

MARTÚE PAGO CAMPO DE LA GUARDIA



Petit Verdot, Cabernet Sauvignon, Syrah, Merlot and Malbec. Intense cherry red. Intense, expressive aromas of ripe fruits combined with nuances of cocoa, licorice, toast and aromatic herbs. Very fresh and elegant.

Flavors of ripe fruit with a lingering finish. A rich, very fruity, round wine with fine tannins.

Each of the different grape varieties is harvested separately at night and as quickly as possible. Spontaneous alcoholic fermentation occurs with native yeasts in temperature-controlled stainless steel tanks. Each grape variety carries out natural malolactic fermentation in separate stainless steel tanks. Once the wines have completed malolactic fermentation, the wine is blended and goes into 50% new, and 50% used French barrels (1-3 years old) from different cooperages for ten 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.

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Tasting Note:

MARTÚE PAGO CAMPO DE LA GUARDIA

Petit Verdot, Cabernet Sauvignon, Syrah, Merlot & Malbec. Intense aromas of ripe fruits with cocoa, licorice, toast & aromatic herbs; very fresh & elegant; flavors of ripe fruit; rich, very fruity & round; fine tannins; lingering finish.

Shelf Talker:

MARTÚE PAGO CAMPO DE LA GUARDIA

Petit Verdot, Cabernet Sauvignon, Syrah, Merlot & Malbec. Deep cherry red color. Intense, expressive aromas of ripe fruits combined with nuances of cocoa, licorice, toast & aromatic herbs.

Very fresh & elegant. Flavors of ripe fruit with a lingering finish. A rich, very fruity, round wine with fine tannins.



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