



MARTÍNEZ LACUESTA CRIANZA 2015



This harvest was qualified by the D.O. Rioja as VERY GOOD. Aged in new and middle new American oak casks for a period of 18 months, rounded off with 6 more months in the bottle. A tasty and well structured wine, deep black-cherry colour, a fruity taste and an elegant finish with perfectly integrated sensations of oakiness. Highly recommended to accompany white or red meat, game or mature cheeses.

Serve at a temperature of 16 °C.

Grapes: Tempranillo, Graciano and Mazuelo.

PRODUCTION AREA	Rioja Alta
HARVEST QUALIFICATION	Very Good
ALCOHOLIC CONTENT	14,3 % vol.
TOTAL ACIDITY	5,23 gr/l.
VOLATILE ACIDITY	0,56 gr/l.
TOTAL SULPHUROUS CONTENT	95 mg/l
REDUCING SUGARS	1,8 g/l
PACKING	6 btles. Box 12 btles. Box 375 ml. Bottle 75 cl. Bottle 150 cl. Bottle



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