

**CYNTHIA
 GARNACHA**
 2016



Cynthia
 GARNACHA

RIOJA
DENOMINACIÓN DE ORIGEN CALIFICADA

Martínez Lacuesta



Made exclusively with Garnacha grapes from near Alfaro, with a minimum of 3 months aging in new American oak barrels.

Beautiful crimson, well covered, upper middle layer.

Large and dense tears, slightly tinted.

Good aromatic intensity, very floral (violet and black berries).

Shaking, it smells like spring. Once again, violet with hints of pastry.

The palate has a more serious character, it is very tasty and mineral, smoky notes of black plums and wild blackberries with a very good persistence.

Good acidity, well balanced with sweet and round tannins as a wine more done. Although his character it has a very soft and silky pass in the palate.

The aftertaste brings us floral sensations that were previously announced in its first approach to nose with smoky light.

In summary, a very good and original wine.

PRODUCTION AREA	Rioja Alta
HARVEST QUALIFICATION	Very Good
ALCOHOLIC CONTENT	13,60 % vol.
TOTAL ACIDITY	5,1 gr/l.
VOLATILE ACIDITY	0,45 gr/l.
TOTAL SULPHUROUS CONTENT	55 mg/l.
REDUCING SUGARS	2,0 g/l.
PACKAGING	6 btles. Box. 750 ml. Bottle.

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