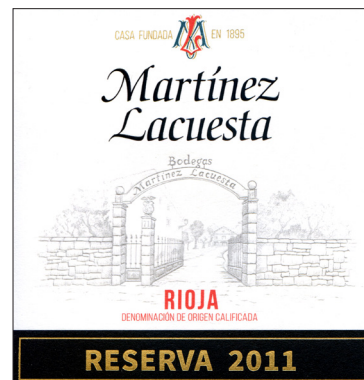


MARTÍNEZ LACUESTA RESERVA 2011



It has spent 30 months in new and medium new american oak casks and was bottled in 2015, September.

Ruby cherry colour, it shows clean and brilliant.

Mature fruits, sweet spices, chocolates and aromatic coffees appear in the nose.

Supple and tasty on the palate.

Suitable to accompany white or red meats, fishes with sauce, grilled meat or vegetables and creams.

Uncork 30 minutes before and serve at a temperature of 18°C.

Grape Varieties: Tempranillo, Graciano and Mazuelo.

PRODUCTION AREA	Rioja Alta
HARVEST QUALIFICATION	Excellent
ALCOHOLIC CONTENT	13,79 % Vol.
TOTAL ACIDITY	7,0 gr/l.
VOLATILE ACIDITY	0,66 gr/l.
TOTAL SULPHUROUS CONTENT	75 mg/l
REDUCING SUGARS	2,1 g/l
PACKING	12 bottles box 6 bottles box 750 ml. bottle



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