



# Lomas del Marqués

TEMPRANILLO

**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 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

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 wine, representative of the virtues of the Tempranillo variety displaying intense floral aromas, with red and dark fruit notes and delicate hints of black licorice.

#### Food and wine pairing

A fun and refreshing red wine, very versatile and perfect to enjoy every day favorites or any mediterranean dish, such as vegetables, pasta, rice and, of course, all sort of tapas.

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