

# Marqués de Vargas

D.O. Ca. Rioja

## Selección Privada 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

22 months in French new oak barrels

### Tasting notes

**Colour:** Cherry red color, clean and bright

**Nose:** Clean aromas in perfect balance, with well-integrated notes of wood, ripe red and black fruit

**Palate:** Good structure, on an upward trajectory, elegant and friendly, a broad, expressive wine, with a great aging potential

**Food pairing:** Iberic Ham, matured cheese, red meats, poultry



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*Grands*  
Spanish Fine Wines



MARQUÉS  
DE VARGAS

## Technical data

Varietals	Tempranillo 72% Garnacha 18% Mazuelo 10%
Vine Age	40 years
Vineyards	Gravel with limestone elements, fine earth with a chalky nature. Colluvial molasse soil with few rounded edges, formed of fine material. Soil heavily influenced by the limestone mother rock throughout its depth.
Barrel Composition	100% French Oak.
Barrel Age	New
Time in Barrel	22 months
Time in Bottle	2 years
Alcohol content (vol)	14,5% vol
Acidity total (gr/l)	6 gr /l
pH	3,63
Suggested serving temperature	16-18°C
Winemaker	Ana Barron / Xavier Ausás



JAMES SUCKLING  
- 2024 USA



GUÍA PEÑÍN -  
2023 Spain



TIM ATKIN - 2022  
UK