



Viña El Aladrero-Badarán



Martínez ALESANCO

BODEGAS Y VIÑEDOS

BADARÁN - LA RIOJA

Pedro Martínez Alesanco SELECCIÓN



ALCOHOL: 14,5 %

VARIETIES: Maturana Tinta 50%, Tempranillo 25%, and Garnacha Tinta 25%.

AGING: 1571 days in French and American oak, with a special light-medium toast, and 450 days in bottle

VINEYARD DATA

Canal del Rojo plot, planted in 1940 to Garnacha Tinta on ferrous-clay soil, goblet training, and 700 m in altitude.

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

Valle San Millán plot, planted in 1984 to Tempranillo. Trained in goblet in calcareous clay soil, and at an altitude of 623 m.

WINEMAKING

Selección is a wine born from the need to choose only the best grapes from exceptional years to show the elegance of the "assemblage", or blend, which is classic in the best Riojas ever, and one of the keys that has made our area great.

Who better than us to know our land, our grapes, and our vineyards to obtain an elegant and fine Rioja wine? Selección is, without a doubt, our bottled essence.

It is produced from Tempranillo, Garnacha Tinta, and Maturana Tinta, a clear assertion of what is indigenous to our area. We choose the type of oak, the aging time, and the grape percentages of this special union.

All three varieties are hand harvested. Partial fermentation in tank and in new 225-liter American oak barrels at ambient temperature. Daily punching down, with no added yeasts - only indigenous yeasts, and minimal intervention in all winemaking processes. Spontaneous malolactic fermentation in barrels, with weekly bâtonnage, or lees stirring. Subsequent aging in new French oak barrels for up to 6 months before finishing in European oak with a unique toasting.

TASTING NOTES

APPEARANCE: Dark, cherry red color, with purple and violet hues.

NOSE: Intense and clean red wine, reminiscent of fresh red fruit, wild blackberries, and red and black currants. Mint and balsamic notes. Rich, and high-quality toasted notes.

PALATE: The remarkable density of flavors and tannic structure are impressive. Rich, and high-quality toasted notes of cocoa, vanilla, and coconut. It leaves a pleasant impression of finesse, with a velvety base that leads to a voluptuous and long finish. It shows that elegance can be combined with intensity.