



Viña La Marizana



# Martínez ALESANCO

BODEGAS Y VIÑEDOS

BADARÁN - LA RIOJA

ALCOHOL: 13 %

VARIETIES: Garnacha Tinta 90% and Viura 10%..

### VINEYARD DATA

Valcuerna plot, planted in 1993, initially in goblet, then later changed to double cordon training where the Garnacha Tinta clusters are better exposed to the sun. Ferrous-clay soil at 600 m in altitude.

Vallejo Las Suertes plot, planted in 1997, initially in goblet, then later changed to double cordon training where the Garnacha Tinta clusters are better exposed to the sun. Clay soil with some stone, and at 570 m in altitude.

### WINEMAKING

Always made completely or in part with Garnacha Tinta grapes. This wine is still made like our grandparents did way back when, using their "night and day" method.

The Garnacha Tinta grapes are macerated with a little Viura for a few hours until a pale, rosy must with a lot of aromatics is obtained, resulting in a refreshing wine that is very pleasant to drink..

### TASTING NOTES

APPEARANCE: Pale color, between onion skin and salmon. Clean and bright appearance.

NOSE: Intense aroma of fresh fruit with tangy notes (raspberry, strawberry, and grapefruit) and a slight bitterness reminiscent of pomegranate.

PALATE: Refreshing entry, good acidity, with that characteristic lively spark. Notes of citrus fruit, ripe pear, and apple.

DRINKING TEMPERATURE: 6-8°C

MARTINEZ ALESANCO CLARETE

