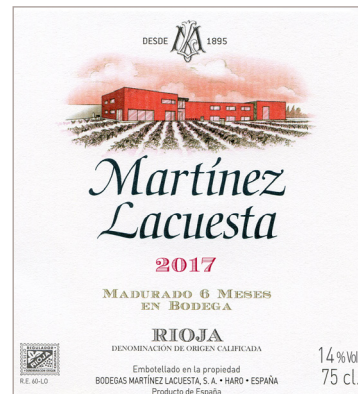


DESDE  1895

Martínez Lacuesta



## COSECHA RED 2017



This young wine is produced by traditional systems using destemmed grapes. Long maceration period to extract the colour.

It's clean in the nose. Red fruits and vegetable aromas. Full-flavoured, light and fresh in the mouth, with a very pleasant fruity palate and a warm finish due to its brief period in new american oak barrels.

It's quite adequate to accompany stewed pulses, white and red meats, poultry and matured cheeses.

Serve at a temperature of 15 °C.

Grapes: Tempranillo.

<b>PRODUCTION AREA</b>	Rioja Alta
<b>HARVEST QUALIFICATION</b>	Very Good
<b>ALCOHOLIC CONTENT</b>	13,85 % vol.
<b>TOTAL ACIDITY</b>	5,35 gr/l.
<b>VOLATILE ACIDITY</b>	0,48 gr/l.
<b>TOTAL SULPHUROUS CONTENT</b>	58 mg/l.
<b>REDUCING SUGARS</b>	1,9 g/l.
<b>PACKING</b>	12 btles. Box 6 btles. Box 375 ml. bottle 750 ml. bottle 1.500 ml. bottle



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

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