



Martínez ALESANCO

BODEGAS Y VIÑEDOS

BADARÁN - LA RIOJA

MARTÍNEZ ALESACO ECO



TYPE OF WINE: Ecological DOCa Rioja Crianza 2015

GRAPE VARIETIES: Tempranillo and Garnacha Tinta

PRODUCTION: Ecological Rioja wine produced from the grape varieties Tempranillo and Garnacha Tinta, grown on small plots in Badarán planted in 1940 and 2007. Harvested by hand at their optimum ripeness at the end of September and beginning of October 2015.

Vinification is done in small wine vats, carrying out classic alcoholic fermentation at controlled temperatures of 22-24°C, with daily gentle manual remontage, during the early fermentation stages. With this, fresh fruity Garnacha aromas are respected, and without macerations to prevent unnecessary extractions, thereby respecting the grape as it would be in a traditional production method.

After fermentation, we carry out devatting to extract the best wine quality using simple gravitation force, next helping with traditional grape treading instead of subjecting it to pressing.

Wine racking to barrels is done at the end of October to age it during 12 months in new French oak barrels, whereby we enhance the varietal aromas with subtle notes from its brief barrel aging.

BOTTLING: 27/05/2016

TASTING NOTES:

Crisp bright cherry red with purple accents.

Intense red fruit aromas with a subtle spicy depth. Thanks to the Garnacha Tinta, it reminds you of a young wine, yet at the same it has some light creamy toasted notes resulting from its short time in barrel, with the spicy depth of the Tempranillo accompanying it all.

In the palate, it is lively wide and structured with a sensation of minerality typical of the soils where our vines grow, endowing it with sensations of young fresh intense wine, which brings us back to our origins.