



BODEGAS DE  
**LA MARQUESA**

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## LA MARQUESA 2023

### Comments:

Our "La Marquesa" label is our special tribute to La Marquesa (the second generation of the Bodega) and to all those women who played a key role in the history of winemaking in Spain, who in many cases remain invisible and barely acknowledged.

It is a fresh, fruity wine which can be easily enjoyed on any occasion.

The 2023 vintage, rated by the DOCa Rioja as VERY GOOD, was a year with good climatic conditions in our area and produced an abundant, healthy harvest, enabling us to obtain wines with good structure and above average freshness and liveliness, with a finish in which the sensations of smoothness and roundness come to the fore.

### Fermentation and Ageing:

Made using Tempranillo grapes from our vineyards in the Rioja Alavesa. Aged around 12 months in oak casks so as to preserve the wine's fruit notes.

### Tasting:

**COLOUR:** Black cherry, open with shades of garnet red around the edge of the glass.

**AROMA:** With the glass still, nuances of fruit such as blueberries mixed with underlying blackcurrant and herbs and spices like bay leaf and black pepper coming through. When swirled, hints of blackcurrant liqueur and reminders of cinnamon and cloves.

**MOUTH:** An attractive, fresh, light attack, with reminders of fine spices and vanilla. Light tannins appear in the aftertaste, prolonged with flavours of fruit and an attractive, elegant finish.

