



## Barón de Oña



- Alcohol content: 13.5%
- Total acidity: 4.90 g/l (tartaric)
- Volatile acidity: 0.70 g/l (acetic)
- pH: 3.58

- Best served at: 17 °C

- Available in:



75 cl.

### FINCA SAN MARTÍN 2006

#### THE CROP 2006 IN THE RIOJA DO

The weather was good throughout most of the growth cycle of the Rioja Alavesa vineyards. Following the rainfall in winter, the vines developed well in the spring, and the natural water reserves mitigated the effects of the high temperatures in the dry summer. In this area, the harvest started at the end of September, with good weather, so the grapes arrived at the winery in the best possible conditions. The Rioja DO Regulatory Council classified the 2006 crop as “Very good”.

#### COMPOSITION

100% Tempranillo from the youngest vines on the San Martín Estate, which surrounds the Torre de Oña winery in Párganos (Álava).

#### PRODUCTION

Alcoholic fermentation took 11 days in stainless steel vats, followed by 31 days of malolactic fermentation. In April 2007, after racking, the wines were transferred to French oak casks, used once or twice previously, where they remained for 18 months, being racked by hand on three occasions. The wine was bottled in January 2009.

#### TASTING NOTES

Medium robe, dark cherry red, with violet highlights to show its youth. Fresh and lively to the nose, with hints of citric fruit and ripe strawberries enveloping gentle touches of cedar and liquorice. Well-structured to the palate, balanced, with light tannins creating a fine, pleasant experience. Finca San Martín 2006 is the ideal companion for a culinary voyage.

January 2010

[www.riojalta.com](http://www.riojalta.com)