



BODEGAS DE  
**LA MARQUESA**

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# VALSERRANO RESERVA 2020

## Wine Identity:

Valserrano Reserva is an expression of classic Rioja interpreted with precision and elegance. A wine that reflects the harmony between fruit, ageing and time, crafted to offer aromatic depth, subtlety and balance—defining the character of age-worthy wines from Rioja Alavesa.

Valserrano Reserva 2020 is a serene, elegant wine with character. The selection is based on the quality and age of our vineyards. A wine designed to accompany flavourful cuisine and moments shared in good company.

## Winemaking and Ageing:

Produced from a carefully selected blend of 90% Tempranillo and 10% Graciano, sourced from estate-owned vineyards around 40 years old, planted on clay-limestone soils in Rioja Alavesa. Harvesting is carried out by hand to ensure optimal grape selection at perfect ripeness.

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

The wine then undergoes 28 months of ageing in American and French oak barrels, where it develops complexity, structure and elegance. From September 2024 onwards, the wine completes its evolution with bottle ageing, achieving a harmonious balance and a fully defined character prior to release.

## Tasting Notes:

- **Colour:** Medium-depth cherry red, with an elegant evolution at the rim and refined ruby tones.
- **Nose:** Without swirling, clear notes of cassis emerge, accompanied by lactic nuances and ripe red fruit, with a subtle cedar background and an elegant floral hint reminiscent of lilac. With aeration, the aromatic profile gains complexity as the lactic notes integrate with blackberry, redcurrant and fine hints of liquorice.
- **Palate:** Elegant and subtle on entry, with a fresh and well-defined mid-palate. Mineral notes evoking graphite appear, perfectly integrated with lactic nuances and finely polished tannins. The ensemble is completed by touches of dark chocolate and a balanced tension that provides length and persistence on the finish.

## Food Pairing and Serving

- **Serving temperature:** 16–18 °C
- **Recommended pairings:** Ideal with red meats, small game, traditional stews, hearty dishes.
- **Ageing potential:** Excellent capacity for evolution over the next 8–12 years.

