



BODEGAS DE
LA MARQUESA
VALSERRANO

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VALSERRANO GRAN RESERVA 2018

Comments:

The 2018 harvest was characterised by abundant rainfall during the spring, but from June onwards we began to enjoy a sunny, dry summer which enabled the vines to ripen gradually and to obtain grapes with good potential alcohol and an excellent state of health, while still preserving very fruity features and high fixed acidity, making them very suitable for wines with a long life before them.

Vinification & Ageing:

Made from Tempranillo grapes from our own vines over forty years old. After a few days maceration and fermentation of the grapes at a controlled temperature, the wine was aged for 40 months in American (40%) and French (60%) oak casks, until bottling in February 2023.

Tasting notes:

- **COLOUR:** Cherry with ruby glints, a fine robe and good legs down the side of the glass.
- **AROMA:** With the glass held still, lactic nuances, with exotic aromas such as sandalwood and red liquorice, accompanied by surprising notes of fruit. When swirled in the glass, the existing aromas are intensified and new ones reminding us of cedar, spices and aromatic leaves appear.
- **MOUTH:** The attack is fresh and elegant with a firm, lively structure. As it passes over the palate we find light, juicy tannins which give it elegance, with a long, lively retronasal phase with mineral nuances full of flavour.

