



MARTI-AGUILAR

D.O. SIERRAS DE MALAGA. Subzone MONTES DE MALAGA

2016 VINTAGE

RED WINE

VARIETY 60% PETIT VERDOT, 20% SYRAH, 20% TEMPRANILLO

ALC 14°

PRODUCTION 2,655 bottles

PRESENTATION 750 ml Bordeaux bottle with One by One natural cork closure in a wooden box with 6 bottles stored on their sides. Manual sealing with wax.

WINEMAKERS: Victoria Ordóñez and Guillermo Martín Ordóñez



HISTORY. With the disappearance of most red varieties due to phylloxera at the end of the 19th century, the only indigenous variety left was the Romé grape, very scarce and traditionally used to colour white wines.

In the early 90s of the last century, at the initiative of the Regional Government of Andalusia, red varieties were planted in an attempt to recover some of the red wines that existed before the phylloxera outbreak. The varieties were chosen according to their suitability to the different soils and microclimates: as a result the Petit Verdot, Syrah, Tempranillo and Cabernet Sauvignon were the varieties chosen for the Montes de Málaga hills and Sierra de Camarolos range.

VINEYARDS. The grapes used in Martí-Aguilar come from two vineyards:

The Cortijo de La Fresneda at 850 m above sea level in the Sierra de Camarolos range which comprises 4.5 Ha of vines planted 11 years ago and the Lagar de Vadillo with 3 Ha of vines at 900 m above sea level planted 30 years ago on the Cerro del Moro hill in the Montes de Málaga range. Pedro Ximénez grapes are also grown in the latter vineyard. Both are rainfed vineyards on trellises and slopes, which are especially

pronounced on the Cerro del Moro (46%). The proximity of these vineyards to the Mediterranean Sea clearly defines the character of this wine.

Due to the poverty of the soil the yields are very low (2000 kg/Ha).

SOILS. Each vineyard has a different geological origin and therefore a different composition:

MONTES DE MALAGA, CERRO DEL MORO SECTION. Extremely complex and ancient soils since their origin lies in the Malaguide Unit. Phyllites (slates of clay origin), dating back 600 and 500 million years (Precambrian) originating from very deep sea beds and greywacke (sandstone rocks dating back 400 to 350 million years) prevail. But there are also schists, magma intrusions, silica, quartz, granite, warped limestone, clay and sandstone. Due to their diversity, these soils are unclassifiable. These types of metamorphic soils are easily eroded and very poor, containing only 0.73% of organic matter. The vines are grown directly on the parent rock (lithosols), which is acidic in nature.

SIERRA DE CAMAROLOS. LA FRESNEDA. To the northwest of the Montes de Málaga in the southern Subbética lies the Fresneda vineyard in the Sierra de Camarolos, near the source of the Guadalmedina River, which passes through the city of Málaga. The soil is of Jurassic origin (250 million years old), made up of very pure limestone rocks with a few fossils of echinoderms, molluscs and algae. As is characteristic of soils on steep slopes, they are very poorly developed, in which the carbonate parent rock prevails, making them soils with basic reactivity.

CLIMATOLOGY. Sub-humid temperate Mediterranean climate. Average temperature of 13 °C. With lows of up to -12 °C and highs of up to 38 °C. Annual rainfall is 585 mm, with torrential rains.

The low temperatures in January and February resulted in snowfall on the vineyards.

HARVEST. The grapes were harvested by hand in boxes of 9 kg between 15 and 20 September.

VINIFICATION. Cold maceration prior to fermentation. Pressed at low pressure, malolactic fermentation 100% in new French oak barrels and subsequent ageing in barrels for 20 months and in bottles for 10 months. The finished wine was bottled in June 2018.

TASTING NOTES. Ruby red colour, clean and bright with a medium intensity layer. On the nose, floral hints of violets and intense ripe red and black fruit indicating a young wine, when swirled there are balsamic notes, hints of menthol and light roasted notes and very subtle spices that give it great aromatic complexity; very intense and fresh on the nose even though it is young, with a great deal of potential for development.

On the palate it is fresh, dry on entry and vivacious as it passes through with very good acidity and fruity flavours of high intensity, very juicy. Moderate and polished tannins, medium body and a long finish, in which it reminds us of that blend of ripe fruits, flowers and spices.