Lomas del Marqués

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
100% Tempranillo.

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 controlled temperature of 26°C.

Ageing
At least 18 months in American and French oak barrels and 18 months of both aging.

Tasting Notes
A clear example of the elegance and sickness of the classic Rioja reservas but displays a more modern profile. A rich and complex wine with intense aromas of ripe dark and red fruit, cinnamon and persistent notes of spices. .

Food and wine pairing
Very versatile with all kinds of mediterranean cuisine, meat recipes and all sort of cheeses.

Criadores de Rioja - Alberite - La Rioja - Spain