



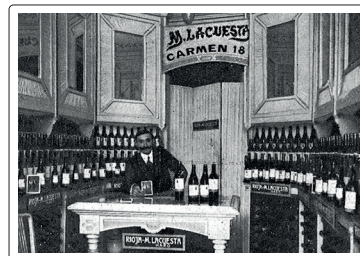
BODEGAS

Martínez Lacuesta

HARO · RIOJA · 1895



MARTÍNEZ LACUESTA CARMEN 18



Martínez
Lacuesta



This wine celebrates the 125th anniversary of the Winery, paying tribute to what, for more than 50 years, was the Branch in Madrid. Selected Tempranillo grapes from two vineyards. Manual harvest; alcoholic fermentation in French oak vat; Malolactic in new barrels of the best French oak, natural tartaric stabilization, short aging in barrels and subsequent rest in the bottle, show the excellent work of the oenological team formed by Álvaro Martínez and José Hidalgo.

Intense cherry red color. The nose shows all the power of the black fruits of a well-ripe tempranillo, with subtle nuances of blue flowers and spicy notes. In the mouth, it is very fresh, balanced, powerful and unctuous. It has a long journey, leaving in its wake tones of liquorice and very lively and integrated sweet tannins. The end is an explosion of aromas and sensations.

Limited production: 5.700 bottles 75 cl. and 435 bottles 150 cl.

PRODUCTION AREA	Rioja Alta
HARVEST QUALIFICATION	Excellent
ALCOHOLIC CONTENT	14,85 % Vol.
TOTAL ACIDITY	4,9 g/l
VOLATILE ACIDITY	0,56 g/l
TOTAL SULPHUROUS CONTENT	52 mg/l
REDUCING SUGARS	1,6 g/l
PACKING	Wooden box 2 btles Cardboard box 1 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