





Spain, Bodega Marta Maté, Pixide, Ribera del Duero, Espagne, Rouge

Ribera del Duero, Spain

Marta Maté was born with the objective of doing something extraordinary in a privileged region like Ribera del Duero, a Denomination of Origin only 20 years old, there was a lot to do.

PRESENTATION

We embarked on the search for something unique, until in 2013 we found what we were looking for: a winery located in an unknown area, located in the extreme north of the D.O. at an altitude above 900 m., with a terroir to explore and flavors to discover.

TERROIR

Located in Tubilla del Lago, on clay-limestone soils at an altitude of more than 900 m. Clay-limestone soils at an altitude of over 900 m above sea level.

IN THE VINEYARD

When the grapes enter the winery, in search of their optimum quality, we pass them through the bunch selection table or grape selection table, depending on the wine for which they are destined. In this process less than 1% of the grapes are removed from the tables. Vines of 50 years old.

WINEMAKING

In truncated cone-shaped stainless steel tanks with a capacity of 15,000 liters of capacity with selected yeasts.

Maceration for 9 days.

AGEING

6 months in 2-3 year old oak barrels; 90% French and 10 and 10% American.

VARIETAL

Tempranillo 100%

SERVING

16°C/61°F

TASTING

A very aromatic and intense wine on the nose, perfumed and with aromas of red fruit at the point of optimal ripe red fruit aromas, in which the typical varietal (licorice and balsamic herbs) with notes of dry notes of dried flowers. The palate is easy and fresh on the palate, with a medium body, savory fruit medium-bodied, tasty fruit and great acidity, with the spicy aromatics of its wood aging.

FOOD PAIRINGS

This can accompany dishes of white meat or snacks with creamy cheese and sausage. Surprisingly, it also goes perfectly with sushi and light salads.

