

Marqués de Vargas

D.O. Ca. Rioja

Pradolagar 2019

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

In Marqués de Vargas the harvest took place between September 19 and October 12, adjusting to the maturation rate of each variety in our various sectors of the vineyard. Manual harvest in small boxes and subsequent selection table. Of the entire harvest, 42,240kg are classified as "Singular Vineyard". The 2019 climate year was characterized by a dry winter, followed by a wetter than usual spring, a summer with some heat waves. These conditions allowed us to implement an organic approach and care for the vineyard, ensuring optimal ripening of the grapes. The quality and fertility were notable, even higher than 2018

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
Grands
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 Barrón / Xavier Ausás