

IRIARTE MARTÍNEZ CORTA



VIÑALESA
WINE GROUP



**Martínez
Corta**

Grape variety
Tempranillo

Aging
4 months oak aged

Vintage year
2022

Origin
D.O.C. Rioja

Alcohol content
14,5°

Wine Type
Red Dry

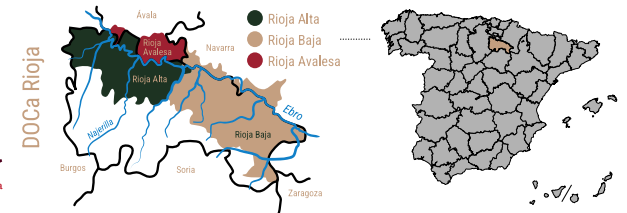
Winemaker
Milagros Rodrigues

Vineyards
Owned vineyards

- //////
- Silver Medall Mundus Vini 2022

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4 months
Aging in oak barrel



Vineyards and Terroir*

The estate vineyards cover 80 hectares between the Ebro and Najerilla rivers at an altitude of 500 meters above sea level.

The terroir of La Rioja is unique due to the combination of three climates: Atlantic, Mediterranean, and Continental, creating ideal conditions for grape 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 varies from 300 to 600 mm. The temperature difference is significant, with winter temperatures dropping to -10°C and summer reaching 35-40°C. These conditions promote slow and even grape ripening, shaping its vibrant flavor and aroma.

Vinification

The grapes are harvested both mechanically and by hand. After selection, the grapes are sent to the press. Harvesting takes place in September to October. Fermentation occurs in stainless steel vats at a stable temperature of 28°C for 15 days to preserve all the aromatic qualities of the grapes. Afterward, the wine is aged for 4 months in American oak barrels 3-5 years old.

Notes from Our Winemaker

This wine has a deep cherry-red color with a slight purple rim. The aroma is dominated by ripe red and black fruits, floral notes of lavender and violet, along with hints of spices (white pepper) and balsamic nuances. On the palate, the wine is very fruity, with excellent acidity, freshness, and well-integrated tannins.

The wine pairs perfectly with meat dishes, including roasted meats or meats in sauces. It also complements charcuterie and stews.

Serve at around 16-18°C.

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

MARTÍNEZ CORTA



VIÑALESA
WINE GROUP



**Martínez
Corta**

Grape variety

Tempranillo

Aging

Crianza

Vintage year

2020

Origin

D.O.C. Rioja

Alcohol content

14,5°

Wine Type

Red Dry

Winemaker

Milagros Rodrigues

Vineyards

Owned vineyards

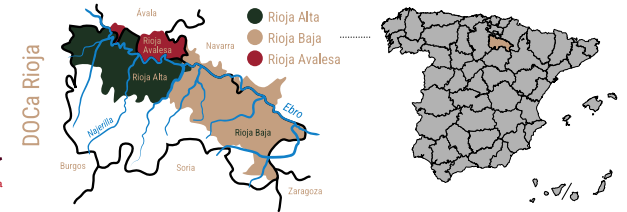
- Gold Medal Mundus Vini 2021
- Silver Medal Concours International de Lyon 2021
- Silver Medal International Wine Challenge 2020
- Silver Medal Concours Mondial de Bruxelles 2020
- Bronze Medal Decanter World Wine Awards 2020

12 months

Aging in oak
barrel

6 months

Minimum bottle
aging



Vineyards and Terroir*

The estate vineyards cover 80 hectares between the Ebro and Najerilla rivers at an altitude of 500 meters above sea level.

The terroir of La Rioja is unique due to the combination of three climates: Atlantic, Mediterranean, and Continental, creating ideal conditions for grape 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 varies from 300 to 600 mm. The temperature difference is significant, with winter temperatures dropping to -10°C and summer reaching 35-40°C. These conditions promote slow and even grape ripening, shaping its vibrant flavor and aroma.

Vinification

The grapes are harvested both mechanically and by hand. After selection, the grapes are sent to the press. Harvesting takes place in September to October. Fermentation occurs in stainless steel vats at a stable temperature of 28°C for 15 days to preserve all the aromatic qualities of the grapes. Afterward, it is aged for 12 months in American and French oak barrels 3-5 years old.

Notes from Our Winemaker

The wine has a cherry-red color with garnet hues. Its aroma features intense notes of red and black fruits, complemented by floral and spicy accents, with a balsamic finish that adds freshness. The taste is characterized by pronounced fruity and spicy notes, with creamy, vanilla, and soft toasted nuances. It is powerful, balanced, and has excellent structure.

This wine pairs wonderfully with roasted and grilled meats, such as roasted lamb or grilled pork. It is also perfect with stews and vegetable ragouts, as well as cold meat appetizers.

Serve at a temperature of around 16-18°C.

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

MARTÍNEZ CORTA



VIÑALESA
WINE GROUP



**Martínez
Corta**

Grape variety

Tempranillo

Aging

Reserva

Vintage year

2017

Origin

D.O.C. Rioja

Alcohol content

14,5°

Wine Type

Red Dry

Winemaker

Milagros Rodrigues

Vineyards

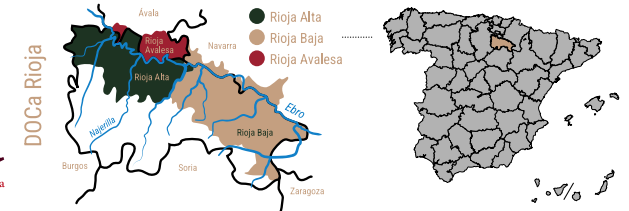
Owned vineyards

16 months

Aging in oak
barrel

6 months

Minimum bottle
aging



Vineyards and Terroir*

The estate vineyards cover 80 hectares between the Ebro and Najerilla rivers at an altitude of 500 meters above sea level.

The terroir of La Rioja is unique due to the combination of three climates: Atlantic, Mediterranean, and Continental, creating ideal conditions for grape 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 varies from 300 to 600 mm. The temperature difference is significant, with winter temperatures dropping to -10°C and summer reaching 35-40°C. These conditions promote slow and even grape ripening, shaping its vibrant flavor and aroma.

Vinification

The grapes are harvested entirely by hand. After selection, the grapes are sent to the press. Harvesting takes place in September to October. Fermentation occurs in stainless steel vats at a stable temperature of 28°C for 15 days to preserve all the aromatic qualities of the grapes. Afterward, it is aged for 16 months in French oak barrels 3-5 years old.

Notes from Our Winemaker

This wine boasts a deep cherry-red color and a bright, expressive aroma with notes of ripe black fruits, black pepper, vanilla, and subtle hints of coffee and mint. On the palate, it is dense, rich, and well-balanced, with a powerful and harmonious combination of fruity sensations and aging nuances. The wine has an excellent structure and a persistent finish, leaving a lasting and pleasant impression.

It pairs perfectly with red meat dishes and various game preparations, such as roasted lamb, beef steaks, or duck. It also complements stewed game dishes like venison or wild partridge beautifully.

Serve at a temperature of 16-18°C.

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

CEPAS ANTIGUAS



VIÑALESA
WINE GROUP



Grape variety

Tempranillo

Aging

15 months oak aged

Vintage year

2019

Origin

D.O.C. Rioja

Alcohol content

14°

Wine Type

Red Dry

Winemaker

Milagros Rodrigues

Vineyards

Owned vineyards

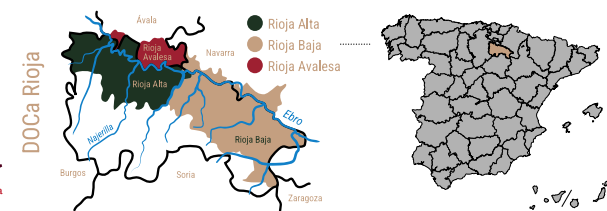
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- 91 points Tim Atkin 2024
 - 91 points Tim Atkin MW 2023
 - 90 points James Suckling 2022
 - 91 points Guía Peñín 2021
 - Gold Medal International Wine Challenge 2020
 - 92 points Tim Atkin MW 2020

15 months

Aging in oak barrel

6 months

Minimum bottle aging



Vineyards and Terroir*

The estate vineyards cover 80 hectares between the Ebro and Najerilla rivers at an altitude of 500 meters above sea level. The vines are 95 years old.

The terroir of La Rioja is unique due to the combination of three climates: Atlantic, Mediterranean, and Continental, creating ideal conditions for grape 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 varies from 300 to 600 mm. The temperature difference is significant, with winter temperatures dropping to -10°C and summer reaching 35-40°C. These conditions promote slow and even grape ripening, shaping its vibrant flavor and aroma.

Vinification

The grapes are harvested entirely by hand. After selection, the grapes are sent to the press. Harvesting takes place in September to October. Fermentation occurs in stainless steel vats at a stable temperature of 28°C for 15 days to preserve all the aromatic qualities of the grapes. Afterward, it is aged for 15 months in French oak barrels 1-2 years old.

Notes from Our Winemaker

The wine boasts a rich cherry-red color. Its aroma is intense, revealing prominent notes of black and red fruits, complemented by balsamic, floral, and spicy nuances, along with subtle toasted hints and mineral undertones, creating a harmonious profile. On the palate, it is elegant, silky, and well-structured, with a pronounced floral character. This wine is both powerful and refined, offering a remarkably long finish with distinct mineral sensations, adding exceptional persistence.

It pairs wonderfully with red meat dishes, such as roasted beef with rosemary or veal steaks in a wine sauce. It is also an excellent match for charcuterie, stews, and aged cheeses.

Serve at a temperature of 16-18°C.

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

CEPAS ANTIGUAS



Grape variety

Garnacha

Aging

15 months oak aged

Vintage year

2017

Origin

D.O.C. Rioja

Alcohol content

15°

Wine Type

Red Dry

Winemaker

Milagros Rodrigues

Vineyards

Owned vineyards

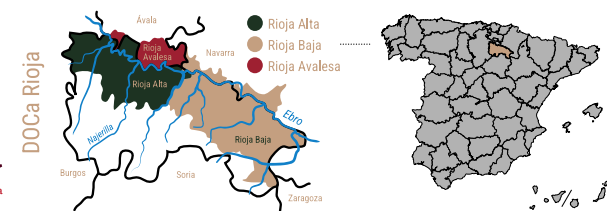
- Gold Medal Challenge International du Vin 2024
- Silver Medal Decanter 2022
- 90 points Tim Atkin 2022
- 92 points Guia Peñin 2021
- 94 points Tim Atkin 2020

15 months

Aging in oak barrel

6 months

Minimum bottle aging



Vineyards and Terroir*

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Vinification

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Notes from Our Winemaker

The wine exhibits a cherry-red color with garnet highlights. Its aroma is intense, featuring vibrant notes of red fruits, scrubland herbs, floral hints, and balsamic nuances that create an enveloping profile. On the palate, it is rich, fresh, and fruity, offering flavors of blueberries, black currants, and fully ripe red fruits. A velvety entry perfectly balances its fullness and silky texture, delivering a harmonious and satisfying experience. The finish is persistent. This wine pairs wonderfully with red meats, whether roasted or prepared in a sauce, as well as charcuterie, stews, and aged cheeses such as Manchego, Parmesan, or blue cheeses.

Serve at a temperature of 16-18°C.

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