



BODEGAS DE
LA MARQUESA

C/ Herrería 76, 01307 Villabuena, Álava
Tel: +34 945 60 90 85
info@valserrano.com
www.valserrano.com

NICO BY VALSERRANO 2019

VINTAGE SELECTION WINE

Wine Identity:

Nico by Valserrano is a deeply personal wine, conceived as a singular project within the winery. It pays tribute to Nico, symbol of generational renewal and the continuity of family know-how.

Without renouncing the elegance and rigour that define the Valserrano wines style, Nico by Valserrano represents a contemporary perspective on tradition: a wine of character, strong identity and limited production, crafted for those seeking authenticity, precision and emotion in every glass.

Nico by Valserrano 2019 is a personal selection from the finest wines of the outstanding 2019 vintage, chosen by the winery's winemaker, Jaime de Simón, to celebrate the 14th birthday of Nicolás—his first son and the first member of the sixth generation of the family.

Winemaking and Ageing:

Made from a highly personal selection of wines from the best barrels of this exceptional vintage, composed of 90% Tempranillo and 10% Graciano, sourced from old, low-yielding vines.

The wine is aged for 30 months in fine-grain French oak barrels, where it slowly develops complexity, structure and elegance while preserving freshness and varietal identity. Bottle ageing has continued since June 2024.

Tasting Notes:

- **Colour:** Intense cherry-red colour, clean and bright, with ruby highlights that reflect balance and maturity.
- **Nose:** Without swirling, waxy nuances appear alongside red fruits and hints of liquorice. With aeration, notes of stone fruits, aromatic herbs such as lavender and thyme, black pepper and a subtle touch of vanilla emerge.
- **Palate:** Unctuous and savoury on entry, with complex flavours reminiscent of Mediterranean scrubland. Fine, polished tannins broaden the wine across the palate, maintaining intensity through the finish. Long and persistent, with a refined and harmonious aftertaste.

Food Pairing and Service:

- **Serving temperature:** 16–18 °C
- **Recommended pairings:** Grilled red meats, small game, elaborate stews and contemporary cuisine.
- **Ageing potential:** Excellent bottle ageing capacity: 8–12 years.

