Bodegas Martínez Corta

Cepas Antiguas ‘Selección Privada’ 2016

WINERY: Bodegas Martínez Corta
COUNTRY: Spain
REGION: La Rioja
APPELLATION: D.O.C. Rioja
GRAPES: 100% Tempranillo
ELEVATION: 520 m / 1,700 feet
SOIL: clay-limestone
AGE OF VINES: 40 years
VINEYARD: Sustainable viticulture

WINEMAKING: Traditional elaboration. 100% destemming. Controlled temperature 27-29C. Maceration with skins for 25 days.
AGING: 4-6 months in 80% French, 20% American 2-use barrels. Malolactic begins in tank and finishes in barrel.
WINEMAKER: Fernando Salgado
ALCOHOL: 13.5%
UPC CODE: 7-37686 12001-1

THE WINE:
Manually harvested from estate vineyards over 40 years of age in the Rioja Alta villages of Uruñuela, Cenicero and San Asensio. Black fruit aromas of plums and blueberries are followed by a rich and velvety palate and a lingering, refreshing finish.

THE WINERY:
Bodegas Martínez Corta is located in Uruñuela, in the heart of Rioja Alta. Viticulturalists for generations, the decision was made over fifty years ago to produce quality wines. Since the 1960s Martínez Corta has consistently been the most important wine estate in Uruñuela, elaborating in a medieval cellar that has remained a part of the estate. The estate includes 225 acres of old-vine Tempranillo, located in Uruñuela, Cenicero and San Asensio, all head-pruned and with a minimum age of 40 years. Vineyard parcels are typically located on high slopes poor in organic materials, maintaining elegance and minerality in the wines. A gravity-flow bodega was designed to produce fully extracted, fruit-driven wines expressing the complexity and velvet palate of the noble Tempranillo variety. Martínez Corta ‘Cepas Antiguas’ is a remarkable value from old-vines with little or no oak influence.