



# Lomas del Marqués

CRIANZA

**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% 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 pairing with all kinds of mediterranean dishes (pasta, rice, pizza, etc.), everyday favorites and, of course, all sort of tapas.

*Criadores de Rioja - Alberite - La Rioja - Spain*