



Gregorio Martinez, Tinto Reserva, Rioja, Spain, '2015'

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 shows a moderately deep cherry red colour edged with ruby highlights, presenting a clear and luminous appearance. Aromatically, it bursts with vibrant red berry scents layered with subtle balsamic and spicy nuances. As it breathes, delicate lactic notes emerge, unfolding into aromas of white blossoms, warm cinnamon spices, and whispers of leather and ink.

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%

Lightweight bottle

Features

ABV: 14%

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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