



Martínez Lacuesta

BLANCO FERMENTADO EN BARRICA 2021

GRAPE VARIETIES: Viura 100%.

A white wine created from the local Viura grape.

After a cold fermentation in stainless steel, the wine remains over its own lees in new Central European acacia barrels (10%), Allier French oak barrels (35%) and American oak barrels from Missouri (55%) for a period of three months. It has further aged in the bottle since January 2022, a stage that is essential to ensure the long-term development of the wine.

TASTING NOTES: A pale yellow-green colour with delicate golden hues resulting from its ageing in wood casks. In the nose there is a perfect integration of the subtle fragrances from the different woods over a honeyed background of fresh fruit. On the palate it has a fresh, creamy entrance, with a pleasantly delicate hint of oak which ensures a complex finish. This is a wine that can be drunk now or laid down for some years to further increase its depth and complexity.

Total yield: 18,000 bottles.

Alcohol content: 12.69%. **Sugar content:** 1.2 grams per litre.

Acidity: 5.3 grams per litre.

Available in 75 cl

Contains sulphites



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BODEGAS EN
HARO DESDE 1895

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