

Martínez ALESANCO



Crianza

Our most admired wine and the one which has received the most awards, made from Tempranillo and Garnacha, reminding of red and black berries with hints of vanilla, chocolate and licorice that blend with fine, smoky final notes.

Technical Description

Vintage: Manual.

Varieties: 80% Tempranillo 20% Garnacha.

Method: Stalk removing.

Alcoholic Fermentation: 12 days temperatures no higher than 30° C.

Malolactic Fermentation: In stainless steel tank.

Ageing: 12 months in American oak barrels and 12 months in bottle before release.

Tasting Note

Color: Bright cherry red with maroon hues. Clean, with upper-middle robe.

Nose: Aromas of red and black berries with aging notes, vanilla, balsamic chocolate and a varietal background.

Palate: It has a nice attack in the mouth with certain notes of licorice, well blended fruit tannins and a fine smoky finish. Balanced, wide and tasty.

Recommendations

Ideal drinking temperature: 17° C.

Pairing: Cold meats, grilled fish and meat, as well as small game.

Latest Awards

• 89 points James Suckling • 2014 and 2015