

bodega y viñedos **martín berdugo**



Barrica

A new challenge for those looking for extra complexity. A semi crianza with a stroll in the wood, powerful with a long future. Dark garnet colour with violet and purple hues. It is an honest and intense wine, where nuances of blackberry and liquorice bloom, toasted tones, fresh fruit and vanilla notes. Velvet in the mouth, full bodied with agreeable tannins, perfectly integrate with the fruit, and subtle touches of oak.

Do you want to try it on?

Appearance:

Ruby to cherry red colour. Some glints of purple and violet.

Nose:

Aromatic intensity. Initial tasting we have nuances of forest fruits (blackberry, mulberry and liquorice). Followed by a hint of vanilla and dark roasted notes. After that, some hints of dark roasted and vanilla notes.

Mouth:

Velvety and pleasant. The tannins are round, sweet and well balanced, with a hint of toasted oak.

Variety:

100% Tempranillo Alc/Vol: 13,8% Autochthonous yeast.

Alcoholic fermentation:

12 days at 23°C.

Malolactic Fermentation:

15- 20 days in stainless steel tanks.

Ageing:

4 months in American and French oak barrels.

Presentation:

Cardboard box of 6 and 12 bottles; (0,75l).
Cardboard box of 6 and 12 bottles; (0,50l).
Magnum bottle of 1,5l.

Serving temperature:

17 °C

Recommended consumption:

4 years.

Food match:

Any kind of meat, roast, fish.



Winery established: 2000

Comercial label: **martín berdugo**

Origin: D.O Ribera del Duero

Vineyard surface area: 87 Ha

Grape variety: Tempranillo

Type of Harvest: Manual

Barrels: Roble americano y francés

Other Wines:

Martín berdugo Rosado,
Martín Berdugo Verdejo,
Martín berdugo Joven,
Martín berdugo Crianza,
Martín berdugo MB.



Contact details:

Address: Camino de la Colonia S/N
09400 ARANDA DE DUERO (BURGOS) ESPAÑA
TEL.: +34 947 506 331 - Fax.: +34 947 506 602
e.mail: bodega@martinberdugo.com
Website: www.martinberdugo.com

martín berdugo

