

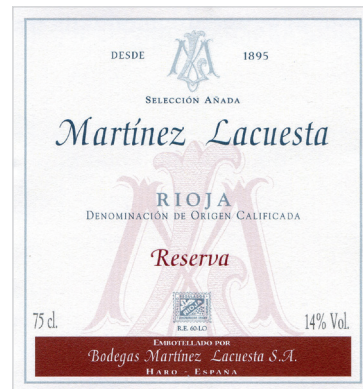
DESDE  1895

Martínez Lacuesta



HARVEST SELECTION RESERVA

2011



Aged for 6 months in oak vats and 14 months in American and French oak casks. Racked twice using the traditional gravity system of emptying from one barrel into another, before fining with egg whites. It is aged for at least 18 months in the bottle. Aromas of ripe fruit and elegant toasted nuances, with a long, lingering finish.

Limited production.

Serve at a temperature of 16 °C.

Grapes: Tempranillo, Garnacha.

PRODUCTION AREA	Rioja Alta
HARVEST QUALIFICATION	Excellent
ALCOHOLIC CONTENT	14,04 % Vol
TOTAL ACIDITY	5,1 gr/l.
VOLATILE ACIDITY	0,62 gr/l.
TOTAL SULPHUROUS CONTENT	73 mg/l
REDUCING SUGARS	2,2 g/l
PACKING	12 btles. Box 6 btles. Box 75 cl. Bottle



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