

# Marqués de Vargas

D.O. Ca. Rioja

## Reserva 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 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 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

22 months in French Oak

### Tasting notes

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

**Nose:** elegant fruit character with very well integrated spicy wood notes

**Palate:** Fresh and fruity, with soft and refined tannins. Long finish. Still the elegance of Tempranillo, the density of Garnacha and the freshness of Mazuelo, a complex and elegant wine

**Food pairing:** Read grilled meat, Iberic ham o matured cheese



AR A E X  
*Grands*  
Spanish Fine Wines



MARQUÉS  
DE VARGAS

## Technical data

Varietals	72% Tempranillo, 10% Garnacha 18% Mazuelo
Vine Age	35 years
Vineyards	Gravel with limestone elements throughout. Stratified molasse soil. Colluvial molasse soil with few rounded edges, formed of fine material.
Fermentation Temperature	26°
Barrel Composition	French Oak
Time in Barrel	22 months
Time in Bottle	1 year
Alcohol content (vol)	14,5 % vol
Acidity total (gr/l)	5,1 g/L
pH	3,64
Residual sugar (gr/l)	0,5 gr/l
Suggested serving temperature	16-18°C
Winemaker	Ana Barron / Xavier Ausás



JAMES SUCKLING - TIM ATKIN - 2023  
- 2024 USA UK