



Gregorio Martinez, Tinto Gran Reserva, Rioja, Spain, `2014`

Product code: `6266

VITICULTURE

This Rioja Tinto Gran Reserva is crafted exclusively from 100% Tempranillo grapes grown in the "La Dehesilla" parcel, situated at 700 meters altitude on a north-facing slope. The vines, planted in 1980 and 1985, produce exceptional fruit.

WINEMAKING

After destemming, the grapes undergo traditional maceration and fermentation in stainless steel vats for three weeks, with daily pumping over to extract optimal flavors. Following malolactic fermentation, the wine matures for three years in a combination of French and oak barrels, then rests for at least ten years in the bottle before release, allowing complex development and remarkable depth.

TASTINGNOTE

This wine dazzles with a deep cherry red hue, accented by a subtle purple edge. The nose offers a rich blend of ripe red and dark fruits, layered with fragrant hints of lilac, balsamic undertones, earthy nuances, and mineral complexity. On the palate, it's lush and smooth, featuring silky tannins. Bright flavours of red and black berries shine through, adding a refreshing vibrancy that lingers beautifully. The finish reveals delicate notes of minerals, violets, and a touch of iodine.

FOOD MATCHING

Ideal alongside tapas, savoury meats, and a selection of cheeses.



TECHNICAL DETAILS

Varieties:

Tempranillo 100%

Lightweight bottle

Features

ABV: 14%

Colour: Red

Oak Ageing

Time: 36 Months

Type: French Oak Barrels

% wine oaked: 100

Style: Still wine

Case Size: 6 x 75cl

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