



BODEGAS DE
LA MARQUESA

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VALSERRANO CRIANZA 2021

Wine Identity:

Valserrano Crianza expresses the balance between fruit and ageing that defines the classic Rioja style, interpreted with freshness, precision and elegance. A wine that reflects the typicity of the Rioja Alavesa terroir and the vocation of Bodegas de la Marquesa to craft harmonious, approachable wines with strong personality.

Valserrano Crianza 2021 is a fine example of the best Tempranillos from Rioja Alavesa: flavoursome, fresh, powerful and long on the palate. A wine to enjoy at any time, striking the perfect balance between fruit, oak and that distinctive touch found only in wines made with genuine care.

Winemaking and ageing:

Produced from a carefully selected blend of 95% Tempranillo and 5% Mazuelo, sourced from estate-owned vineyards in Rioja Alavesa, cultivated on clay-limestone soils. Harvesting is carried out by hand to ensure optimal selection of the grapes at peak ripeness.

Fermentation takes place in temperature-controlled tanks, followed by gentle macerations that allow for balanced extraction while preserving the wine's fruit expression and characteristic freshness.

The wine then undergoes 18 months of ageing in American and French oak barrels, where it gains aromatic complexity, structure and harmony. After barrel ageing, the wine rests for several months in concrete tanks to achieve optimal integration before the wine completes its evolution with further bottle ageing during 8-10 months.

Tasting notes:

- **Colour:** Cherry red with good intensity at the centre of the glass and elegant ruby highlights at the rim, reflecting its youth and balance.
- **Aroma:** Without swirling, aromas of ripe red fruits emerge alongside delicate toasted notes, complemented by hints of vanilla and red pepper. With aeration, spicy notes of cinnamon and blackberry appear, together with elegant nuances of cigar box and cedar wood, adding depth and aromatic complexity.
- **Palate:** Fresh and lively attack, with a balanced and harmonious mid-palate. Flavours of candied red fruits unfold with a savoury, creamy texture. The finish is harmonious, with pleasant structure, maintaining freshness and leaving a subtly persistent and expressive aftertaste.

Food Pairing and Serving

- **Serving temperature:** 15–17 °C
- **Recommended pairings:** Ideal with all kinds of aperitifs, white and red meats, Iberian cured meats, traditional dishes and semi-cured cheeses.
- **Ageing potential:** Good bottle ageing capacity of 3–5 years.

