



MARTÚE 2017

D.O. PAGO CAMPO DE LA GUARDIA

The 2017 vintage was extremely dry and with strong winds during the flowering season. This resulted in less competition between the bunch and the strain, so the bunches were loose and spaced. These winds led to a total absence of disease. The fruit set was lower than normal with a lower production in the vineyard which translated into a lot of quality in the grapes.

Martúe is the winery's star wine, an exhaustive blend of 33% Syrah, 21% Cabernet Sauvignon, 20% Petit Verdot and 19% Malbec and 7% Merlot.

It is a rich, fresh wine, with good aging capacity, round and with fine tannin.

Preparation: Harvesting of the grapes at their optimum moment of maturation at night harvest. Artisanal elaboration, fermentation with native yeasts, long macerations. The wine has been in French oak barrels for 10 months.

The soil: Our limestone, saline and very nutrient-poor soils produce elegant and powerful wines of high quality.

Climate: Extreme temperatures typical of the continental climate with hot, dry summers and cold, dry winters. A wide range of night-day temperatures is observed during the ripening months of the grapes, from July to September, which allows for greater synthesis of polyphenols at night.

WINE OF D.O. PAGO: is the maximum qualification that the Spanish legislation in winemaking contemplates, above the Denomination of Origin. The concept of Pago applied to wine refers to a vineyard located in a special enclave, with unique soils and a privileged climate that gives wine unique qualities. Only nineteen wineries in Spain have this distinction.

Production

From the 2017 Harvest there have been 130,430 Bordeaux bottles and 762 Magnum bottles. To keep all its qualities to the maximum, this wine has not been subjected to harsh stabilization and filtering treatments, so over time a small natural sediment may appear.

Conservation

It is recommended to store with the bottle lying down, in a dark place, without vibrations and a stable temperature between 15-20°C.

Pairing and Consumption

It is recommended to serve it between 16-18°C. To appreciate all its qualities, it is recommended to decant 20 minutes before consumption. Optimal consumption until 2024.

14.5% ALC VOL



Familia Martíe 2020