



HINIA

2011



Modern red wine elaborated with a selection of grapes, harvested by in 16 kgs. containers, proceeding from more than 50 years old vineyards placed in Villalba de Rioja and Haro. Alcoholic fermentation in 10.000 lts. French Oak Vats and malolactic in new French oak casks up to its decanted and clarified in the own casks with natural white of egg. It has been matured in new French and American oak casks, with very strong toasting, for 7 months up to its bottling in September, 2012.

Intense purple colour. Excellent cap that leaves a dense, fluid and dyed tear. In the nose, mature and strong grapes over a bottom of elegant toasting, remembering mineral and spicy notes. In the mouth it's dense, and opens a great variety of black fruits, nut, a bit of laurel and a marked black chocolate. The tannin is very well integrated.

Limited production:
5.800 bottles 750ml

Grapes: 100% Tempranillo.

Uncork 30 minutes before and serve at a temperature of 16°.

PRODUCTION AREA	Rioja Alta
HARVEST QUALIFICATION	Excellent
ALCOHOLIC CONTENT	13,80 % Vol.
TOTAL ACIDITY	5,3 g/l
VOLATILE ACIDITY	0,64 g/l
TOTAL SULPHUROUS CONTENT	60 mg/l
REDUCING SUGARS	1,9 g/l
PACKING	6 btles. Box 750 ml. Bottle.

www.martinezlacuesta.com

Paraje de Ubieta, s/n. • Apdo. correos 45 • 26200 Haro (La Rioja)
Tel.: [+34] 941 31 00 50 • [+34] 941 31 00 54 • Fax [+34] 941 30 37 48
bodega@martinezlacuesta.com

