



# Lomas del Marqués

GRAN RESERVA

**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% 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 companion to any conversation or company on special occasions.

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