

# Martínez Corta

## Iriarte 2024

D.O.Ca. Rioja

### Tasting Notes

**Colour:** A deep cherry-red colour with a light purple rim.

**Nose:** Intense aromas of ripe red and black fruits, floral (lavander, violets) and spices (White pepper) hints and balsamic notes.

**Palate:** Very fruity, excellent acidity and fresh with very well-integrated tannins.

### Serving Recommendations

**Serve at:** de 16 a 18 °C.

**Food pairings:** Meat dishes, either roasts or in sauces, charcuterie and stews.

**Allergens:** Contains Sulphites.

### Previous Vintage Awards:

- Silver Medal Mundus Vini 2022





## Technical data

**Apellation:** D.O.C. Rioja

**Grape variety:** Tempranillo

**Vintage:** 2024

### VINEYARD

**Location:** Uruñuela, Cenicero (Rioja)

**Soil type:** Brownish limestone and marl

**Average altitude:** 500 m

**Growing system:** Trellised and bush wines

### VINIFICATION

**Harvesting:** By machine and by hand

**Harvesting dates:** September - October

**Fermentation:** In temperature-controlled stainless steel vats.

**Temperature of fermentation:** 28°C

**Duration of fermentation:** 15 days

**Aging time in barrel:** 4 months

**Type of barrels:** American oak (3 to 5 years old)

## Analysis data

**Alcoholic degree:** 14,5%

## Logistics data

**Bottle:** Bordeaux Elite 75cl.

**Clousure:** 1+1

**Case:** 12 bottles

**Case measurements:** 31,4 x 31,7 x 23,4 cm

**Case Weight:** 16 Kg

**Palletisation:** Euro pallet 80X120: 720 Bottles.

**Number of cases per layer:** 12

**Number of layers:** 5

**Number of casses per pallet:** 60

**EAN code bottle.:** 8437007442021

**EAN code case:** 28437007442025

