

Martínez Lacuesta Hinia Reserva



Description:

Martínez Lacuesta Hinia Reserva is a refined Rioja crafted from Tempranillo with a portion of Graciano and Mazuelo, aged extensively in oak to develop its depth and savoury complexity. The wine shows classic Rioja character with layers of ripe red fruit, sweet spice and gentle tannins, underpinned by notes of leather and tobacco from long maturation. Elegant, structured and beautifully balanced, it offers a harmonious blend of fruit and oak with a persistent finish.

Tasting Notes:

Red Cherry, Plum, Vanilla, Sweet Spice, Leather, Tobacco

Allergens: Contains sulphites.

Dish Pairing:

- Roast lamb with rosemary
- Iberico pork
- Mature Manchego
- Slow-cooked beef dishes

Talking Point:

Martínez Lacuesta is one of Rioja's oldest family-run bodegas, founded in 1895 by Félix Martínez Lacuesta, who later became the first president of the Rioja Wine Union. Their cellars are renowned for using their own cooperage — a rarity in Rioja — giving them complete control over the style and seasoning of their barrels.

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