



BODEGAS DE
LA MARQUESA

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VALSERRANO GRAN RESERVA 2018

Wine Identity:

Valserrano Gran Reserva is the ultimate expression of classic Rioja and respect for time as an essential tool in the crafting of great wines. A wine of profound elegance and complexity, with a refined, balanced profile and extraordinary ageing potential.

Produced only in exceptional vintages, this Gran Reserva reflects the vocation of Bodegas de la Marquesa to create age-worthy wines designed to endure over time.

Valserrano Gran Reserva 2018 is the most classic of our wines. Elegant and complex, a wine for contemplation. A wine to be enjoyed with reverence, where every sip reveals history, tradition and an elegance that only time can write.

Winemaking and Ageing:

Made from a carefully selected selection of Tempranillo and Graciano grapes sourced from estate-owned vineyards over 50 years old, located in Rioja Alavesa and cultivated on clay-limestone soils. Harvesting is carried out by hand, ensuring strict selection of the fruit at optimal ripeness.

Fermentation takes place in temperature-controlled tanks, followed by gentle and extended macerations that allow for precise extraction, preserving the wine's elegance and finesse.

The wine then undergoes a long ageing period of 40 months in carefully selected oak barrels, where it slowly refines and gains aromatic complexity, structure and balance. The wine completes its evolution with prolonged bottle ageing from February 2023 onwards.

Tasting Notes:

- **Appearance:** Light-depth cherry red, with graceful evolution at the rim and ruby highlights.
- **Nose:** Complex and deep. Without swirling, lactic nuances appear alongside exotic aromas such as sandalwood and red liquorice, complemented by surprising fruity notes. With aeration, elegant hints of noble wood, cedar and aromatic leaves emerge.
- **Palate:** Fresh, broad and silky on entry, with a balanced and structured mid-palate. Juicy, fine tannins lend elegance. Long and persistent finish, with a harmonious aftertaste that invites contemplation.

Food Pairing and Serving:

- **Serving temperature:** 16–18 °C
- **Recommended pairings:** Ideal with slow-cooked red meats, big game, traditional roasts, rich stews, and aged cheeses.
- **Ageing potential:** Excellent bottle-ageing capacity: 10–15 years.

