



Martínez Corta

Martínez Corta Reserva 2020

D.O.Ca. Rioja

Tasting notes

Colour: Intense cherry red.

Aroma: Very sweet expressive nose. Notes of ripe black fruit, hints of black pepper and vanilla with coffee and minty nuances.

Palate: Tasty, dense, broad, very balanced and powerful. Good balance between fruity sensations and aging. Persistent.

Serving Recommendations

Serve at: 16 – 18°C.

Food pairings: Long maturation red meats and all kind of game dishes

Allergens: Contains sulphites.

Awards

- Gold Medal Mundus Vini 2025
- 94 points Decanter 2024



Technical data

Appellation: D.O.C. Rioja

Grape variety: Tempranillo.

Vintage: 2020

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

Harvesting date: September-October

Fermentation: In temperature controlled stainless steel vats.

Temperature of fermentation: 28°

Duration of fermentation: 15 days

Ageing time in barrels: 16 months

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

Ageing in bottle: mín. 6 months

Analysis data

Alcoholic degree: 14,5%

Logistics data

Bottle: Bordeaux 75cl.

Closure: Natural Cork

Case: 6 bottles

Case measurements: 23 x 32 x 15,5 cm

Case weight: 8 Kg

Palletisation: Palet Euro 80X120: 750 Bottles.

Number of cases per layer: 25

Numbers of layers: 5

Number of case per pallet: 125

EAN Code bottle.: 8437007442 052

EAN Code case: 1 8437007442 05 9

