



Valdeponzos-Badarán



# Martínez ALESANCO

BODEGAS Y VIÑEDOS

BADARÁN - LA RIOJA



**ALCOHOL:** 14,5 %

**VARIETIES:** Garnacha Tinta 100%.

**AGING:** 360 days in oak barrels and 360 days in bottle. French oak barrels previously used for the fermentation of our Blanco Fermentado en Barrica.

### VINEYARD DATA

Valdeponzos plot, planted in 1905 to Garnacha Tinta on ferrous-clay soil, trained in goblet, and at 670 m in altitude.

### WINEMAKING

Handpicked Garnacha Tinta grapes. Fermentation in 3000-liter microvinification tanks, controlled at a maximum temperature of 25°C, with no added yeasts - only indigenous yeasts, and minimal intervention in all winemaking processes.

Subsequent aging in barrels for 1 year with *bâtonnage*, or lees stirring, weekly for the first 2 months to suspend the lees.

### TASTING NOTES

**APPEARANCE:** The first thing that stands out is its very intense cherry-red color, with very bright reflections and purple iridescence.

**NOSE:** Remarkably complex on the nose, with intense aromas of fresh and tangy red fruit (red currant, strawberry, and wild raspberry) characteristic of the Garnacha grapes from our area. Spicy notes from its light barrel aging and deep violet flower aromas. Its delicate mineral background is reminiscent of the plot located at 700 m in altitude and which is surrounded by aromatic herbs, such as thyme and lavender, with an intense red ferrous-clay soil.

**PALATE:** The palate is a trendy, heritage red, refreshing, easy-drinking, silky, balanced acidity, intense notes of black fruit with subtle balsamic hints and a long finish. It shows the potential of this variety in high, cool, and borderline growing areas.

**DRINKING TEMPERATURE:** 16-18°C

GARNACHA