



Martínez Lacuesta

2022 LA SUCURSAL

GRAPE VARIETIES: Tempranillo 100%.

2022 VINTAGE: The rain received in the winter of the previous year provided a much-needed water reserve throughout the vineyard cycle in 2022. The drought, which was very severe, was only interrupted by the rains in September, causing the fruit ripening to be very uneven depending on the location of the vineyard. The cooler areas around Haro village prevented an early harvest. The D.O.Ca. Rioja rated this vintage as "Very Good".

VINEYARD: La Sucursal is made from Tempranillo grapes from north-facing plots, planted more than 50 years ago over clay-limestone soils in fresh areas surrounding Haro village, the heart of Rioja Alta sub region.

WINEMAKING: Manual harvest in 20kg crates that were transported to the winery in refrigerated vehicles. After destemming, the grapes macerate for 9 days before the alcoholic fermentation in French oak vats at a low temperature. Malolactic fermentation occurred inside the French oak barrels. La Sucursal was bottled after 12 months of ageing, following our traditional method, 3 manual rackings were practiced during this period.

TASTING NOTES: Deep bright ruby colour. Highly aromatic wine, with fresh ripen fruit perfume, black pepper, cedar and toast hints. Balanced and structured wine, with silky tannins, soft texture and long finish. La Sucursal is developing nice complexity, capable of ageing or ready to enjoy now.

Alcohol content: 14,5 % **pH:** 3,99 **Acidity:** 4,2 g/l
2.500 bottles.
Available in 75 cl.
Contains sulphites.



Martínez Lacuesta

BODEGAS EN
HARO DESDE 1895