



*Lomas del
Marqués*

RIOJA

Denominación de Origen Calificada

*“Loma:
small hill, with gentle slopes.”*

La Rioja is a landscape that originated around seven valleys, culminating with two mountain ranges: the Sierra de la Demanda, and the Sierra de Cantabria. Facing both, small hills and gentle slopes rise all over the place. This is where some of the higher quality vineyards in Rioja are planted. These vineyards are defined by the personality of their soil: loose, poor in organic matter, and ideal for growing vineyards.

This intricate landscape dominates the area where our vineyards are located.



Lomas del Marqués...

...transports us centuries back to the historical marquisates located in the heart of Rioja, whose spectacular vineyards adorn the countless undulating hills of this territory. Due to the quality of its soil, these hills were ideal for vinegrowing or olive groves; while the plains were used for grazing or for the cultivation of cereals, such as wheat and barley.

More than three centuries ago, the lands surrounding the villages of Villamediana, Agoncillo, Murillo de Rio Leza, and Alberite, where our vineyards are located nowadays, were assigned to three different Marquises (some of whose titles still endure). Lomas del Marqués refers to the origins of this land agreement, and to the coveted undulating hills that define the area."



Winery

Our dynamic and demanding winemaker, Azucena Hervella, oversees the entire winemaking and ageing process in our modern facilities, combining tradition (concrete tanks, ageing in both oak barrels and in the bottle) and modernity (cold maceration, traceability of the whole process), complying with the most demanding standards (LEED Leadership in Energy and Environmental Design, ISO 14001, BRC British Retail Consortium BRC, IFS International Featured Standards, WFCP Wineries for Climate Protection, SMETA Sedex Members Ethical Trade Audit and others).





Lomas del Marqués

OUR WINES

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Lomas del Marqués represents the magnificence of these well-known hills of central Rioja, symbolizing also the quintessence of the winemaking tradition of the Rioja Designation of Origin. Each glass of our wines summarizes a story, and each story unveils the essence of Rioja and the Lomas del Marqués.

A range of wines full of diversity and indigenous varieties exploring the potential of Rioja in each of the traditional categories.



Lomas del Marqués

BLANCO

Grape Variety: 100% Viura.

Vineyards: A selection of younger vines with an average age of 20 years located in the heart of Rija (villages of Clavijo, Alberta, Villamediana and surroundings) and planted at higher altitudes in order to maximize the variety's fresh, fruity nature. Manual harvesting, in small cases during beginning of September.

Vinification: Clusters are macerated at low temperature in stainless steel tanks and the resulting free-run juice is fermented at a controlled temperature of 14C and then kept on its lees for at least 4 months before bottling.

Tasting Notes: This Viura (aka Macabeo) represents an outstanding crisp, aromatic, fruity white wine with clean herbaceous notes, alternative to Sauvignon Blanc and Pinot Grigio. It stands out for its varietal aromas showing stunning flavors of apple, honeydew, lime peel, lemon verbena, and some bitter flavors of grass and hazelnut come in on the finish.

Food and wine pairing: A great aperitif and very versatile, pairing with all sorts of white meats, seafood and Asian food (sushi, sashimi, coconut curries, Viet. noodle bowls).

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Lomas del Marqués

ROSADO

Grape Variety: 50% Tempranillo, 30% Viura, 20% Garnacha.

Vineyards: A selection of younger vines with average age of 20 years located in Rioja (villages of Clavijo, Alberite, Villamediana and surroundings) and planted in higher altitudes in order to maximize the variety's fresh, fruity nature. Manual harvesting in small cases during mid September.

Vinification: The free-run juice is fermented in stainless steel tanks at a controlled temperature of 15°C and then kept on its fine lees for at least 4 months before bottling.

Tasting Notes: An excellent example of the classic rosé from Rioja (Aka Clarete) showing an intense, fruity and refreshing character. The Tempranillo adds structure and cherry notes, while the Viura provides a complex and refreshing touch backed with the attractive aromas of red fruit (raspberries) and spices provided by the garnacha.

Food and wine pairing: This is the perfect picnic wine is very versatile and great match with pasta and rice dishes, barbecues, tapas and exotic food (Mexican, Indian, etc.).

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Lomas del Marqués

TEMPRANILLO

Grape Variety: 100% Tempranillo.

Vineyards: A selection of younger vines with average age of 20 years located in Rioja (villages of Clavijo, Alberite, Villamediana and surroundings) and planted in higher altitudes in order to maximize the variety's fresh, fruity nature. Manual harvesting in small cases during mid September.

Vinification: In stainless steel tanks at controlled temperature of 26°C and kept on its fine lees for at least 4 months before bottling.

Tasting Notes: A fruity wine, representative of the virtues of the Tempranillo variety displaying intense floral aromas, with red and dark fruit notes and delicate hints of black licorice.

Food and wine pairing: A fun and refreshing red wine, very versatile and perfect to enjoy every day favorites or any mediterranean dish, such as vegetables, pasta, rice and, of course, all sort of tapas.

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Lomas del Marqués

GARNACHA

Grape Variety: 100% Garnacha.

Vineyards: A selection of vines with an average age of 25 years located in the heart of Rioja (villages of Clavijo, Alberite, Villamediana and surroundings) and planted at higher altitudes in order to maximize the variety's fresh, fruity nature. Manual harvest, in small cases during beginning September.

Winemaking: In stainless steel tanks at controlled temperature of 26°C and kept on its fine lees for at least 4 months before bottling.

Tasting notes: A fruity and representative wine of the virtues of the Garnacha variety, highlighting its varietal aromas characterized by red fruit notes such as raspberries, wild berry and currants, with a marked floral intensity, on a fresh background with spicy notes..

Food and wine pairing: A fun and fruity wine, perfect as an aperitif and highly versatile for food pairings thanks to its high acidity and polished tannins. Enjoy it with all kinds of ethnic cuisine, Mediterranean dishes, or your favorite everyday meals (pizza, pasta, burgers), and especially with tapas.

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Lomas del Marqués

FERMENTADO
EN BARRICA

Grape Variety: 90% Viura, 5% Malvasía y 5% Garnacha Blanca.

Vineyards: A selection of younger vines with an average age of 20 years located in the heart of Rioja (villages of Clavijo, Alberite, Villamediana and surroundings) and planted at higher altitudes in order to maximize the variety's fresh, fruity nature. Manual harvest, in small cases during beginning September.

Vinification and Ageing: Clusters are macerated at low temperature in stainless steel tanks and the resulting free-run juice is fermented in American and French oak barrels. After fermenting, the wine was kept for at least 6 months on its fine lees in the same oak barrels.

Tasting notes: An alternative to discover Rioja's indigenous white varieties. A wine loaded with nuances and intense aromas of ripe white fruit, citric, mineral, honey and butter. Well rounded, fleshy fruit as well as a lively, crisp, luscious and complex finish.

Food and wine pairing: Great as aperitif and to be paired with smoked foods, blue fish, white meats, rice dishes and cheeses.

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Lomas del Marqués

CRianza

Grape Variety: 100% Tempranillo.

Vineyards: A selection of younger vines with average age of +25 years located in Rioja (villages of Clavijo, Alberite, Villamediana and surroundings) and planted in higher altitudes in order to maximize the variety's fresh, fruity nature. Manual harvesting in small cases during mid September.

Vinification: In stainless steel tanks at controlled temperature of 26°C.

Ageing: 12 months in American and French oak barrels.

Tasting notes: A representative wine of the classic Rioja style, interpreted from modernity, with the structure and freshness of Tempranillo. Elegant, balanced and reliable on any occasion, with classic aromas of red fruit, vanilla and subtle hints of licorice.

Food and wine pairing: Very versatile wine paring with all kinds of mediterranean dishes (pasta, rice, pizza, etc.), everyday favorites and, of course, all sort of tapas.

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RESERVA

Grape Variety: 100% Tempranillo.

Vineyards: A selection of younger vines with average age of +30 years located in Rioja (villages of Clavijo, Alberite, Villamediana and surroundings) and planted in higher altitudes in order to maximize the variety's fresh, fruity nature. Manual harvesting in small cases during mid September.

Vinification: In stainless steel tanks at controlled temperature of 26°C.

Ageing: At least 18 months in American and French oak barrels and 18 months of both aging.

Tasting Notes: A clear example of the elegance and sickness of the classic Rioja reservas but displays a more modern profile. A rich and complex wine with intense aromas of ripe dark and red fruit, cinnamon and persistent notes of spices. .

Food and wine pairing: Very versatile with all kinds of mediterranean cuisine, meat recipes and all sort of cheeses.

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Lomas del Marqués

GRAN RESERVA

Grape Variety: 90% Tempranillo, 5% Graciano, 5% Mazuelo.

Vineyards: A selection of younger vines with average age of +30 years located in Rioja (villages of Clavijo, Alberite, Villamediana and surroundings) and planted in higher altitudes in order to maximize the variety's fresh, fruity nature. Manual harvesting in small cases during mid September.

Vinification: In stainless steel tanks at a controlled temperature of 26°C.

Ageing: At least 24 months in American and French oak barrels and 36 months of bottle ageing.

Tasting Notes: The most classic Rioja style and faithful reflection of the tradition of long aging. A velvety, spicy and elegant red with intense aromas of ripe fruit, mineral notes, vanilla, tobacco and cedar wood.

Food and wine pairing: A wine to discover Rioja in all its magnitude and a great campaign to any conversation or company on special occasions.

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