



BODEGAS DE  
**LA MARQUESA**  
VALSERRANO

C/ Herrera 76, 01307 Villabuena, Alava  
Tel: +34 945 60 90 85  
info@valserrano.com  
www.valserrano.com

# VALSERRANO GRAN RESERVA 2017

## Comments:

The growing season of the 2017 vintage was marked by a heavy frost in the month of April which significantly reduced the yield. Nevertheless, the drop in production and the good weather conditions during the ripening cycle resulted in fine quality grapes and wines with good colour and structure.

## Vinification & Ageing:

Made from a coupage of Tempranillo grapes from vines over 30 years' old and approximately 10% Graciano grapes, which provide fixed acidity and stable colour for a wine to have a long life. After a few days maceration of the harvested grapes and subsequent fermentation at a controlled temperature, it has been aged for 30 months in 40% American and 60% French-oak casks until bottling in July 2021.

## Tasting notes:

- **COLOUR:** Garnet red with good robe and glints showing little sign of evolution around the rim of the glass.
- **AROMA:** With the glass still, fine nuances of pepper and leaves from the Mediterranean woodland. When swirled in the glass, it becomes intense and seductive with reminders of bay leaf, exotic wood, liquorice and aromatic plants.
- **MOUTH:** A fresh, lively, elegant attack. As it passes through the mouth, the wood is overwrapped by flavours of liqueur cherries and blackberries, while preserving fine, long, sweet tannins which linger in the aftertaste.

