gain texture and body.

## Recommended Temperature to serve:

16/18°C

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