

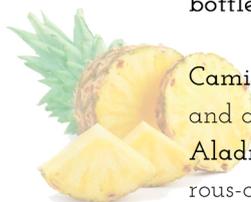


Martínez ALESANCO

BODEGAS Y VIÑEDOS

BADARÁN - LA RIOJA

MARTÍNEZ ALESANCO
BLANCO FERMENTADO EN BARRICA



ALCOHOL: 13,5 %

VARIETIES: Viura 50% and Tempranillo Blanco 50%.

AGING: 120 days in 225-liter and 500-liter French oak barrels and 30 days in bottle.

VINEYARD DATA

Camino Nájera plot, planted in 1989 to Viura, goblet training in calcareous clay soil and at an altitude of 630 m.

Aladrero plot, planted in 2011 to Tempranillo Blanco, double cordon training in ferrous-clay and alluvial soils at an altitude of 650 m.

WINEMAKING

A young white wine that is bottled directly after alcoholic fermentation is not the same as a white wine that is fermented in oak barrels and is aged on the lees. The lees are stirred around in the barrel for 3-4 months (like stirring a stew so it doesn't stick), which gives the wine different nuances.

From this point on, every cook has their own secret recipe, so to speak. The winemaker decides whether to leave the wine more or less time on the lees, or whether to use barrels or casks to gain greater expressiveness or unctuousness, always keeping the grape varieties and the quality provided by each vineyard in mind.

What we gain is complexity and an incredible amount of aromas and flavors that make it unique and different.

TASTING NOTES

APPEARANCE: Bright, straw yellow color, with hues that are contrary to the time spent in oak barrels.

NOSE: Fresh fruit and lively acidity with a quince background. All accompanied by a subtle perfume of white flowers and hints of hay.

PALATE: The palate is full-bodied and fleshy, with white fruit, citrus/lime notes, and tropical fruit, such as pineapple. Toasted wood notes with a soft, smoky background. Excellent acidity, with a refreshing and elegant finish.

DRINKING TEMPERATURE: 10-12°C