



Martínez Corta

Martínez Corta Crianza 2022

D.O.Ca. Rioja

Tasting notes

Colour: Cherry red with garnet rim .

Aroma: Intense aromas of red and black fruit with floral and spicy notes. Balsamic finish that brings freshness.

Palate: Tasty, fresh and balanced. With a marked fruity and spicy style accompanied by creamy, vanilla and soft toasted notes. Powerful and structured.

Serving recommendations

Serve at 16 -18 °C.

Food pairings: Roasted and grilled meats, cold meats and stews.

Allergens: Contains sulphites.

Awards

- Gold Medal Mundus Vini 2021
- Silver Medal Concours International de Lyon 2021
- Silver Medal International Wine Challenge 2020
- Silver Medal Concours Mondial de Bruxelles 2020
- Bronze Medal Decanter World Wine Awards 2020



Martínez Corta

Technical data

Appellation: D.O.C. Rioja

Grape variety: Tempranillo.

Vintage: 2022

VINEYARD (OWN PROPERTY)

Location: Uruñuela, Cenicero (Rioja)

Soil type: Limestone and loam

Average altitude: 500 m

Growing system: Bush vines and trellised

VINIFICATION

Harvesting: Manual and mechanical

Harvesting date: september - october

Fermentation: In temperatura-controlled stainless steel vats

Temperature of fermentation: 28°

Duration of fermentation: 15 days

Ageing time in barrels: 12 months

Type of barrels: American and French oak (3 to 5 years)

Ageing in bottle: min. 6 months

Analysis data

Alcoholic degree: 14,5%

Logistics data

Bottle: Bordeaux Élite75cl.

Closure: Natural Cork

Case: 6 bottles

Case measurements : 23 x 32 x 15,5 cm

Case weight: 8 Kg

Palletisation: Palet Euro 80X120: 750 Botellas.

Number of cases per layer: 25

Number of layers: 5

Number of cases per pallet: 125

EAN Code bottle: 8437007442014

EAN Code case: 18437007442011

