



BODEGAS DE  
**LA MARQUESA**  
VALSERRANO

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# VALSERRANO WHITE 2024

## Wine Identity:

A wine that embodies the elegance and tradition of the great white wines of Rioja, combining freshness, complexity, and the subtlety of oak ageing. Crafted from a careful selection of old Viura vineyards—over 40 years of age—and a small percentage of Malvasía, planted in the highest and poorest soils of our estates in the heart of Rioja Alavesa.

## Winemaking and Ageing:

After a meticulous hand selection, the grapes are gently pressed to obtain the purest must. Fermentation ends in new French oak barrels, where the wine rests on its lees for five months. Weekly bâtonnage are made to protect the wine from oxidation while adding volume, balance, and elegance, preserving its freshness and aromatic complexity.

## Tasting Notes:

**Color:** Pale gold, bright and clean. Its appearance reflects youth and finesse—a prelude to its aromatic elegance.

**Aroma:** Intense and expressive, with notes of pear, grapefruit, and mandarin—showcasing a wide range of citrus nuances. As the wine opens, warmer aromas of stone fruit, almonds, nuts, and hints of pastry cream emerge, adding richness and depth.

**Palate:** Broad and fresh on entry, with a fine balance between acidity and creaminess. The ageing on lees provides a silky texture and persistence. Long, elegant finish with refined, velvety sensations on the palate.

## Food Pairing and Serving:

**Serving temperature:** 9–11 °C

**Recommended pairings:** Oily fish, shellfish, white meats, creamy rice dishes, and aged or smoked cheeses.

**Ageing potential:** 3–5 years under optimal conditions.

