



## Ergo® 2012 Rioja



Rioja is one of Spain's most renowned wine regions, with the country's highest appellation designation, Denominacion de Origen Calificada. Stretching along the valley of the Ebro River in Northern Spain, Rioja's vineyards are framed by steep mountains that create a climate with the best elements of the Atlantic and Mediterranean growing seasons. Martin Códax Ergo Rioja is a blend of Tempranillo and Garnacha grapes from this extraordinary region.

### About the Wine:

Ergo Rioja builds on centuries of winemaking heritage in the Rioja region, creating a contemporary expression of classic Spanish varieties. Crafted from some of the finest grapes in the Rioja DOC, Ergo brings together Tempranillo and Garnacha in a vibrant crescendo of red fruit aromas, leather and spice. The Tempranillo offers sweet dark cherry flavors, while the Garnacha softens the palate and lends nuances of spice and dark berry to the blend. Undertones of vanilla and toasted oak are framed by a juicy texture and a long, smooth finish.

### Viticulture Notes:

The 2012 growing season in Rioja was dry, with reduced crop yields across Spain. September and October brought cooler weather and rain in Rioja, which improved yields and helped grapes to achieve full maturity and balance after a challenging growing period. Careful irrigation and selective harvesting delivered rich, bold flavors in fruit of exceptional quality for our Ergo Rioja.

### Winemaking Notes:

Harvested in late September, the grapes were destemmed and lightly crushed to allow for some whole berry fermentation. The wine was fermented in upright stainless steel tanks for up to 17 days at a maximum temperature of 82°F. Following fermentation, a portion of the must remained in contact with the skins for one week to preserve the varietal character and add complexity to the finished wine. The wine underwent malolactic fermentation and was aged on light lees to create a round, rich mouthfeel. Nearly half of the finished wine was aged for one year in a combination of new, one-fill and three-fill American oak barrels, in keeping with tradition in Rioja.

<b>Varietal Content:</b>	88% Tempranillo, 12% Garnacha
<b>Varietal Origin:</b>	Rioja DOC
<b>Alcohol Level:</b>	13.5%
<b>Titrateable Acidity:</b>	0.54g/100ml
<b>Residual Sugar:</b>	Dry
<b>pH:</b>	3.82

# Martín Códax®

## Martín Códax® 2012 Rías Baixas Albariño

Founded more than 25 years ago by 50 local farmers in the Galicia region of northwest Spain, Martín Códax is a modern and innovative winery in the heart of Rías Baixas. Today, supported by more than 550 families, this highly acclaimed cooperative incorporates 1,400 vineyard acres, with small parcels farmed by hand. Winemaker Katia Álvarez crafts the signature white varietal of Martín Códax, Albariño, from the seaside vineyards along the rocky coastline of Rías Baixas. Called “the wine of the sea,” Albariño is the perfect complement to seafood and shellfish, two staples of Galician cuisine.

### About the Wine:

Our Martín Códax Rías Baixas Albariño is delicate and medium-bodied with a crisp, dry finish. Flavors of ripe apple, peach, pear and lemon zest are framed by bright minerality and hints of spice. This Albariño displays intense floral aromas and an attractive acidity, making it a versatile, food-friendly wine.

### Viticulture Notes:

The 2012 growing season began with challenging conditions in Rías Baixas; a cooler and more humid spring gave way to an even cooler summer with unusually high rainfall. Although conditions improved in late summer, yields were low due to the unexpected weather early in the season. Harvest began later, but the lower yields produced grapes of extraordinary quality. As a result, our Albariño from this vintage has shown great structure and balance.

### Winemaking Notes:

The fruit for our 2012 Rías Baixas Albariño was hand-picked, destemmed and pressed in a gentle membrane press to preserve the delicate varietal characteristics of the Albariño grape. We used local, cultured yeasts to initiate fermentation, which occurred in stainless steel tanks for three weeks at a maximum temperature of 64°F. Fifteen percent of the blend underwent malolactic fermentation to enhance the flavor complexity in the wine, while the other 85 percent preserved the naturally crisp acidity of the Albariño grape. The wine rested on light lees for four months with no oak contact.



<b>Varietal Content:</b>	100% Albariño
<b>Varietal Origin:</b>	Rías Baixas DO
<b>Alcohol Level:</b>	12.5%
<b>Titrateable Acidity:</b>	0.66g/100ml
<b>Residual Sugar:</b>	0.28g/100ml
<b>pH:</b>	3.41