



Lomas del Marqués

BLANCO

RIOJA

Denominación de Origen Calificada

Lomas del Marqués (literally the Hills of the Marquis) refers to small hillocks located within a marquisate. These lands were of exceptional quality and therefore used for growing vineyards and olive groves, while the flatlands were used for pasture or cereals —mainly wheat and barley. More than three centuries ago, the lands of Villamediana, Agoncillo, Murillo de Río Leza and Alberite, in central Rioja, were distributed among three different Marquises. Lomas del Marqués returns to the origins of this arrangement with this wine.

Grape Variety
100% Viura.

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 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).

Criadores de Rioja - Alberite - La Rioja - Spain