

MARTÚE EVOLUTION TEMPRANILLO VINO DE LA TIERRA DE CASTILLA



100% Tempranillo. Aromas of black cherry, red currant and blackberry intermingle with earthy and rustic notes, framed in oak. Strong, dry tannins frame the rich plummy fruits, dry cocoa and a lively mouthfeel. Fresh, balanced and delicious. Best with roasted meats, slow barbecued pork, grilled beef or stews.

Evolution is produced from the Campo Martuela & El Casar Estate Vineyards in the Castilla-La Mancha wine region, in the Vino de la Tierra de Castilla Appellation of central Spain. The vines were planted in 1990 and 2000. Sustainable farming. The soil is calcareous clay. The goal is to make wines with maximum character. Farming is sustainable, and the wines are made without any additions. Grapes were harvested at night and as quickly as possible. As all of the vineyards closely surround the winery, the grapes are crushed and begin fermentation immediately. Spontaneous alcoholic fermentation with native yeasts in temperature-controlled stainless steel tanks. Natural malolactic fermentation occurred in stainless steel tanks.

Once the wine completes malolactic fermentation, it matures in used (1, 2 and 3-year-old) French barrels of different cooperages for three months. Fined with bentonite before bottling.

Martúe is one of the most exciting wineries to have emerged from the up-and-coming wine region of Castilla-La Mancha in central Spain, producing high-quality wines at accessible prices for everyday drinking. Martúe was the dream of Fausto Gonzalez, who realized the untouched potential of a microclimate near La Guardia de Toledo, just southeast of the city of Toledo. This area is interesting due to its extreme diurnal shift between day and night temperatures and the complexity of its poor limestone-rich soils. His first step was to remove the lackluster *airen*, a neutral white grape, often destined for distillation into Spanish brandy.

Inspired by other famous field blends of the world, in 1990 he planted tempranillo, syrah, cabernet sauvignon, petit verdot, malbec and merlot with the idea of making an estate wine from a single *terruño*. In 2009 the estate earned the prestigious and rare designation of DO Pago Campo de La Guardia due to its location in a special enclave with complex soils at 850m elevation at the convergence of two tectonic plates near the Tagus River in central Spain.

AN EASTERLY WINE SELECTION • BELFAST, ME

Tasting Note:

MARTÚE
EVOLUTION TEMPRANILLO VINO
DE LA TIERRA DE CASTILLA

100% Tempranillo. Aromas of black cherry, red currant & blackberry with earthy & rustic notes, framed in oak; strong, dry tannins; rich plummy fruits, dry cocoa & a lively mouthfeel.

Shelf Talker:



MARTÚE
EVOLUTION

100% Tempranillo. Estate grown grapes from the up & coming Castilla-La Mancha wine region of Spain. Aromas of black cherry, red currant & blackberry intermingle with earthy & rustic notes, framed in oak. Strong, dry tannins frame the rich plummy fruits, dry cocoa & a lively mouthfeel. Fresh, balanced & delicious. Best with roasted meats, slow barbecued pork, grilled beef or stews.

AN EASTERLY WINE SELECTION