



FINCA SAN MARTÍN



FRUITFUL EXPRESSION OF RIOJA ALAVESA

“An outstanding example of the typicity of Rioja Alavesa.”
Julio Sáenz (Winemaker)

2021 VINTAGE

The controlled budding process and moderate fruit set resulted in small, loose clusters, promoting proper ripening. During harvest, mild temperatures and northern breezes ensured healthy grapes of high quality, with yields lower than previous vintages. The resulting wines exhibit balanced alcohol, good acidity, and tannin levels, highlighting their excellent aging potential. Officially rated Very Good. For us, it was Excellent, scoring 96 points.



100% Tempranillo



Selected parcels from our Vallecilla, Camino de Laguardia, San Martín I, and San Martín II vineyards, located on the slopes of the Sierra de Cantabria (average altitude: 600 m).



Predominantly limestone-rich, well-drained soils that yield grapes with intense aromas and freshness.

HARVEST AND AGING

Hand-harvested into small crates, with cluster selection in the vineyard. Grapes are transported to the winery for natural alcoholic and malolactic fermentation. Aged for 16 months in our own American oak barrels (60% new) and second-use French oak barrels (40%). During this period, we carried out three traditional rackings by candlelight, transferring the wine from barrel to barrel manually to separate sediment and avoid aggressive filtration. Bottled in May 2024.

FOOD PAIRING

A versatile wine, perfect for enjoying by the glass or paired with cured meats, appetizers, main courses, and meats in general.

TASTING NOTES

Vivid cherry red color with medium-high depth and an intense ruby hue at the rim. On the nose, it surprises with its high aromatic intensity, characteristic of Rioja Alavesa, with notes of blackberries, raspberries, and red cranberries. These intertwine with pleasant hints of clove, vanilla, roasted coffee, caramel, and sweet licorice. On the palate, it stands out for its balance, finesse, and pleasant mouthfeel, thanks to its soft, approachable tannins that lead to a fruit-forward, expressive finish. Fine, expressive, and well-balanced.

% 14,5% Vol.



Serve between 16-18°



75 cl | 150 cl

ANALYSIS: Total Acidity: 5,2 g/l | Volatile Acidity: 0,68 g/l | IPT (Total Polyphenol Index): 62

TORRE DE OÑA

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