

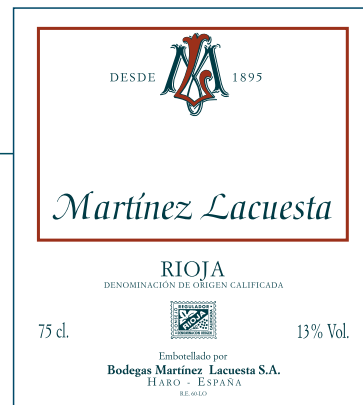


*Martínez Lacuesta*

## RED COSECHA



[www.martinezlacuesta.com](http://www.martinezlacuesta.com)



This young wine is produced by traditional systems using destemmed grapes. Long maceration period to extract the colour.

It's clean in the nose. Red fruits and vegetable aromas. Full-flavoured, light and fresh in the mouth, with a very pleasant fruity palate and a warm finish due to its brief period in new american oak barrels.

It's quite adequate to accompany stewed pulses, white and red meats, poultry and matured cheeses.

Serve at a temperature of 15 °C.

### *Bodegas Martínez Lacuesta*

#### Red Cosecha 2008

Production area	Rioja Alta
Harvest qualification	Very Good
Alcoholic Content	13,20% vol.
Total Acidity	5,2 gr/l.
Volatile Acidity	0,55 gr/l.
Total Sulphurous content	82 mg/l.
Reducing Sugars	1,8 g/l.
Packing	12 btles. Box 75 cl. Bottle 37,5 cl. Bottle