

# bodega y viñedos **martín berdugo**



## Joven

A sure bet; the perfect “backup”. A modern classic, suits all palates. Flamenco dressing exposes its flamboyant soul at first glance. A seductive cherry red; an intoxicating and intense aroma with abundant fruit, black fruits and floral notes and a captivating full body evoke lively long nights decorated with candles and coloured lamps.

Doesn't it fit like a glove?

### Appearance:

Attractive bright cherry red wine with some glints of purple and violet nuances which express its young soul.

### Nose:

Fruity and fresh nose, red berry, strawberry and floral nuances.

### Taste:

Fruity and fresh flavours immediately appear. Good balance between acidic and sweet tannins.

### Variety:

100% Tempranillo Acl : 13,5% Autochthonous yeast.

### Alcoholic fermentation:

7 days at 22°C

### Malolactic fermentation:

15- 20 days in stainless steel tanks.

### Presentation:

Cardboard box of 12 bottles; (0,75l).

### Serving temperature:

16 °C

### Recommended consumption:

Two years.

### Food match:

Any kind of meat, fish, roasts, Etc.

**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 Barrica,  
Martín berdugo Crianza,  
Martín berdugo MB



**martín berdugo**

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