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Comments:

Thanks to very good growing conditions throughout the year, with the vines coming to harvest in excellent vegetative condition and health, as well as moderate yields, this 2010 Vintage was rated as Excellent by the Doc Rioja, the first since the 2005 Vintage.

Vinification and ageing:

 ${\mathcal B}$ odegas de la marques ${\mathcal A}$

Made from 90% Tempranillo and 10% Graciano grapes.

Cold maceration and fermentation at a controlled temperature to preserve all the fruity grape aromas and obtain the best colour extraction possible.

Aged for 33 months in American- and French-oak casks, and kept for a few months in the vat to ensure good blending of the wine before bottling, which took place in March 2014.

Tasting notes:

- COLOUR: Garnet-red with good depth of colour and little sign of evolution.
- **AROMA**: Intense, clear, distinctive aromas. A compendium of fruity nuances of redcurrants, blueberries and wild berries combined with spicy hints of clove, curcuma... By swirling it in the glass the aromas become more intense with strong reminders of fresh red-berry fruit.
- MOUTH: Lively, with juicy, balanced tannins. The red-berry fruit again comes to the fore, accompanied by spices and reminders of fine wood. The finish is long, fresh and lingering.















