



Florentino Martínez

Florentius

Pink "Ojo Gallo"

Bodegas Florentino Martínez
La ermita, 33, 26311 Cordovín
La Rioja
bodegas@florentinomartinez.com
941418614

Variety:

- Garnacha of more than 70 years

Production:

- Grapes destemmed and macerated in cold for 72 hours, and with a light pressing it is fermented at 17 °C in stainless steel tanks.

Tasting Note:

- The view has a very intense ripe cherry color, bordered by a slight bluish edging with orange shades. Clean and bright.
- A stop glass highlights a very intense nose to very ripe red fruits (strawberry and cherry) which, in a stirred glass, accompany an interesting display of fleshy fruits.
- In the mouth, gentle attack, very velvety and large volume. Acidity just in perfect balance, just like in the nose; Where they emphasize the red fruits nuanced by mellow tones. In the end a tannic brushstroke gives you an elegant liqueur sparkle.

Recommended Temperature to serve:

7°C / 10°C

