



BODEGAS DE
LA MARQUESA
VALSERRANO

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

VALSERRANO MAZUELO 2019

Comments:

Barely 2,000 hectares of this variety are grown in RIOJA. Having a longer growing cycle, it needs good climate conditions to ripen properly, and it is prone to mildew. However, by limiting its yield and with late harvesting, we can obtain musts with lots of colour and acidity, with very fresh aromas and an undoubtedly distinctive personality. In the vineyards of the Mediterranean area this grape is also known as Cariñena or Carignan Noir.

Vinification & Ageing:

It comes from the "Las Carretas" vineyard plot, situated in a very well-protected, south-facing gully, so it receives intense exposure to sunshine. The good weather during the month of October allowed us to harvest this variety late in a good state of health and good phenolic maturation.

It has been aged for 12 months in French- and American-oak casks which have previously been impregnated with wine so that the wood does not prevent you from appreciating the characteristic aromas of the variety.

Tasting notes:

- **COLOUR:** Intense, lively black-cherry colour with very little sign of evolution.
- **AROMA:** With the glass held still, it is expressive, with reminders of wild forest fruit, such as blueberries, blackberries and Mirabelle plums. Fresh, clean nuances. When swirled in the glass, spicy notes of pepper and slate appear, with a faint reminder of patisserie cream.
- **MOUTH:** A very fresh, crisp attack. On the palate it is direct and "up-front", with pleasant, lively tannins and good acidity. In the aftertaste there is a balance between alcohol and acidity and a long finish, Atlantic nuances, wild-berry fruit flavours and hints of ginger.

