



Florentino Martínez

Distercio

Reserva Red Wine “Selected Grape”

Variety:

- Makes it with the best Tempranillo grapes of its vineyard “Carasol de Valdemerque”.

Production:

- Produced by the traditional method of destemmed grape, macerated and fermented in a tank during 25 days at controlled temperature. After 2 months it stands in barrels of France and Virginia oak during 24 months, and it includes two rackings. Finally it finishes with its elaboration in bottle where its bouquet blending takes place for 1, 2 or 3 years.

Tasting Note:

- Deep red, middle-high depth and cherry-red rim. It smells Rioja aromas, red forest fruits, spices and liquorice thanks to its fermentation in a barrel.
- In the mouth it is thick, with persistent structure and tannin, and a good intensity of fruit and roast. With time and light aeration the wine will gain texture and body.

Recommended Temperature to serve:

- 13°C/15°C (limited edition: 4000 of 75 cl bottles.)

Bodegas Florentino Martínez

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