

VINO FINO

Explore a World of Wine

TORRE de OÑA MARTELO RIOJA RESERVA 2019

94



\$66.99

Product Code:	2873	Closure:	Cork
Country:	Spain	Unit:	Each
Region:	Rioja	Volume:	750ml
Style:	Red	Alcohol:	14.5%
Variety:	Tempranillo	Grape:	95% Tempranillo, 5% a traditional field blend of Mazuelo, Garnacha and Viura



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



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TASTING NOTES

A serious modern Rioja owned by legends La Rioja Alta. The Martelo Reserva is only made in special vintages and is sourced in sites that capture the benefits of the long, slow ripening that is so prized in this elevated climate. More modern and terroir-driven — and less heavily oak-influenced — it offers gently lush fruit and umami nuances that emerge out of an inherent fruit purity. Superb and unique, the Martelo is a wine to experience.

94+/100 Luis Gutierrez, Parker's Wine Advocate (2019 Vintage)

"The 2019 Finca Martelo comes from property planted with a blend of 95% Tempranillo and 5% Mazuelo, Garnacha and Viura at 630 meters in altitude that they only bottle in very good or excellent years. The 2019 was picked starting October 15th, and the destemmed grapes were put through optical sorting, a five-day cold soak and then fermented in stainless steel and went through malolactic in new French and American oak barrels. The élevage was in 80% American and 20% French oak barrels and lasted for two years, during which time it was raked four times. 2019 feels like a very complete harvest for Martelo; the wine is very harmonious and balanced, with power and freshness, intensity and persistence. The palate is surprisingly fresh, medium-bodied and fine-boned, clean and elegant. 80,000 bottles produced. It was bottled in April 2022." Drink 2024 - 2032

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93/100 JamesSuckling.com (2019 Vintage)

"Scented and expressive nose with fresh cherries, plums, strawberries, stones, mussels and fine sweet spices. Fresh, juicy and medium-bodied on the palate with chalky tannins and a long, linear finish. 95% tempranillo and 5% mazuelo, garnacha and viura. Very drinkable. Already approachable, but can hold, too."

CONTACT VINO FINO

Phone: 03 365 5134
<https://vinofino.co.nz>

OPEN HOURS

10am to 6pm - Monday to Friday
10am to 5pm - Saturday
Closed Public Holidays

VISIT VINO FINO

188 Durham St South,
Christchurch

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