

VALSERRANO BLANCO GRAN RESERVA 2019

Wine identity:

Valserrano Blanco Gran Reserva is an exceptional interpretation of Rioja's great age-worthy white wines, where time, oenological precision and respect for origin come together to create a wine of profound elegance and complexity. A gastronomic and long-lived white wine that combines freshness, structure and perfectly integrated ageing, reflecting the character of the Rioja Alavesa terroir and the historic tradition of Bodegas de la Marquesa.

Produced only in vintages of outstanding quality, this Gran Reserva is designed to evolve nobly over time, offering a refined and balanced expression throughout its life.

Valserrano Blanco Gran Reserva 2019 is a great white wine of long ageing that revives historic Rioja traditions. A surprising, complex and delicate wine, perfect for those seeking something distinctive yet authentic.

Winemaking and ageing:

Produced from a carefully selected selection of grapes Viura And Chardonnay sourced from estate-owned vineyards over 50 years old, planted on the highest slopes of Rioja Alavesa and cultivated on clay-limestone soils. Harvesting is carried out by hand, ensuring strict selection of the fruit at optimal ripeness.

After gentle pressing and rigorous clarification, the must ferments in carefully selected oak barrels. The wine remains on its own lees for an extended period, with periodic bâtonnage that provides volume, complexity and natural protection against oxidation.

The wine then undergoes a long barrel ageing of 25 months, followed by prolonged bottle ageing from March 2022, where it reaches its full expression, balance and ageing potential prior to release.

Tasting notes:

- **Appearance:** Bright "new gold" yellow colour, clean and luminous.
- **Nose:** Complex and expressive, with floral aromas such as orange blossom and acacia flower, alongside hints of flowering rosemary. With aeration, the bouquet reveals waxy notes, stone fruit and a background of chamomile and lavender, with subtle reminders of its ageing in fine oak barrels.
- **Palate:** Broad and silky entry, with great structure and a harmonious balance between acidity and richness. Glyceric, smooth and elegant on the palate. Long, voluminous and deep finish, with saline notes and a harmonious aftertaste that invites cellaring.

Food Pairing and serving:

- **Serving temperature:** 10–12 °C
- **Recommended pairings:** Ideal with fine fish, elaborated shellfish dishes, white meats, small game birds, creamy or spiced rice and pasta dishes, as well as aged and blue cheeses.
- **Ageing potential:** Excellent bottle-ageing capacity: 10–15 years.

