

Marqués de Vargas

D.O. Ca. Rioja

Gran Reserva 2017

Marqués de Vargas was born with a philosophy inspired by French Châteaux, producing Reservas and Grandes Reservas exclusively with grapes from the vineyard located around the Winery. Wines of limited production, with the typicality of the region and with the singularity and identity of a unique enclave. Hacienda Pradolagar has 52 hectares of vineyards divided into 52 plots according to soil type, climate and variety. This sectorization is the result of a deep cartographic study carried out by a great human team with a vision very close to the earth.

The harvest

In Marqués de Vargas, the winter of 2016-2017 was particularly dry. The vine budded early as a consequence of the high thermal conditions at the end of winter. A summer spring with no rain in the month of April and very high temperatures in the months of May and June accentuated the precocity of this harvest. Very good climatological and physiological conditions for flowering and setting, correct vegetative and health balance of the entire vineyard that was treated as a whole. Veraison development very homogeneous and early for all varieties.

Vinification

Manual harvesting in 12 kg boxes, according to the maturity and variety of each plot. The grape bunches went into refrigeration chambers within minutes of being picked. They were kept overnight at a controlled temperature of between 6-8° C before being hand selected the following day on the harvest table. Production in tanks was adapted according to each type of soil. Indigenous yeast was used from the various plots. For the ageing process, different types of oak were employed depending on the individual fruit and softness of the tannins in the final coupage or blend of grapes.

The ageing

26 months (80% French and 20% American)

Tasting notes

Colour: Ruby red color, clean and bright

Nose: Concentrated aromas of black fruit, with spicy nuances. Subtle balsamic notes add freshness and balance.

Palate: structured and powerful, with very polished tannins and a long finish. Elegant, and with great aging capacity

Food pairing: beef tenderloin, game, baked lamb or cured cheeses



AR A E X
Grands
Spanish Fine Wines



MARQUÉS
DE VARGAS

Technical data

Varietals	80% Tempranillo, 10% Garnacha, 10% Mazuelo
Vine Age	40 years
Vineyards	Pradolagar estate. Gravel with limestone elements throughout. Stratified molasse soil. Colluvial molasse soil with few rounded edges, formed of fine material
Barrel Composition	80 % French & 20% American Oak
Barrel Age	New
Time in Barrel	26 Months
Time in Bottle	2 years
Alcohol content (vol)	14,3
Acidity total (gr/l)	5,8 gr/l
pH	3,71
Suggested serving temperature	16-18°C
Winemaker	Ana Barron / Xavier Ausás