



Viña Entrematas-Badarán



# Martínez ALESANCO

BODEGAS Y VIÑEDOS

BADARÁN - LA RIOJA

**ALCOHOL:** 14,27 %

**VARIETIES:** Tempranillo 50% and Garnacha Tinta 50%.

**AGING:** 1077 days in oak barrels and 1220 days in bottle. American and French oak.

## VINEYARD DATA

Almendros plot, planted in 1945, to Tempranillo. Trained in goblet in ferrous-clay soil, and at an altitude of 600 meters.

Entrematas plot, planted in 1941 to Garnacha Tinta on ferrous-clay soil, goblet training, and at 623 m in altitude.

## WINEMAKING

Harvested by hand. Alcoholic fermentation with indigenous yeasts in small stainless steel tanks, at a controlled temperature less than 25°C. Short maceration.

Malolactic fermentation in barrels and subsequent aging in French oak barrels, separated by variety.

Subsequent coupage, or blending, of the two varieties in American oak barrels for the last 6 months.

## TASTING NOTES

**APPEARANCE:** Intense, deep garnet color with slight hints of aging.

**NOSE:** Enormous aromatic complexity, very ripe red fruits wrapped by subtle toasted notes.

**PALATE:** Luscious, red fruit jam wrapped in hints of cocoa and vanilla due to barrel aging. Long finish with subtle and complex wood tones that let you savor the ripe fruit that floods the palate.

**DRINKING TEMPERATURE:** 16-18°C

MARTINEZ ALESANCO GRAN RESERVA

