



TORRE DE OÑA

MARTELO RESERVA 2012



- Alcohol content: 14.0% Vol.
- pH: 3.66
- Residual sugar: 1.1 g/l
- Total acidity: 5.3 g/l (tartaric)

➤ Serving temperature: 17 °C

➤ Available in:



75 cl

THE HARVEST

First of the so-called '*Martelo Vintages*', made because our winemaker's most demanding requirements are met: fresh vintages, with pleasing tannins and long, unhurried, well-balanced ripening. September rains in 2012 alleviated the effect of the summer drought on the clusters, which were small, loose and very concentrated. These ripened at a very slow pace over a protracted period thanks to the leaves remaining particularly alive and fresh.

THE VINEYARD AND THE GRAPES

The main variety is Tempranillo, which is complemented by others, such as Mazuelo, Garnacha and even Viura, representing the most traditional plantations in the area. In this harvest, the winemaker, Julio Sáenz, made his own 'personal selection' of plots, choosing the Martelo, Camino de la Iglesia, Altos de Vallecilla and Las Cuevas vineyards. The vines in them are over 60 years old, distributed across north-south facing slopes, with good exposure to the sun and wind, achieving balanced ripeness and magnificent condition.

WINEMAKING AND AGEING

The grapes, were collected in 20 kg tubs and remained in refrigerated platforms in the winery until they reached a temperature of 4 °C. After destemming and crushing, the grapes were vatted for four days at a temperature below 10 °C; a cold soak to highlight the characteristics of this grape. After alcoholic fermentation, 100% underwent malolactic fermentation in barrels for 78 days in new American and French oak, with weekly bâtonnages. It was aged for 24 months in 80% American oak barrels and 20% French oak. The wine was raked three times employing traditional methods. It was bottled in March 2016.

TASTING NOTES

Intense, medium-high depth, garnet red; clean and bright. Very intense nose, with notable fruity notes, forest berries, blackberries and balsamic hints in the background. Good structure in the mouth. Balanced with good acidity, elegant tannins and a long, pleasant aftertaste where noticeable fruit and balsamic notes reappear.

PAIRING SUGGESTIONS

The structure and elegance of the Martelo 2012 makes it an ideal food companion. Long in the mouth, it is perfect with braised and roasted meats, as well as game and cured sausages.

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www.torredeona.com