



TORRE DE OÑA

FINCA SAN MARTÍN CRIANZA 2008



THE 2008 HARVEST IN FINCA SAN MARTÍN – PÁGANOS (ÁLAVA)

Ideal weather conditions ensured that the grapes in the Finca San Martín vineyard enjoyed an even growth cycle. Plenty of rain in the spring provided sufficient water reserves to cover the vineyard for the summer months. The yield per hectare was smaller this year due to irregular setting, with less compact bunches and fewer grapes. However this assisted the ripening process and ensured greater concentration levels. Careful selection was made during the harvest, using only the finest grapes of perfect ripeness. The Regulatory Council of the Rioja D.O. classified 2008 as “very good”.

COMPOSITION

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

PRODUCTION AND AGEING

Alcoholic fermentation took place in stainless steel tanks and lasted for 14 days, with malolactic fermentation taking 36 days. In January 2009 after racking, the wine was transferred to French oak casks (56%) used once or twice before, and new American oak casks (44%), where the wine remained for 18 months. It was racked by hand on three occasions before being bottled in July 2010.

TASTING NOTES

Dark cherry red with youthful purple hints on the rim. Fresh and lively on the nose, with abundant aromas of wild blackberries and notes of vanilla, cedar and liquorice. Well-structured, mouthfilling on the palate, with firm tannins to balance. Finca San Martín 2008 is the ideal companion for any cuisine.

- Alcohol content: 13.5%
- Total acidity: 5.6 g/l (tartaric)
- Volatile acidity: 0.73 g/l (acetic)
- pH: 3.58

➤ Best served at: 17 °C

➤ Available in:



75 cl.

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www.torredeona.com