



TORRE DE OÑA

FINCA SAN MARTÍN 2010



- Alcohol content: 13.9 % by volume
- pH: 4,8
- Residual sugar: 1,26 gr./l.
- IPT: 55

- Serving temperature: 17°C/62.6 °F

- Available in:



75 cl.

THE HARVEST 2010

Good weather conditions throughout the growth cycle resulted in an excellent sanitary state. Yet flowering occurred later than in previous years, setting developed perfectly and provided medium-sized bunches. Magnificent weather favoured a slow, unhurried ripening of the grapes. Evolution of the maturing process was individually controlled at each plot. The resultant fruit showed a good acidity to sugar balance and high presence of polyphenols. Considerable aromatic strength and quality are also representative of this privileged land in Rioja Alavesa. The DOCa Rioja Control Board rated this 2010 vintage as "Excellent".

VARIETIES

Finca San Martín is produced from 100% Tempranillo, sourced from the plots San Martín I y II that surround our estate winery in Párganos (Álava).

WINEMAKING AND AGEING

Picked by hand and taken into small boxes, alcoholic fermentation occurred in stainless steel tanks for 14 days. Once in new deposits, the must underwent malolactic fermentation, which took 58 days this vintage. The wine was then transferred to new American oak casks (67%) and two-year old French oak casks (33%). Aged for 16 months, it was racked three times with the traditional cask-to-cask racking process. Bottled in June 2012, it has been laying down in our bottling cellar since then.

TASTING

Cherry red with ruby hints on the rim, medium robe. Intense and fruity on the nose, it shows aromas of blueberries and forest strawberries on a balsamic oak background of anise, caramel, vanilla and cocoa notes. Medium-bodied and balanced on the palate, its soft and polished tannins lead to a tasty and fresh round finish. It offers a remarkable ripened fruit strength, therefore it is an ideal representative of this exclusive terroir in Rioja Alavesa.

FOOD PAIRING

Perfectly suitable for pairing cured ham, snacks, starters, hearty main dishes and every kind of meat.

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www.torredeona.com