

Torre De Ona Finca Martelo Reserva

THE FACTS

COUNTRY: Spain

REGION: Rioja

APPELLATION: Rioja Alavesa

CEPAGE: 95% Tempranillo, 5% Red - Other

WINEMAKING: On 15 October, we began to pick the selected grapes by hand into 20 kg crates. In the winery, they remained on refrigerated platforms. After destemming and crushing, the fruit was cold soaked at a temperature below 10 C to obtain a must with more intense aromas and colour. Once the alcoholic fermentation was completed, the wine spent 81 days in new American and French oak barrels, with weekly batonnages. Bottled in April 2022.

ALCOHOL BY VOLUME: 14.5%

AGING: 24 months in both French (20%) and American (80%) new oak

ANNUAL PRODUCTION: 80,000 bottles

THE STORY

Torre de Oña is located in Párganos, a small village near Laguardia in the Rioja Alavesa region. It was founded in 1995 with the aim of producing high-quality wines with a strong identity. In 1997, the winery was acquired by La Rioja Alta, S.A., which brought a clear vision: to make elegant, age-worthy wines that express the unique character of the vineyard. Since then, important investments have been made to improve both the vineyard and the winemaking facilities, always respecting the estate's identity and commitment to quality.

THE ADJECTIVES

OVERALL: Bright colour, structure and silky mouthfeel

AROMAS / FLAVORS: Strawberries, raspberries, blackberries, opening up to spicy, peppery notes, cedar wood, liquorice

MOUThFEEL: Vibrant and elegant, expressing the terroir with freshness

THE SELLING POINTS

Modern style Rioja, old vines, field blend

AWARDS: 94pts Parker, 93pts James Suckling, 93pts Tim Atkin

SUSTAINABILITY: Certified Sustainable

PAIRINGS: Pairs well with stewed and roasted meats, as well as game and cured charcuterie

