



Viña Valle de San Millán



Martínez ALESANCO

BODEGAS Y VIÑEDOS

BADARÁN - LA RIOJA

MARTINEZ ALESANCO RESERVA



ALCOHOL: 13,89 %

VARIETIES: Tempranillo 94%, Garnacha Tinta 4%, and Maturana Tinta 2%.

AGING: 18 months in barrel and 26 months in bottle. French oak.

VINEYARD DATA

Portillo plot, planted in 1984 to Tempranillo. Trained in goblet on ferrous-clay soil, and at an altitude of 610 meters.



La Patada plot, planted in 1930 to Garnacha Tinta on ferrous-clay soil, goblet training, and at 600 m in altitude.



El Hombo plot, planted in 2004 to Maturana Tinta in ferrous-clay soil, double cordon trained, and at an altitude of 650 m.



WINEMAKING

Classic hand harvest, destemmed. Alcoholic fermentation with indigenous yeasts in small, temperature-controlled stainless steel tanks, separated by variety. Subsequent aging, also separately, in new French oak barrels.



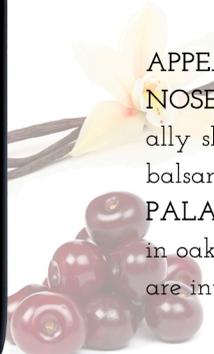
For their final few months in barrel, the three varieties were blended to age together for their last stage of aging.

TASTING NOTES

APPEARANCE: Intense, medium-dark, garnet red with ruby reflections.

NOSE: High aromatic expression in a wine that evolves slowly in the glass and gradually shows its fruity aromas (black currant, blackberry, and ripe cherry). A touch of balsamic, vanilla from the wood in the background, and a slight minerality.

PALATE: Refreshing entry. A rich wine with cocoa and vanilla nuances from its time in oak. The long finish leaves the palate imbued with a complex range of aromas that are inviting to drink.



DRINKING TEMPERATURE: 16-18°C