



# Lomas del Marqués

FERMENTADO  
EN BARRICA

**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

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.

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