

MARQUÉS DE VARGAS GRAN RESERVA 2011

D.O. Ca La Rioja

Vintage 2011

Varietals Tempranillo, Mazuelo and Garnacha

Ageing More than 2 years in American, French and Russian oak barrels

Alcohol 14%

Tasting notes Deep red ruby color. Pronounced wines of an elegant palate. Ripe black fruit aromas mingled with some fine spiciness nuances from the five year ageing process. A balsamic subtle note adds freshness and a nice balance. Well-structured with perfectly integrated oak, persistent with a nice after-taste. Very good quality, showing great ageing potential.

Serving suggestions Temperature 17-18°C and decanting before serving is highly recommended.

Maridaje Baked lamb, roasted meats and grilled beef sirloin, game and seasoned stews.

TECHNICAL DATA

Marqués de Vargas Gran Reserva is a limited edition wine, that is only produced on the exceptional vintages, aged in oak barrels during 24 months, followed by 3 year ageing period in bottle.

Vintage report Qualified as "Excellent" by the Consejo Regulador of the D.O. Ca. Rioja, the 2011 Rioja vintage is considered as one of the best vintages of the last 30 years. The 2011 vintage showed excellent health conditions and an outstanding sanitary state of the fruit. This was an advantage during the fermentation, thus obtaining clean wines with a good structure and color, in addition to a great ageing potential and outstanding quality.

Winemaking Classic with destemming, alcoholic fermentation in stainless steel tanks with temperature control. Daily remontage and pumping over, and long macerations after fermentation. As a result, we obtained richly concentrated wines, optimal for malolactic fermentation in oak barrels.

Winemaker Ana Barrón / **Consultant** Xavier Ausás

Harvest date October 2011

Bottled February 2014

Vineyard "Pradolagar" 50 ha with an average age of 35 years.

Total acidity 5.4 gr/l tartaric

pH 3.72

Residual sugar 1.9 gr/l

Closure Natural cork Extraflor de 49x24

