



# FINCA MARTELO

## FINESSE, RUSTICITY, TERROIR AND FRUIT

*“The inclusion of grapes from our Viñedos Artesanales in the blend represents a turning point. Its fruity character and the elegance of the vintage are reflected in the typicity of this great wine.” Julio Sáenz (Winemaker)*



### 2021 VINTAGE

Very well-controlled budbreak and moderate fruit set resulted in very small, loose clusters, favouring excellent sanitary conditions. The harvest took place under mild temperatures with northerly breezes that helped maintain grape health. The wines showed very balanced alcohol levels, good acidity and tannin structure, making this vintage one with outstanding potential for long ageing. Officially rated Very Good, our internal assessment is Excellent. For the first time, Finca Martelo is labelled as a wine from the RIOJA ALAVESA SUB-ZONE.



95% Tempranillo and 5% Mazuelo, Graciano, Garnacha and Viura.



Selected grapes from the Martelo, Camino de la Iglesia and Altos de Las Cuevas vineyards surrounding the winery and, for the first time, grapes from our Viñedos Artesanales in the Elvillar area (Álava).



The Torre de Oña vineyards, over 60 years old, are located at 630 m above sea level and spread over north-south facing slopes. The Viñedos Artesanales in Elvillar are over 80 years old, with limestone and loam-silty soils.

### HARVEST AND AGEING

Hand-harvested in 20 kg boxes, grapes were kept under refrigeration at the winery until they reached 4 °C. After destemming and meticulous analysis on optical sorting tables, the grapes were held for 5 days at temperatures below 9 °C, undergoing a cold pre-fermentation maceration to obtain a must with greater aromatic intensity and colour. After alcoholic fermentation, the wine completed malolactic fermentation over two months in new American and French oak barrels, with weekly bâtonnage. It was then aged for 24 months in American (80%) and French (20%) oak barrels, with four rackings using the traditional method. After 6 months in tank to harmonise the blend, the wine was bottled in June 2024.

### PAIRING

An ideal wine for gastronomy thanks to its structure and elegance. Long on the palate, it pairs perfectly with stewed and roasted meats, as well as game and cured charcuterie.

### TASTING NOTES

Clean and bright, with a vivid ruby-red colour and a broad pink rim. Medium-high aromatic intensity, very fresh and expressive, with marked typicity of the area. Aromas of undergrowth, cherry, blackberry, raspberry and redcurrant stand out, complemented by elegant ageing notes of clove, black pepper, vanilla, shortbread biscuit and liquorice. A friendly, fresh entry on the palate, well balanced, with good structure and well-integrated acidity. Sweet, fine and silky tannins provide elegance and definition. Long, enveloping finish with great aromatic persistence, reinforcing its distinctive Rioja Alavesa identity.



14.5% Vol. Serve between 16-18°



75 cL | 150 cL

**ANALYSIS:** Total acidity: 5.5 g/L (tartaric) | Volatile acidity: 0.77 g/L (acetic) | IPT: 60

TORRE DE OÑA

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