



Viña El Hombo-Badarán



Martínez ALESANCO

BODEGAS Y VIÑEDOS

BADARÁN - LA RIOJA

ALCOHOL: 15 %

VARIETIES: Maturana Tinta 100%.

AGING: 1222 days in oak barrels and 150 days in bottle. French, American, and European oak, with a special dark toast.

VINEYARD DATA

Camino Nájera plot, planted in 2005 to Maturana Tinta and double cordon trained in calcareous clay soil at an altitude of 625 m.

Aladrero plot, planted in 2010 to Maturana Tinta and double cordon trained in ferrous-clay soil at an altitude of 650 m.

WINEMAKING

In October, the Maturana Tinta grapes are harvested by hand, a magical moment when an explosion of color invades the wooden barrels where they will ferment for a few days. Daily punching down, with no added yeasts - only indigenous yeasts, and minimal intervention in all winemaking processes. This turns a small grape into a powerful wine.

Its journey has only just begun. It will remain in wood for many months, mellowing until it acquires the complexity that makes it a unique wine, whose originality does not go unnoticed.

TASTING NOTES

APPEARANCE: It has a very intense cherry-red color with violet hints, indicating that the wine is still young.

NOSE: Even without swirling the glass, it is an explosion of nuances and subtle fragrances. As you move the wine around, intense fruity aromas of ripe black fruit such as black currant and blackberry, along with fine notes of violets appear, all accompanied by sweet smoke and a background of aromatic herbs.

PALATE: Full and generous, fresh and fruity entry with the mineral notes so characteristic of our terroir. Sweet notes of cocoa and mint. The sensual tannins are very integrated with the wood and a long and persistent finish invites you to keep drinking.

DRINKING TEMPERATURE: 16-18°C



NADA QUE VER

