

LA MARQUESA 2024

VINTAGE SELECTION WINE

Wine Identity:

La Marquesa represents the link between past and present, paying tribute to the origin and history of Bodegas de la Marquesa. A wine that honours the family legacy and translates it into a modern interpretation, where fruit and freshness take centre stage. It is also our personal homage to *La Marquesa* (the second generation of the winery) and to all those women who have historically played a fundamental yet often invisible role in the Spanish wine world.

La Marquesa 2024 is a fruity, vibrant wine with a hint of crispness that makes it irresistible to enjoy anytime

Winemaking and Ageing:

Made from a careful selection of Tempranillo grapes from our own vineyards in Rioja Alavesa, grown on clay-limestone soils. Harvesting is carried out manually to ensure optimal selection of grapes at their ideal ripeness. Fermentation takes place in temperature-controlled tanks, with gentle macerations to preserve fruit expression and freshness. The wine then undergoes a short ageing period of 12 months in second-use oak barrels. It is bottled after a brief finishing period that guarantees freshness and vibrant fruit character.

Tasting Notes:

- **Colour:** Medium-intensity garnet red, very lively and bright.
- **Nose:** It displays an intense red fruit profile (redcurrant, raspberry, and cherry) with subtle liqueur-like nuances. In the background, a delicate spicy touch derived from its brief time in oak barrels.
- **Palate:** With a friendly and velvety entry, It expands on the palate with generous tannins that lengthen its journey. The perfect balance between fresh fruit and its natural acidity culminates in a round, fresh, and very pleasant finish.

Food Pairing and Service

- **Alcohol degree:** 14%
- **Serving temperature:** 14–16 °C
- **Recommended pairings:** Ideal with aperitifs, Iberian cured meats, white meats, rice dishes and semi-cured cheeses.
- **Ageing potential:** Designed for enjoyment over the next 2–4 years.

