Lomas del Marqués

GARNACHA

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% 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.

Criadores de Rioja - Alberite - La Rioja - Spain