



BODEGAS DE  
**LA MARQUESA**

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# VALSERRANO BLANCO 2024

## Wine Identity:

Valserrano Barrel-Fermented White is an expression of the elegance and tradition of Rioja's great white wines, reinterpreted with freshness and precision. A wine that combines aromatic complexity, volume and balance, where fruit and barrel ageing are subtly integrated to deliver a refined and persistent profile. A perfect harmony between freshness and lees ageing.

Valserrano Blanco 2024 is a fresh, lively wine with a subtle sparkle, citrus notes and a delicate floral touch that invites you to smile and continue enjoying it sip after sip.

## Winemaking and Ageing:

Made from a carefully selected blend of Viura grapes, with a small contribution of Malvasía, sourced from estate-owned vineyards over 40 years old. These vineyards are planted on the highest and poorest plots, with clay-limestone soils in the heart of Rioja Alavesa. Harvesting is carried out by hand, ensuring optimal selection of the grapes at perfect ripeness.

Following gentle pressing and rigorous clarification, the must ferments in carefully selected French oak barrels and small tanks. The wine remains on its own lees for 5 months, with weekly bâtonnages to enhance volume, complexity and provide natural protection against oxidation, while preserving its freshness and aromatic intensity. Bottled in April 2025.

## Tasting Notes:

- **Colour:** Pale golden hue, bright and clean. Its appearance reflects youth and finesse, a prelude to its aromatic elegance.
- **Aroma:** Intense and expressive, with notes of lemon pear, grapefruit and mandarin, lending a pronounced citrus character. With aeration, warmer aromas emerge, including stone fruit, almond, nuts and subtle hints of pastry cream, adding depth and complexity.
- **Palate:** Broad and fresh entry, with notable volume and a precise balance between acidity and creaminess. Lees ageing provides a smooth, creamy texture and persistence. Long, elegant and silky finish, leaving a harmonious and refined sensation.

## Food Pairing and Service:

- **Serving temperature:** 9–11 °C
- **Recommended pairings:** Oily fish, seafood, white meats, creamy rice dishes, and cured or smoked cheeses.
- **Ageing potential:** Good bottle ageing capacity of 3–5 years.

