



# FINCA SAN MARTÍN

## YOUNG RIOJA ALAVESA SPIRIT



### FINCA SAN MARTÍN 2020

#### VINTAGE

Characterised by a long growing season and perfect phenolic ripeness. The wines have great aromatic intensity, very good balance in terms of alcohol and acidity, and are ideal for extended ageing. Officially rated **VERY GOOD**, in line with our own internal assessment, with **94 points**.



100% Tempranillo



A selection from our Vallecilla, Camino de Laguardia, San Martín I and San Martín II vineyards in the foothills of Sierra de Cantabria, at an average elevation of 600 m.



The limestone-rich and well drained soils produce grapes with aromatic complexity and freshness.

#### HARVEST AND AGEING

The harvest is done by hand in boxes, with bunches selected in the vineyard. The grapes are transported to the winery where they undergo natural alcoholic and malolactic fermentation. The wine is aged for 16 months in new American oak barrels made by our in-house coopers (60%) and in French oak barrels that have previously contained two wines (40%). We carried out three traditional rackings by candlelight, from barrel to barrel, to remove the sediment by hand and to avoid aggressive filtering. Bottled in November 2022.

#### PAIRING

A versatile wine to enjoy by the glass or paired with charcuterie, starters, main courses and meat dishes in general.

#### TASTING NOTES

Bright crimson colour with medium intensity and ruby rim. The nose is fresh with vibrant fruit aromas and hints of wild strawberries, raspberries and cranberries. These red fruit notes are followed by spicy aromas of vanilla, caramel, cedar and liquorice. Balanced on the palate with a lively attack and a smooth and balanced mid-palate. The finish is long with a fruity expression and balsamic notes.



14% Vol. Serve between 16-18° C.



75 cL | 150 cL

**TECHNICAL DATA:** Total Acidity: 5.2 g/L | Volatile Acidity: 0.70 g/L | Residual sugar: 1.6 g/L

