



Gregorio Martinez, Tinto Reserva, Rioja, Spain, '2011'

Product code: `6265

VITICULTURE

Rioja Tinto Reserva is made from 100% Tempranillo grapes sourced exclusively from the "La Dehesilla" parcel, located at 700 meters altitude with a north-facing exposure. The vines were planted in 1980 and 1985.

WINEMAKING

The bunches undergo destemming before a traditional maceration-fermentation process in stainless steel vats lasting three weeks, with daily pump-overs to enhance extraction. After completing malolactic fermentation, the wine is aged for two years in French oak barrels, followed by a minimum of three years' bottle aging before release.

TASTINGNOTE

The wine displays a clear, bright cherry hue. Its aromatic profile is intense and complex, dominated by dark fruit notes, complemented by hints of roasted aromas, tobacco, and subtle balsamic undertones. On the palate, it is rich and smooth, offering a well-structured and balanced experience with firm tannins and a long-lasting finish.

FOOD MATCHING

Roasted lamb, grilled game meats like venison, and rich stews. It also complements aged cheeses such as Manchego .



TECHNICAL DETAILS

Varieties:

Tempranillo 100%

Features

ABV: 13.5%

Colour: Red

Oak Ageing

Time: 24 Months

Type: French oak barrels

% wine oaked: 100

Style: Still wine

Case Size: 6 x 75cl

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