



BODEGAS DE  
**LA MARQUESA**  
VALSERRANO

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# VALSERRANO RESERVA 2018

## Comments:

The 2018 vintage was characterised by the abundant rainfall during the spring and early summer, but from the month of July we began to enjoy a dry, sunny summer which allowed us to delay the harvest by a few days and achieve good ripening of the grapes, with good alcohol, a healthy condition and very fruity characteristics.

## Vinification and ageing:

Made 90% from Tempranillo grapes and 10% Graciano. Cold maceration and fermentation at a controlled temperature, to preserve the natural aromas of the grape as far as possible and obtain the best colour extraction.

Cask-aged for 30 months in American and French oak, and bottled in December 2022.

## Tasting:

- **COLOUR:** Medium-intensity, cherry-red with lively colour and little evolution.
- **AROMA:** With the glass still, intense reminders of red berries, such as redcurrants, blueberries... and hints of aromatic herbs. And when swirled, traces of toasted custard, cassis and a fine hint of bay leaf appear. Dried fruit coming through, with nutmeg and liqueur tones. With gentle shaking of the glass burnt, roasted aromas appear, with hints of tobacco, cedar cigar boxes and red berries. Complex and intense.
- **PALATE:** The attack is fresh, fine, elegant and lively. Lively tannins appear as it passes through the mouth, edges smoothed but still youthful, which give a flavoursome balanced structure promising a long life ahead. Very well-balanced in the aftertaste, with very fruity acidity and great potential for continuing to improve with more time in the bottle.

