



Lomas del Marqués

ROSADO

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

50% Tempranillo, 30% Viura, 20% Garnacha.

Vineyards

A selection of younger vines with average age of 20 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

The free-run juice is fermented in stainless steel tanes at a controlled temperature of 15°C and then kept on its fine lees for at least 4 months before bottling.

Tasting Notes

An excellent example of the classic rosé from Rioja (Aka Clarete) showing an intense, fruity and refreshing character. The Tempranillo adds structure and cherry notes, while the Viura provides a complex and refreshing touch backed with the attractive aromas of red fruit (raspberries) and spices provided by the garnacha.

Food and wine pairing

This is the perfect picnic wine is very versatile and great match with pasta and rice dishes, barbecues, tapas and exotic food (Mexican, Indian, etc.).

Criadores de Rioja - Alberite - La Rioja - Spain