



TORRE DE OÑA

FINCA SAN MARTÍN 2009



THE HARVEST 2009

The Finca San Martín vineyard enjoyed a growth cycle in good health conditions. Compared to the previous harvest, rainfalls in mid-September slowed the maturing process down and assisted the alcoholic-phenolic balance. The few sunny and dry days afterwards enabled the grapes to reach their peak of ripeness. All these factors converged in a high quality raw material to elaborate this wine. The Board of the Qualified Designation of Origin rated this vintage as “very good”.

VARIETY

Finca San Martín is produced from 100% Tempranillo from the youngest vineyards on the San Martín estate that surrounds the Torre de Oña estate winery in Párganos-Laguardia (Álava).

WINEMAKING AND AGEING

Alcoholic fermentation occurred in stainless steel tanks for 12 days and malolactic fermentation took 45 days. The wine was transferred to one-year and two-year old French oak casks (59%) and new American oak casks (41%). They were aged for 20 months and traditional cask-to-cask racking occurred three times during that period. It was bottled in May 2011.

TASTING

Dark cherry red with pink hints on the rim, medium to high robe. Fruity and fresh, it shows good aromatic intensity, with notes of wild fruits on a balsamic background of cedar and tobacco. Balanced on the palate, easy and pleasant to drink, its ripened tannins are nicely integrated which lead to an ample round finish.

- Alcohol content: 13.7% by Vol.
- Total acidity: 5.8 g/l (tartaric)
- Volatile acidity: 0.80 g/l (acetic)
- pH: 3.65

- Serving temperature: 17 °C (63 °F)

- Available in:



75 cl.

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