



# Martínez Lacuesta

## BLANCO TEMPRANILLO 2022

**GRAPE VARIETIES:** 100% white Tempranillo.

**2022 VINTAGE:** After a growing cycle that was hit by drought, the rains that came in late September had a hugely positive effect on the ripening stage, producing fruit that had a better overall balance. The grapes we harvested were in an excellent state of ripeness, with a good equilibrium between alcohol, acidity, aromas and polyphenols. This allowed us to produce high-quality wines that are really representative of our vineyards.

**VINEYARD:** Our Martínez Lacuesta white Tempranillo is produced from grapes from our vineyards outside Haro in the Rioja Alta region which offer unbeatable conditions for the growing of this singular grape variety. The soil is nutrient-poor and covered by smooth pebbles, which greatly aids the grape variety's character, rich in aromas with an agreeable, elegant structure.

**ELABORATION:** After harvesting by hand, the grapes were placed in 20-kg boxes and taken to the winery in refrigerated vehicles. There they were transferred to the selection table. Once they had been destemmed, the grapes were cooled to 10°C/50°F and macerated for ten hours. They were then fermented in stainless steel vats at 15°C/59°F, remaining in suspension on their lees.

**TASTING NOTES:** A clean, bright yellow-green colour. The wine has a varietal nose and is extraordinarily elegant, with ripe white fruit, apples, pears, cherimoyas, citric fruit, lemon peel and stone fruit at the fore. On the palate the wine is very expressive – creamy yet fresh. The well-balanced finish makes this the perfect exponent of the white Tempranillo grape.

**Total yield:** 20,000 bottles.

**Alcohol content:** 13%. **pH:** 3.6. **Acidity:** 5.4 grams per litre  
Available in 75 cl  
Contains sulphites



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)