BODEGAS DE LA MARQUES VALSERRANO C/ Herrería 76, 01307 Villabuena, Álava. Tel: +34 945 609 085 Fax: +34 945 623 304 info@valserrano.com www.valserrano.com

VALSERRANO CRIANZA 2017

Comments:

The 2017 Vintage was marked by a heavy frost in the month of April which considerably reduced the size of the harvest.

Nevertheless, the excellent state of health and good climate conditions at the end of the growing cycle resulted in a harvest short in quantity but of great quality and some excellent wines, high in alcohol and with very good structure and colour.

Vinification and ageing:

Made from 95% Tempranillo and 5% Mazuelo grapes.

Aged for 18 months in American and French-oak casks before being kept for a few months in the vat to ensure good harmonisation of the wine before bottling.

Tasting:

- **COLOUR:** A very lively black-cherry colour with a deep robe and good tears on the sides of the glass.

- **AROMA**: Within just a few seconds of pouring, subtle nuances of cedar and cinnamon appear. When the glass is swirled, the wine gains in intensity, with hints of stone fruit like cherries, accompanied by reminders of elderflower and aromatic plants such as laurel.

- **PALATE:** A "serious" wine with very silky tannins, full of flavours and reminders of spices and aromatic herbs like box, laurel, etc. In the aftertaste it is long and fresh with reminders of black chocolate and cocktail cherries.



