



BODEGAS DE
LA MARQUESA
VALSERRANO

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VALSERRANO RESERVA 2019

Comments:

The 2019 vintage was classified as EXCELLENT by the Technical Services of the DOCa Rioja. The vineyard was in a good state of health throughout the growing cycle and it was possible to stagger the harvest, with moderate yields and quality grapes, which, in their vinification, produced very well-structured red wines which were very suitable for ageing.

Vinification and ageing:

Made 90% from Tempranillo grapes and 10% Graciano. Cold maceration and fermentation at a controlled temperature, to preserve the natural aromas of the grape as far as possible and obtain the best colour extraction.

Aged for 24 months in American- and French-oak casks and bottled in March 2024.

Tasting:

- **COLOUR:** Intense robe, black Cherry colour, clear and bright..
- **AROMA:** With the glass held still, the clean, intense aromas are expressed with notable primary notes of ripe fruit, blackcurrants and black cherry, and reminders of the well-integrated noble wood. When swirled in the glass, toasted nuances appear together with mineral notes, tobacco and spices like cloves and nutmeg.
- **PALATE:** In the attack it passes smoothly with elegant, well-tamed tannins, recalling nutmeg, white pepper, tobacco and an imprint of the fruit, which accompany an intense, lively, elegant aftertaste.

