



Valdeponzos-Badarán



Martínez
ALESANCO

BODEGAS Y VIÑEDOS

BADARÁN - LA RIOJA

TYPE OF WINE: DOCa Rioja – Village Wine 2022

GRAPE VARIETY: 100% Garnacha Tinta

ALCOHOL CONTENT: 14.50% Vol.

VINEYARD: A selection of 15 plots located in Badarán with varying exposures and soils, at altitudes between 550m and 680m.

CULTIVATION: Bush-trained vines planted between 1940 and 1960, dry-farmed.

PRODUCTION: Harvested between October 2nd and 4th, 2022.

HARVEST: Manual

FERMENTATION AND AGEING: Fermentation takes place in stainless steel tanks with native yeasts. The wine is aged for 19 months in clay amphorae, with no aggressive oenological intervention.

TASTING NOTES:

Bright ruby red with medium depth, violet hues at the rim indicate youth and freshness. Its appearance is clean, with fine, fluid tears that confirm its light body. At first glance, it already suggests the subtlety and transparency of its unadorned winemaking.

The nose is very pure and expressive, of medium intensity, dominated by fresh red fruits: cherry, raspberry, currant. Delicate floral notes (violet, dried petals) emerge, along with a mineral, almost earthy background reminiscent of clay and the landscape of Alto Najarilla.

Subtle herbal hints (thyme, scrubland) add freshness, reflecting the environment and the cooler climate of the area. There is no oak influence: it remains clean, pure, and varietal. The amphora provides gentle oxygenation without aromatic interference, allowing for an honest and lively expression of the terroir.

Juicy, fluid, and elegant on the palate. Silky, very polished tannins, with refreshing acidity that invites drinking. Light-bodied, not seeking power, it stands out for its balance, fruit purity, and ethereal character. This is a bare, delicate, and direct expression of Garnacha, aiming not to impress with intensity but to move with subtlety.

The finish is clean, slightly mineral, and persistent, with a very pleasant fruity and herbal aftertaste.

GARNACHA EN TINAJA

