



2015 Tinto Fino Reserva

Our Reserva represents the pinnacle of grape cultivation and winemaking at Martín Berdugo. We hand-harvest the fruit at the best possible moment from the most mature plots of our vineyard.

Product data:

| | |
|-------------|------------------|
| Varieties | 100% Tinto Fino |
| Vintage | 2015 |
| Type | Dry Fine Wine |
| Alcohol | 14,5% abv |
| Bottle Size | 750 ml |
| Source | Ribera del Duero |

Winemaking

Reservas are made from exceptional vintages which were hand-picked in the best parts of our vineyard. The grapes passed through a selection table to eschew imperfect grapes and ensure maximum quality. The wine spent 24 months in French and American oak barrels before being bottled.

Harvest details

The 2015 harvest was excellent and its wines were monitored carefully as they evolved majestically in barrel and bottle.

Tasting notes

The characteristic wild strawberry and juicy red cherry flavors are accompanied by subtle mineral nuances derived from the gravel, silt and light clay soils of our vineyard. Tinto Fino is the Tempranillo clone that has evolved in Ribera del Duero.

Food pairings

The layered fruit flavors combined with a velvety structure mean this wine will combine with lamb, steak and roast dishes as well as mature Cheddar or Manchego cheeses.



2017 Tempranillo Crianza

Tempranillo is world-renowned for combining its fruit spectacularly well with the aromas of oak. Crianza means a wine that has matured in oak barrels and then also in bottle before its release. This wine is ready to be drunk but will also improve if stored horizontally.

Product data:

| | |
|-------------|------------------|
| Varieties | 100% Tempranillo |
| Vintage | 2017 |
| Type | Dry |
| Alcohol | 14,5% abv |
| Bottle Size | 750 ml |
| Source | Ribera del Duero |

Winemaking

The fruit was picked and delivered to the winery in minutes where it underwent a tumultuous fermentation at 25°C for 10 days. This was followed by a malolactic fermentation in stainless steel tanks of 15-20 days. It then spent 12 months in 225 liter barriques of mainly new oak, 90% American and the rest French.

Harvest details

Although 2017 was considered a complex year, ideal autumn conditions led to a very good harvest in our vineyard with healthy grapes delivered for fermentation.

Tasting notes

Our Crianza spent 12 months in bottle before its release, thus enhancing the roundness and balance of its fruit, soft tannins and fresh acidity. Its aroma of soft red berries and summer fruit is corroborated precisely in the mouth, leading to a clean, lingering aftertaste.

Food pairings

This wine enhances hearty rice dishes including full-bore paellas, rich pasta and is perfect with barbecued, roast, fried or chargrilled chicken dishes and mature cheeses.



2018 Tempranillo Barrica

Our Barrica is the perfect starting point for a journey of discovery into the special magic that occurs when wine made from the Tempranillo grape combines with the aromas of oak. Barrica in Spanish means a 225-liter barrel.

Product data:

| | |
|-------------|------------------|
| Varieties | 100% Tempranillo |
| Vintage | 2018 |
| Type | Dry |
| Alcohol | 14% abv |
| Bottle Size | 750 ml |
| Source | Ribera del Duero |

Winemaking

All the grapes for this wine were harvested from medium-age vines in our single vineyard estate immediately adjacent to the winery. It spent four months aging in 225-liter barrels of mainly American oak.

Harvest details

The 2018 harvest in Ribera del Duero has been officially classified as very good and our grapes arrived for pressing in perfect condition.

Tasting notes

Smoky vanilla aromas of medium-toasted oak gently surround summer strawberry and ripe red cherry fruit. The mouthfeel is fruit-filled with a silky texture.

Food pairings

This wine provides a perfect backdrop for turmeric-flavored rice dishes, substantial pasta recipes, grilled or barbecued hamburgers and medium-aged cheeses.