

Wijnfiche
**Martin Cendoya – Reserva | Rioja DOC
Spain – 2018**

Vinification

Fermented at 26 ° C after cold soaking over 2 days. Malolactic fermentation in the barrel. This wine has first aged in oak barrels for 15 months and then in the bottle for 24 months before being commercialized.

Taste

Full-bodied, warm, silky and ripe tannins give great structure and body, pleasant to drink mineral notes give the wine a special character with a long and persistent finish.

Food pairing

Game - stew | Pork | Lamb

General information

Type: Red wine

Grape varieties: Tempranillo, Graciano

Viticulture: Traditional

Storage (years): > 10

Serving temperature: 16°C

Taste profile: Complex generous

