



# Martínez Lacuesta

## GRAN RESERVA FÉLIX MARTÍNEZ LACUESTA 2010

**GRAPE VARIETIES:** 75% Tempranillo, 20% Garnacha and 5% Mazuelo.

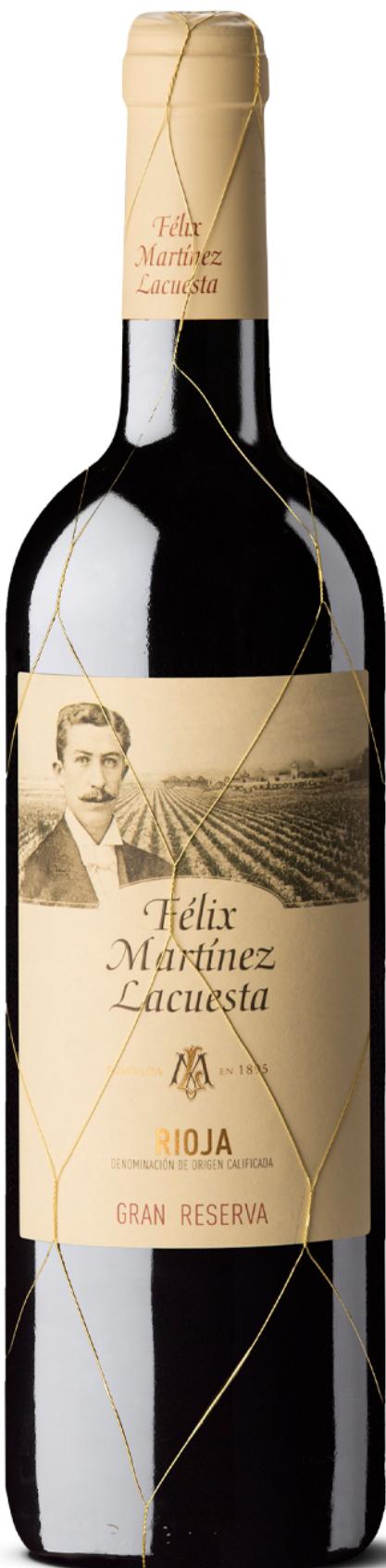
**2010 VINTAGE:** The key factors that influenced this excellent year were the good weather, which ensured near perfect growing and plant health conditions until the end of the cycle and low yields. These conditions resulted in medium-sized loose bunches with small fruit. Days were often sunny and the nights fresh, favouring a slow, uniform ripening of the grapes. This was one of the most Atlantic vintages, ideal for a long ageing process.

**VINEYARD:** A typical, classic Rioja coupage, with grapes from our Haro vineyards at an altitude of 430 - 500 metres above sea level, planted over 40 years ago in clay-lime soils. A special choice of vineyard and grapes.

**ELABORATION:** The grapes, which come from some of our oldest vineyards, were hand-picked, placed in 20-kg boxes and taken to the winery in refrigerated vehicles. After a non-intrusive destemming and pressing, the must was transferred to wood vats in which alcoholic fermentation took place over 18 days. The Tempranillo and Mazuelo grapes were blended at the winery and fermented together, while the Garnacha grapes were handled separately. Malolactic fermentation occurred naturally over four months. After stabilisation during the winter, we selected the best batches which were left to rest in new French oak barrels for 36 months. The wines were then blended, stabilised and bottled in 2014.

**TASTING NOTES:** The wine has a notable red-garnet colour. In the nose there are the notes that are characteristic of classic Riojas: jammy cherries, black plum compote, tobacco leaf, cinnamon, vanilla, pepper and powdered chocolate. The refinement of its tannins and its smooth freshness give the wine a pleasant, elegant sensation on the palate. Classic Rioja aromas that are ample, complex and rounded with an elegant finish. A fitting tribute to our founder.

Alcohol content: 13.7%. pH: 3.6. Acidity: 4.9 grams per litre



*Martínez Lacuesta*

BODEGAS EN  
HARO DESDE 1895

Paraje de Ubieta s/n. 26200 Haro (La Rioja) SPAIN Tel.: (+34) 941 310 050 [www.martinezlacuesta.com](http://www.martinezlacuesta.com)