

LA MARQUESA 2018

Comments:

As a result of the heavy rainfall in the winter and spring, the 2018 vintage was one of the most abundant harvests of recent years. Favourable weather in the autumn made it possible to stagger harvesting between the 1st and 20th October.

The black grapes gave wines with a bright, lively colour, good acidity and a lot of fruitiness.

Taking advantage of the positive features of this harvest, we have launched this new label, "LA MARQUESA", with a more youthful, fruitier fresher profile than our traditional wines, very well-suited for enjoying a fine quality wine for any moment of the day.

Vinification & ageing:

Made from Tempranillo grapes grown in our Rioja Alavesa vineyards. Aged for 12 months in half-used oak barrels to preserve the fruit aromas of the wine.

Tasting notes:

- **COLOUR:** Clear, bright cherry-red.
- **AROMA:** Hints of fresh fruit, redcurrants, blueberries. When swirled, reminders of spices, pipe tobacco and lactic nuances appear.
- **PALATE:** A supple, fresh attack. Light tannins as it passes through the mouth, with liveliness, fruit flavours and herbs such as coriander, along with lactic nuances recalling cream patisserie. Long and flavoursome in the finish.

