



TORRE DE OÑA

## FINCA SAN MARTÍN 2012



### THE 2012 HARVEST

After a growing cycle beset by drought, late September rains had a very positive effect on ripening, providing the berries with a better balance in the end. The grapes harvested in our estate were in superb condition and had an excellent ripening balance of alcohol, acidity, aromas and polyphenols. This allowed us to make wines of great quality that are truly representative of the traits of the Finca San Martín estate. The Control Board gave this vintage an official rating of 'Very Good'.

### VARIETAL COMPOSITION

100% Tempranillo from the San Martín I and II plots which surround the Torre de Oña winery in Párganos-Laguardia, Álava.

### WINEMAKING AND AGEING

After manually harvesting the grapes in these plots and taking them to the winery in boxes, they were placed in tanks where they completed alcoholic fermentation in 14 days. Malolactic fermentation took place naturally in tanks, lasting 42 days. Lees were stirred once a week to give the wine greater oiliness. Barrel ageing began in January 2013. The wine was aged for 16 months in new American oak barrels (60%) and two-wine French oak barrels (40%). The wine was raked three times employing traditional barrel-to-barrel methods under candlelight. The wine was bottled in June 2014.

### TASTING

Bright, medium-depth, ruby-red with a pink rim. Very intense aromas, with dominating notes of red berries —raspberries and red currants— against a backdrop of anise, caramel, vanilla, cocoa and balsamic spices. Flavoursome mouthfeel, good structure, pleasant acidity and fine tannins leading to a fresh, agreeable finish. A wine with a pleasant aftertaste of sweet liquorice. A step forward in this typical Rioja Alavesa Crianza.

- Alcohol content: 14.0% per volume
- pH: 3.78
- Reduc. sug.: 1.3 g/l
- TPI: 68

➤ Serving temperature: 17 °C

➤ Available in 75 cl

April 2015