

# MARTÍNEZ CORTA RESERVA

D.O.C. RIOJA



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## Tasting notes

**Colour:** Intense cherry red.

**Aroma:** Very sweet expressive nose. Notes of ripe black fruit, hints of black pepper and vanilla with coffee and minty nuances.

**Palate:** Tasty, dense, broad, very balanced and powerful. Good balance between fruity sensations and aging. Persistent.

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## Serving Recommendations

Serve at 16 -18 °C.

Food pairings: Long maturation red meats and all kind of game dishes.

Allergens: Contains sulphites.

## Awards:

- 94 points Decanter 2024



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## Technical data

**Appellation:** D.O.C. Rioja  
**Grape variety:** Tempranillo  
**Vintage:** 2017

### VINEYARD (OWN PROPERTY)

**Location:** Uruñuela, Cenicero (Rioja)  
**Soil type:** Limestone and loam  
**Average altitude:** 500 m  
**Growing system:** Bush vines and trellised

### VINIFICATION

**Harvesting:** Manual  
**Harvesting date:** September - October  
**Fermentation:** In temperature-controlled stainless steel vats  
**Temperature of fermentation:** 28°  
**Duration of fermentation:** 15 days  
**Ageing time in barrels:** 16 months  
**Type of barrels:** French oak (3 to 5 years)  
**Ageing in bottle:** min. 6 months

## Analysis data

**Alcoholic degree:** 14,5%

## Logistics data

**Bottle:** Bordeaux 75cl.  
**Closure:** Natural Cork  
**Case:** 6 bottles  
**Case measurements :** 23 x 32 x 15,5 cm  
**Case weight:** 8 Kg  
**Palletisation:** Palet Euro 80X120: 750 Botellas.  
**Number of cases per layer:** 25  
**Number of layers:** 5  
**Number of cases per pallet:** 125  
**EAN Code bottle:** 8437007442 052  
**EAN Code case:** 1 8437007442 05 9

