



BODEGAS DE
LA MARQUESA

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

VALSERRANO CRIANZA 2022

Wine Identity:

Valserrano Crianza expresses the balance between fruit and ageing that defines the classic Rioja style, interpreted with freshness, precision and elegance. A wine that reflects the typicity of the Rioja Alavesa terroir and the vocation of Bodegas de la Marquesa to craft harmonious, approachable wines with strong personality.

Valserrano Crianza 2022 is the purest expression of Rioja Alavesa: an elegant, fresh and well-balanced wine, where red and black fruit blend seamlessly with a subtle and perfectly integrated oak ageing.

Winemaking and ageing:

Produced from a carefully selected blend of 95% Tempranillo and 5% Mazuelo, sourced from estate-owned vineyards in Rioja Alavesa, cultivated on clay-limestone soils. Harvesting is carried out by hand to ensure optimal selection of the grapes at peak ripeness.

Fermentation takes place in temperature-controlled tanks, followed by gentle macerations that allow for balanced extraction while preserving the wine's fruit expression and characteristic freshness.

The wine then undergoes 18-24 months of ageing in American and French oak barrels, where it gains aromatic complexity, structure and harmony. After barrel ageing, the wine rests for several months in concrete tanks to achieve optimal integration before bottling.

Tasting notes:

- **Colour:** Medium-depth cherry red colour, clean and bright. Elegant ruby highlights and a delicate garnet rim add depth and visual appeal.
- **Aroma:** Intense and expressive from the very first moment. Aromas of winter black and red fruits, such as blueberries and redcurrants, are wrapped in delicate creamy notes that bring roundness and softness. As the wine opens in the glass, it gains complexity, revealing sweet and spicy nuances with hints of turmeric and vanilla.
- **Palate:** Fresh and vibrant on the palate, with excellent tension and balance. The fruity sensations perceived on the nose reappear, supported by fine, well-integrated tannins. The finish is long and savoury, leaving an elegant spicy note and an enveloping sensation.

Food Pairing and Serving

- **Serving temperature:** 15–17 °C
- **Recommended pairings:** Ideal with all kinds of aperitifs, white and red meats, Iberian cured meats, traditional dishes and semi-cured cheeses.
- **Ageing potential:** Good bottle ageing capacity of 3–5 years.

