



OUTSTANDING OLD-VINE ESTATE TEMPRANILLO

MARTÍNEZ CORTA

URUÑUELA, RIOJA ALTA • LA RIOJA

Bodegas Martínez Corta is located in Uruñuelo, the heart of Rioja Alta. Viticulturists for generations, the family decided to produce their own bottlings over fifty years ago. Since the 1960s Martínez Corta has consistently been the most important wine estate in Uruñuelo. Fernando Selgado is the winemaker here.

For three generations the Martínez family has been committed to **sustainable organic** viticulture of their 225 acres of **40-100 year-old head-pruned vines**, located within the Najerilla river valley in the heart of Rioja Alta. Vineyard parcels are typically located on high slopes poor in organic materials, maintaining elegance and minerality in the wines. While the family still uses their medieval cellar for aging, a new gravity-flow winery allows them to consistently achieve fully-extracted, fruit-driven wines that capture all the complexity and elegance of the noble Tempranillo. In this way, they're able to maintain a strong connection to their past while guaranteeing increasing commitments to quality moving into the future.

CEPAS ANTIGUAS "SELECCIÓN PRIVADA"

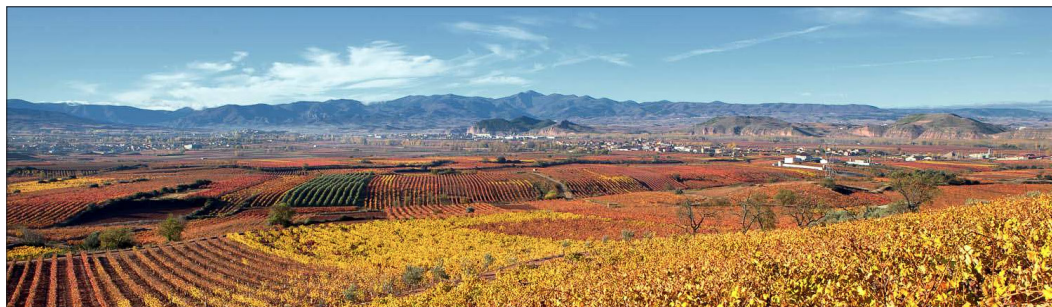
Splendid value in old-vines Rioja. Manually harvested from estate vineyards in the Rioja Alta villages of Uruñuela, Cenicero, and San Asensio. The cutting-edge gravity-flow winery, careful whole-berry fermentation, and delestage techniques (*rack and return*) combine to produce nicely-textured fruit from the deeply expressive iron-rich structures of low-yielding locally-adapted Tempranillo vines. 2-month malo in new French oak. *Black fruit scents of plums and blueberries preface a rich, velvety palate and a lingering, refreshing finish.*

*Josh Reynolds, Vinous on the 2015: **88 Points** "Lurid ruby. Oak-spiced cherry and dark berry aromas, along with hints of vanilla and licorice. Sweet and seamless on the palate, offering jammy blackberry and cherry-vanilla flavors that show good depth and back-end spiciness. Closes broad and gently tannic, featuring lingering oak and cherry liqueur notes."*

RIOJA CRIANZA "SOROS"

Manually harvested from 60-year-old estate vines in the Rioja Alta villages of Uruñuela and Cenicero. Macerated 16 days with pumping over, and then aged 16 months in French and American oak barrels, racked each 4 months.

Deep intense garnet; clean and bright, with scents of spicy red fruits, vanilla, cacao and high-toast – with 16 months of oak aging, Soros shows more maturity on the nose than Selección Privada; admirable length in this tasty, full-bodied Rioja, with already somewhat integrated tannins, and plenty of fruit balanced well by acidity; hints of cacao and vanilla. Complex wine.



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