



# MARTÚE ESPECIAL 2014

## D.O. PAGO CAMPO DE LA GUARDIA

Meticulous coupage of Syrah (46%), Cabernet Sauvignon (37%) y Malbec (17%), grape varieties, from the oldest vineyards of the Campo Martuela and El Casar de La Guardia Martíe estates.

Each variety has been fermented separately with long maceration and then the wine remains in French oak barrels for 14 months.

Incredible dark garnet red color, high layer, bright and alive. If in the view already manifests to be "special", in the nose it is more. First, black fruit and concentrated berries with an attractive balsamic point. As we move complex aromas with notes of truffle, dark chocolate, pepper, and toasted wood. It is also "special" on the palate, highlighting its fruity character more clearly, appearing in the background the spicy and barrel memories. It is fleshy and unctuous, but moves with grace. Huge and surprisingly cool in its end.

This unique, limited edition of the Martíe red is only produced when the season is exceptional and using the best and oldest vines from its estates.

### Limited Production

15,120 Bordelaise bottles have been produced of the 2014 vintage. In order to keep all its qualities to the maximum, this wine has not been submitted to rough stabilization and filtering treatments, so a tiny natural sediment may appear with time.

### Conservation

Conservation of the bottles in horizontal position, in a dark, vibration - free place, in a stable temperature from 15 - 20 °C is advised.

### Pairing

Perfect with all kinds of meat, even game and strong cheese like Manchego. Best served at 15-17°C. In order for all its qualities to be appreciated, decanting 20 minutes before its consumption is advised.

Best before 2024.

