

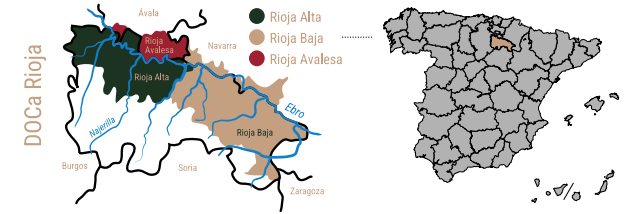
MARTÍNEZ CORTA



VIÑALESA
WINE GROUP



Martínez
Corta



Winery

Martínez Corta

Founding year

1889

Grape variety

Tempranillo / Garnacha

Origin

D.O.C. Rioja

Winemaker

Milagros Rodrigues

Vineyards

Owned vineyards

The wines presented

Martínez Corta



History

At the end of the 19th century, many settlers from the Rioja mountains descended into the valley in search of a better life. Catalina Martínez was one of them, leaving her small mountain village to settle in Uruñuela, in the heart of Rioja Alta. With her skill as a cortadora (butcher), her meat shop soon gained fame. Catalina acquired vineyards and, together with her children, began producing wine for their own consumption, later expanding her business.

Thus, the family winery was born, and after four generations, with the same spirit, the family surname adopted the nickname “Corta,” referring to the original trade. Today, Bodega Martínez Corta fuses modernity and tradition, preserving the essence of the mountains and the valley in its wines, the fruit of the effort and legacy of four generations.

Terroir*

The terroir of D.O.C. Rioja is unique due to the combination of three climates: Atlantic, Mediterranean, and Continental, creating ideal conditions for grapevine cultivation. The soils are diverse, ranging from limestone and clay-limestone to alluvial, poor in organic matter but well-drained, which contributes to low yields and high quality. The average annual rainfall is between 300–600 mm. Temperature differences are significant: winters can drop to -10°C, while summers can reach 35-40°C. These conditions promote slow and even grape ripening, shaping its vibrant flavor and aroma.

Vineyards

The family’s 80 hectares (198 acres) are located in the exceptional Bajo Najerilla area, near Cenicero, nestled between the Ebro and Najerilla rivers. The humid atmosphere, combined with specific landscape features, provides unique conditions for the vines, creating a special microclimate characterized by mild winters and warm, dry summers with significant temperature differences between day and night during grape ripening. Additionally, the south-facing slopes where the vines are planted ensure maximum sun exposure, which, along with moderate annual rainfall, creates ideal conditions for vine cultivation. The soils are clay-limestone, poor but healthy, perfectly suited for vine-growing, resulting in low yields and high-quality grapes. Some of the vineyards are over 100 years old, allowing the wines to express the great personality and character of the Rioja Alta region.

* Terroir (fr.) refers to the location and unique characteristics of the environment where grapes are grown.