



# Marta Maté Primordium 2012

**Type:** Red Wine

**Appellation:** D.O. Ribera del Duero

**Varieties:** 100% Tempranillo (Tinto Fino)

**Alcohol:** 14,00 %

**Bottle:** Bordelaise bottle 75cl. & 150cl

## **VINEYARD/TERROIR**

**Average age:** 25 years.

**Location:** Gumbel de Mercado (Biodynamic farming)

**Altitude:** 920 meters

**Yield of production:** 4.000 kgs/ha.

## **WINE MAKING**

**Harvest:** Manual Harvest in 15 kgs cases.

**Fermentation:** Conical stainless steel tank.

**Malolactic:** Oak barrels.

**Aging:** 19 months in 300 L French oak barrels and blended in a 2.300 liters oak foudre.

## **TASTING NOTES:**

Deep garnet, almost black color, with an intense ruby hints. Despite the age of the wine it has not lost any of its deep color. On the nose, ripe black fruit, particularly blackberries. Slightly toasted oak, star anise, lavender and licorice. Dark chocolate merges to a complex sensation on the nose. extremely complex. Powerful tannins well balanced with the acidity. Full body and it leaves a warm sensation in the mouth. Very elegant wine.

**FOOD PAIRING:** Red meat. Game, lamb, beef and Stews.

## **INTERNATIONAL PRESS:**

Wine Advocate (Rober Parker): 95 (2008) - 92+ (2010)

Consumption Temperature: 16°C

