

MARTINA DE COR DE MEI



BLANCO

Rioja

Qualified Denomination of Origin

Reserva

14,5º

100% White Tempranillo

Aged 6 months in barrel

Hand-harvested

Selected harvest

Fermentation at controlled temperature

Grapes from our own vineyards planted 17 years ago

Municipality of Ábalos (Rioja Alta) in the area known as Chulato. Considered one of the most optimal areas for growing vines due to its clay-limestone soils that retain little water and produce low yields of very high quality

Sustainable viticulture.

TASTING NOTES

Golden yellow tone, showing abundant tears on the rim of the glass.

Nose: Presents a deep sensation of evolved oily character with a balsamic background of ripe quince and a final hint of dried fennel.

Palate: Warm, voluminous sensation with good acidity, very structured, and with a long and pleasant aftertaste.