

.SONVINO.

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MARTINEZ PAYVA, CAYETANA 2017

Tasting Notes

This white wine is pale lemon. The nose is pronounced with tropical fruits such as pineapple and banana, and also citrus fruits and pear. On the palate it is dry, with flavours of apple, lemon, pineapple and has a great structure. This is delicious elegant full body wine with a nice long finish.

Winery

Martinez Payva has been making wines since 1876 in Badajoz, Extremadura. The wines are made from estate grown grapes only. They grow Tempranillo, Cabernet Sauvignon, Garnacha, Graciano, Merlot and Syrah for reds and Macabeo, Cayetana, Chardonnay and Muscatel for the whites. The state of the art new winery was constructed 10 years ago.



Vinification

The native Cayetana grapes are located in their vineyard "Pay Riola" vineyard with over 40 years of planting and clay loam soil with a high percentage in Cali. The grapes are harvested on September 20 in boxes of 20 Kg. They are transported and in an isothermal form, for later selection table. The grapes underwent a cold maceration process to extract aromas rooted to the skin. After fermentation for 45 days, the wines was in direct contact with lees for some time.

Vintage Information

Country:	Spain
Region:	DO Rivera del Guadiana
Grape:	Cayetana 100%
Vintage:	2017
ABV:	12.00%
Acidity:	7,66 g/l
TSO2:	180 mg/l
Bottle size:	750 ml
Closure:	Natural Cork