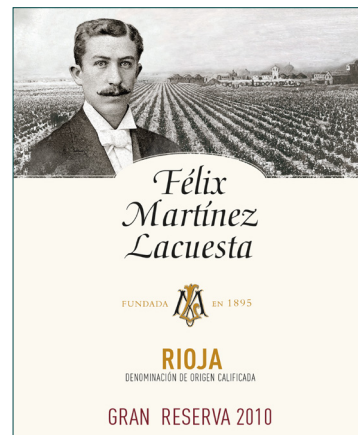


# FÉLIX MARTÍNEZ LACUESTA

## GRAN RESERVA 2010



It was aged, with manual racking, in new French oak barrels for 24 months. Bottled in the end of 2012.

Intense garnet colour with violet memories, upper middle layer. Clean, open and liquorous nose. The first toasted sensation gives way to black fruits aromas. The mouth is tasty, slightly tannic. It is very gourmand, with frutal character above the wood.

The aftertaste is long, complex and spicy. Wine a bit more modern style than in its previous editions, but respecting the typicality of the winery. Uncork 30 minutes before drink.

**Grapes:** 75% Tempranillo; 20% Garnacha; 5% Mazuelo.

**Limited production:** 7.800 bottles 75 cl.; 180 magnum 150 cl.; and 30 double magnum 300 cl.

**Wine Awards:** 2014 Bacchus Plata



*Bacchus de plata*

<b>PRODUCTION AREA</b>	Rioja Alta
<b>HARVEST QUALIFICATION</b>	Excellent
<b>ALCOHOLIC CONTENT</b>	13,70 % Vol.
<b>TOTAL ACIDITY</b>	4,9 gr/l.
<b>VOLATILE ACIDITY</b>	0,70 gr/l.
<b>TOTAL SULPHUROUS CONTENT</b>	80 mg/l
<b>REDUCING SUGARS</b>	1,6 g/l
<b>PACKAGING</b>	6 btles. Box 75 cl. Bottle 150 cl. Bottle

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

Paraje de Ubieta, s/n. • Apdo. correos 45 • 26200 Haro (La Rioja)  
 Tel.: (+34) 941 31 00 50 • (+34) 941 31 00 54 • Fax (+34) 941 30 37 48  
 bodega@martinezlacuesta.com

