



Finesse, rusticity, terroir. Fruit and flavoursome.

HARVEST

Thanks to good weather throughout the growth cycle the vines developed very well and in perfect condition, allowing for good, balanced ripening. The wines of this vintage have an intense fruit load, denoting superb ripening, with a remarkable aptitude for aging. We picked very good quality grapes in our estates.

VINEYARD, GRAPES & AGEING

95% Tempranillo, 5% Mazuelo, Garnacha and even Viura, representing the vineyard's own traditional blend. The winemaker, Julio Sáenz, selected the Martelo, Camino de la Iglesia and Las Cuevas estates for this wine. Their vines are over sixty years old, distributed across north-south facing slopes, with good exposure to the sun and wind, achieving balanced ripeness and magnificent condition.

The grapes were collected in 20 kg/44 lb boxes and remained in refrigerated platforms in the winery until they reached a temperature of 4°C/39°F. After destemming and crushing, the grapes were vatted for nine days at a temperature below 10°C/50°F; a cold soak to highlight their particular characteristics. After alcoholic fermentation, 100% of the wine underwent malolactic fermentation in barrels for 64 days in new American and French oak, with weekly bâtonnages. It was aged for 24 months in 80% American oak barrels and 20% French oak. The wine was raked four times employing traditional methods. The wine was bottled in January 2019.

PRESENTATIONS



ANALYTIC DATA

Alcohol Content	pH
14,5% Vol	3.60

Total Acidity	IPT
5.75 g/l	74

PAIRING

The structure and elegance of the Finca Martelo 2015 makes it a perfect food companion. Long in the mouth, it is perfect with braised and roasted meats, as well as game and cured sausages.

TASTING NOTES

Intense ruby red, clean and bright, with an elegant pink rim. The first impression to the nose is intense, with enveloping aromas of ripe fruit, wild strawberries, redcurrants and red cherries wrapped in fine notes of patisserie, shortbread, vanilla, liquorice and peppercorns. Well-balanced in the mouth, with a pleasant freshness, and sweet, silky tannins that lead to an enveloping finish. A new vintage to enjoy now, but with a long, exciting life ahead.