

Marqués de Vargas

D.O. Ca. Rioja

Gran Reserva 2018

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 32 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

Flowering began during the first week of June, but atmospheric instability continued with significant rainfall and frequent storms. Despite all this, the quality of the setting must be highlighted. The vineyard was treated as a whole in organic despite the high pressure of fungal diseases. The warm conditions of July allowed us to recover part of the delay in spring. The water reserves in the soil helped the vineyards to withstand a certain summer drought. A few days before the start of the harvest, the rains that occurred put a note of suspense on this harvest, conditioning the strategy for its start and completion. The end of the campaign brought a dry and hot month of October during the day and cool temperatures at night favorable to the taste of the grapes and their aromatic expression.

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

25 months (65% French and 35% American oak barrels)

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	75% Tempranillo, 10% Garnacha, 15% 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	65 % French & 35% American Oak
Barrel Age	New
Time in Barrel	25 Months
Time in Bottle	2 years
Alcohol content (vol)	14,3
Acidity total (gr/l)	5,5 gr/l
pH	3,65
Residual sugar (gr/l)	0,4 gr/l
Suggested serving temperature	16-18°C
Winemaker	Ana Barron / Xavier Ausás