



Marta Maté Raspón 2019

Type: Red Wine

Appellation: D.O. Ribera del Duero

Varieties: 100% Tempranillo (Tinto Fino)

Alcohol: 14,00 %

Bottle: Burgundy bottle 75cl. & 150cl

VINEYARD/TERROIR

Average age: 30 years

Location: Gumiel de Mercado. (Biodynamic farming)

Altitude: 930 meters

Yield of production: 3.500 kgs/ha.

WINE MAKING

Harvest: Manual late harvest in 15 kgs cases. (whole Bunches)

Fermentation: Open tanks.

Malolactic: Oak Barrels.

Aging: 15 months in 300 L French oak barrels.

TASTING NOTES:

Highly intense color with bluish hues. An expressive bouquet of black fruit and blue flowers harmonize with intense mineral aromas that lends the soils and mineral salts of the whole bunches. The first sip is almost sweet with powerful sensations too. A very long finish with a very good acidity and vitality. A wine with a great aging potential in the bottle.

FOOD PAIRING: Red and White meat. Lamb and Beef. Stews.

INTERNATIONAL PRESS:

Tim Atkin MW: 94 (2019) - 94 (2016)

James Suckling: 91 (2016)

Consumption Temperature: 14-16°C

