



VENTILLA 71

2015



This wine is made from selectively harvested grapes and following a careful vinification process. It was fermented in french oak tanks and then remained for 14 months in new American and French oak barrels, before bottled.

Beautiful deep crimson colour, good coat, with prussian background tones. On the nose, just wood shown well integrated with the wine. Ripe fruits with hints of pastry.

The palate is fleshy. The astringency disappears immediately and the tannin is well integrated. Very powerful but very elegant.

Uncork 20 minutes before drink.

Grapes: 100% Tempranillo.

Limited production: 6.500 bottles 75 cl.

PRODUCTION AREA	Rioja Alta
HARVEST QUALIFICATION	Very Good
ALCOHOLIC CONTENT	14,4 % Vol.
TOTAL ACIDITY	3,9 gr/l.
VOLATILE ACIDITY	0,77 gr/l.
TOTAL SULPHUROUS CONTENT	71 mg/l
REDUCING SUGARS	1,8 g/l
PACKAGING	6 btles. Box 75 cl. Bottle



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