

DESDE  1895

Martínez Lacuesta



## MARTÍNEZ LACUESTA RESERVA

2010



It has spent 30 months in new and medium new american oak casks and was bottled in 2014, January.

Ruby cherry colour, it shows clean and brilliant.

Mature fruits, sweet spices, chocolates and aromatic coffees appear in the nose.

Supple and tasty on the palate.

Suitable to accompany white or red meats, fishes with sauce, grilled meat or vegetables and creams.

Uncork 30 minutes before and serve at a temperature of 18°C.

Grape Varieties: Tempranillo, Graciano and Mazuelo.

<b>PRODUCTION AREA</b>	Rioja Alta
<b>HARVEST QUALIFICATION</b>	Excellent
<b>ALCOHOLIC CONTENT</b>	13,85% Vol.
<b>TOTAL ACIDITY</b>	5,0 gr/l.
<b>VOLATILE ACIDITY</b>	0,58 gr/l.
<b>TOTAL SULPHUROUS CONTENT</b>	98 mg/l
<b>REDUCING SUGARS</b>	2,0 g/l
<b>PACKING</b>	12 bottles box 6 bottles box 750 ml. bottle



[www.martinezlacuesta.com](http://www.martinezlacuesta.com)

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