



TORRE DE OÑA

FINCA SAN MARTÍN 2014

THE 2014 HARVEST

After a growing cycle with very favourable weather, our vineyards showed excellent canopy development and condition at the end of veraison, pointing to a top-quality vintage. Meticulous care and the work carried out throughout the year in our vineyards, particularly green pruning and cluster thinning operations, allowed us to make this new Finca San Martín with an excellent balance of alcohol content, acidity, aromas and polyphenols. Although the Control Board gave this vintage an official rating of 'Good', the harvest in our estate was of truly superb quality.

VARIETAL COMPOSITION

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

WINEMAKING AND AGEING

After a selection process in the vineyard, picking only those clusters with the best ripeness level, the grapes were taken to the winery in small boxes. Traditional, Bordeaux-style vinification was employed, with destemming, light crushing and fermentation in tanks. After alcoholic fermentation, the wines, malolactic fermentation took place naturally for three months. The lees were stirred once a week to give the wine greater oiliness. Barrel ageing started in April 2015. 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 methods and bottled in September 2016.

TASTING

Medium-high depth, intense cherry red, with a clean, bright pink rim. The nose stands out for its intense aromas of red blackberries, wild strawberries and hints of underbrush set against a balsamic background of aniseed, sweet liquorice, cinnamon and cedar to round off a fine bouquet. Very noticeable velvety texture in the mouth, with well-balanced acidity and elegant, pleasant tannins, giving way to a fresh aftertaste in which the nuances of ripe fruit and liquorice showcase the typicity of this Rioja Alavesa wine.



-
- Alcohol content: 14,0% Vol.
 - pH: 3.70
 - Reduc. sug.: 2,0 g/l
 - TPI: 67

➤ Serving temperature: 17 °C

➤ Available in 75 cl and 150 cl

February 2017