

Marqués de Vargas

D.O. Ca. Rioja

Pradolagar 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 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

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

26 months in New French Oak. 13% of them 500 and 600 litres

Tasting notes

Colour: Ruby red color, clean and bright

Nose: Outstanding, balsamic, fresh aromas, red and black fruit touch

Palate: Full bodied, structured, subtle tannins, very elegant wine

Food pairing: Red meats, truffled cheese, Iberic ham or poultry



AR A E X
Grandes
Spanish Fine Wines



MARQUÉS
DE VARGAS

Technical data

Varietals	75% Tempranillo 25% Mazuelo
Vine Age	40 years
Vineyards	La Victoria Vineyard. Gravel with a high percentage of limestone elements, such as stones, pebbles and gravel throughout its depth. Fine earth with chalky nature.
Barrel Composition	100% French Oak.
Barrel Age	New
Time in Barrel	26 months
Time in Bottle	2 years
Alcohol content (vol)	14,7
Acidity total (gr/l)	5,7
pH	3,68
Suggested serving temperature	16-18°C
Winemaker	Ana Barron / Xavier Ausás



JAMES SUCKLING
- 2024 USA

TIM ATKIN - 2024
UK



GUÍA PEÑÍN -
2023 Spain