



WAC WINE CLUB

TORRE DE OÑA
MARTELO

Tasting
September 10, 2020



La Rioja Alta, S.A.

Since 1890



2020



GROUP - LA RIOJA ALTA, S.A.

- Family owned company
- Since 1890: 130 years of history
- 5th generation
- Socially responsible
- Four Wineries:
 - La Rioja Alta, SA
 - Torre de Oña
 - Aster
 - Lagar de Cervera
- **Long term vision**
- Passion to excel



GROUP - LA RIOJA ALTA, S.A.

VERTICAL INTEGRATION



100% Own grapes in the whole group



100% Hand picking



100% Barrel production



100% Bottling on site



100% Direct distribution network



The vineyard is the “alma matter” of excellent wines

TRADITION + INNOVATION



- .- Elegance
- .- Sophistication
- .- Complexity
- .- Delicacy
- .- Long life wines



- .- Color intensity
- .- Freshness
- .- Fruit
- .- Rounded tannins

= BALANCE



TORRE DE OÑA
MARTELO



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'A breath of fresh air'





Origin

- Martelo is born from our terroir in the Rioja Alavesa
- From a deep knowledge of our vineyard.
- From the work carried out in our vineyard the last 20 years.
- From the character and the strength of a privileged land.
- From the know-how at La Rioja Alta, S.A.

Martelo vineyards

- Over 60-year-old vines
- North-south facing slopes
- Good exposure to the sun and the wind
- Balanced ripeness and magnificent condition
- Traditional blend of grapes in the vineyard



Martelo vintages - 2014

- Fresh vintages
- Long and unhurried well-balanced ripening
- Pleasant tannins



Ageing

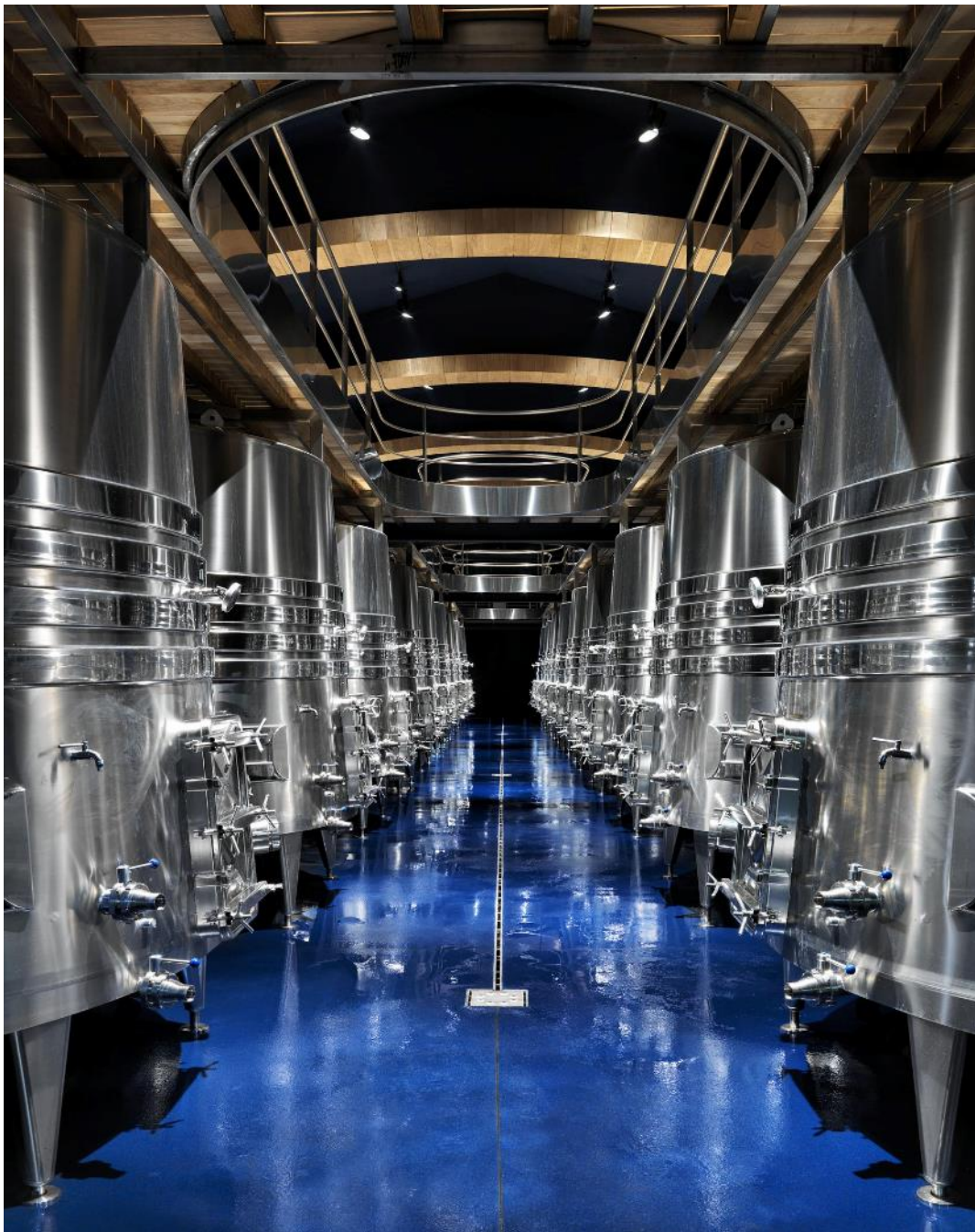
American oak barrels
(80%):

- Sweetness
- Softness
- Balanced tannic load
- Delicate and complex nuances.

French oak barrels
(20%):

- Structure
- Volume





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2014 - VINEYARD AND GRAPES

- The main variety is Tempranillo, which is complemented by others, such as Mazuelo, Garnacha and even Viura, representing the most traditional plantations in the area.
- Julio Sáenz made his own 'personal selection' of plots, choosing the Martelo, Camino de la Iglesia, Altos de Vallecilla and Las Cuevas vineyards.



2014 - WINEMAKING AND AGEING

- Manual harvest in 20 kg tubs.
- Storage in refrigerated platforms at 4 °C.
- Four days in vats below 10 °C.
- Malolactic fermentation in barrels for 78 days in new American and French oak.
- Weekly bâtonnages.
- 24 months in oak barrels: 80% American and 20% French.

Bottled in July 2017.

Alcohol content: 14.5°

Tasting Notes



- Color: ruby-red, intense, clean and bright
- Nose: Intense red fruit, raspberries, cherries and cranberries, **strawberries??**
- Mouth: Freshness and balance, nice acidity, fatty tannins-good structure and pleasant mouthfeel. Long and balance aftertaste.
- Pairing: braised and roasted meats, game, sausages, etc..

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