



MARTÚE 2013

VINO DE PAGO CAMPO DE LA GUARDIA

An exceptional addition to the cellar's star wine, resulting from an exhaustive coupage of our Cabernet Sauvignon (25%), Petit Verdot (28%), Merlot (28%) and Syrah (19%) vineyards.

Each variety has fermented on its own and later combined. It matures for 10 months in French (90%) and American (10%) oak barrels.

It's color is red cherry with ruby notes and a highly concentrated tone. The aroma is complex, of an "important wine", with all the notes already formed, and even the bouquet of the ageing in the bottle. It is fresh for its notes of red fruits and the remains of low mountain- dry thyme and rosemary- and also serious for its minerality. In the mouth, as always, is basically nice and tasty. It goes in with happiness, it fills the mouth with its pleasant flavor and full of hints.

A great vintage for the 13 harvest of Martíue, with the perfection in its style.

Alcohol: 14,5% Vol.

Production

98.520 Bordelaise bottles.

To assure it maintains all of its qualities, this wine has not been subject to excessive stabilisation and filtering treatments, therefore overtime small deposits of natural sediment may appear.

Conservation

The bottle should be stored laid on its side, in a dark room without vibrations and at a stable temperature of between 15-20°C.

Pairing and Consumption

Ideal to pair with all types of meat, including game and strong cheeses such as manchego.



Serve at a temperature of between 16-18°C .



To assure all its qualities, decanting 20 minutes before serving is recommended.

