



Florentino Martínez

Tanka

Autor Red Wine

Bodegas Florentino Martínez
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Variety:

- The best selection of Tempranillo grape from the field Carasol de Valdemerque.

Production:

- Destemmed and macerated for 28 days in a stainless steel tank at controlled temperature. It is in new barrels made of Russian oak for 3 years with two rackings. Later the fining and the bouquet is blended in bottle cellar.

Tasting Note:

- Dark intense red with iridescent cherry red rim. Aroma of mature fruits from plum trees an black cherry trees turning.
- In the air to aroma of soft cedar, liquorice, coconut an cocoa. A wine with structured body, and wide and soft taste. Lasting an very clean post taste with excellent balance of fruit an notes of crianza.
- The global sensation is of elegance, longer in mouth than in nose.

Recommended Temperature to serve:

16°C / 18°C



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