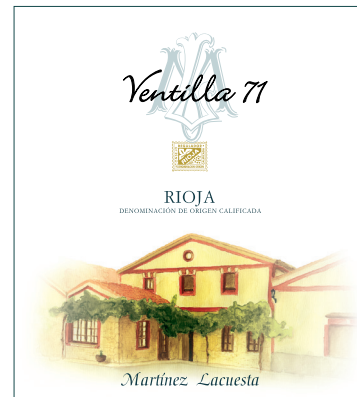




## VENTILLA 71 2015



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.

葡萄: 丹魄葡萄100%

酿造: 葡萄酒来自精选的葡萄原料, 在呵护中生产出来。它在法国橡木桶中发酵, 然后在法国和美国橡木桶中熟化14个月, 直到装瓶。

品尝说明: 本酒有迷人的和强烈的深红色, 具有良好的深度, 仿佛带着普鲁士口音。在就相中, 几乎察觉不到木头的味道, 因为整个酒味已经浑然一体。本酒具有成熟的水果馅饼的味道, 口感多汁湿润。当酒流过口腔, 涩味顺畅地消失, 因为鞣酸完美地融合进去了。口味非常强烈, 但也非常优雅。

饮用: 20分钟之前开瓶醒酒。在16度时呈上

行业认可:

- Peñín Guide 指南 89分
- El País 酒国年鉴 91分

<b>PRODUCTION AREA 产地</b>	Rioja Alta 埃尔塔·里奥哈
<b>HARVEST QUALIFICATION 收成品质</b>	Very Good 非常好
<b>ALCOHOLIC CONTENT 酒精浓度</b>	14,4 % vol.
<b>TOTAL ACIDITY 总酸度</b>	3,9 gr/l.
<b>VOLATILE ACIDITY 可挥发酸度</b>	0,77 gr/l.
<b>TOTAL SULPHUROUS CONTENT 总硫含量</b>	71 mg/l.
<b>REDUCING SUGARS 还原糖</b>	1,8 g/l.
<b>PACKING 包装</b>	6 btles. Box 750 ml. Bottle

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

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