

MARTÍNEZ PALACIOS



CRianza

GRAPE VARIETY

100% TEMPRANILLO

SERVING TEMPERATURE

15-18°C

GRAPE HARVEST

Grapes from our vineyards in Ollauri were collected in the second week of October, when the fruit had an ideal ripeness. The grapes were immediately transported to the winery, to avoid rust from the leaves or stems getting into the grape must.

WINEMAKING

Grapes were subject to pre-ferment maceration in stainless steel containers for three days. The temperature was then increased to a maximum of 30°C during the alcoholic fermentation, which lasted 7 days. Following this, malolactic fermentation was enabled.

AGING

The wine rests for 14 months in French oak barrels, decanted each 6 months to take out all the imperfections the oak may provide.

TASTING NOTES

Beautiful cherry red color.

Aromas of red fruits on the nose, with hints of oak and vanilla.

Flavorful, fruity wine with a long aging process.

SERVING SUGGESTIONS

Our crianza wine pairs well with all types of meat, fatty fish, and aged cheeses.