



BODEGAS DE
LA MARQUESA

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LA MARQUESA 2022

Comments:

The 2022 vintage was characterised by a lack of precipitation and high temperatures from the month of May until the harvest. These conditions meant that the harvest was smaller in quantity but also favoured the absence of fungal diseases and a good state of health of the grapes.

The vinification process resulted in wines with a good level of ripeness, structure and aromatic intensity.

It was classified as VERY GOOD by the Rioja DOC Control Board.

Fermentation and Ageing:

Made using Tempranillo grapes from our vineyards in the Rioja Alavesa. Aged for 14 months in half-used oak casks, to preserve the wine's fruit notes.

Tasting:

COLOUR: medium-depth cherry red colour, with a lively and attractive sheen.

AROMA: With the glass still, fine red-berry fruit aromas appear with a spicy reminder of cinnamon. An underlying fragrance of cherry liqueur, blackberry, morello cherries and reminders of woodland leaves appears.

MOUTH: A fresh, attractive attack, with very well-integrated, light, fresh tannins recalling the taste of red fruit. A long, fine, juicy finish, with delicate tannins which prolong the flavour.

