

LA MARQUESA 2020

Comments:

The 2020 vintage was marked by the unstable weather conditions, with above average rainfall and localized hailstorms, which meant that we lost part of the crop. But the end of the growing cycle, after some light rainfall in September and a drop in temperatures, favoured good balance in the ripening of the grapes, so that the vintage was officially classified as Very Good.

The red wine grapes produced wines with a bright, lively colour, good acidity and fruitiness.

Fermentation and Ageing:

Made from Tempranillo grapes from our vineyards in the Rioja Alavesa. Aged for 12 months in semi-used oak casks so as to preserve the wine's fruity character.

Tasting:

- **COLOUR:** Lively cherry-red colour with medium density.
- **AROMA:** With the glass still, red berry fruit such as cranberries appear, with spicy undertones of white pepper. When swirled in the glass, nuances of patisserie cream come through, giving a certain sense of age, liquorice, balsamic herbs, and reminders of aromatic leaves.
- **MOUTH:** A fresh, seemingly light attack, but with a presence of tannins which bring it a fruity creaminess which coats the palate, with flavours of the cranberries already detected on the nose. In the finish, these tannins continue, full of long, juicy flavours which make the mouth water.

