



FINCA MARTELO RIOJA RESERVA

SKU: SWFM15

Finca Martelo is a relatively new venture by the prestigious Rioja producer, La Rioja Alta. Torre de Oña Winery, where Fina Martello is produced, is in the sub-Rioja region of Rioja Alavesa.

It's full-bodied, riper style is balanced by the influence of the high altitude and cool breeze from the Atlantic, resulting in a wine that is both concentrated yet elegant and aromatic.

The blend is predominantly Tempranillo from 60 year old vines, the remainder a seasoning of Garnacha, Mazuelo and even the white grape variety, Viura.

Aged for 24 months in American (80%) and French (20%) oak barrels, the wine is rich and complex with 2 years further ageing creating a soft and silky texture.

Intense aromas of ripe red berry fruit and red cherries leap from the glass, following onto the palate with the oak influence adding shortbread, vanilla, liquorice and spice leading to a long juicy finish. The rich palate is the perfect accompaniment for roasted meats, game and Moroccan spiced mushroom ragu.

