



BODEGAS DE
LA MARQUESA

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NICO BY VALSERRANO 2022

VINTAGE SELECTION WINE

Wine Identity:

A deeply personal wine, conceived as a singular project within the winery. This wine pays tribute to **Nico**, a symbol of generational continuity and the passing down of our family's winemaking heritage. It represents a contemporary interpretation of tradition: a wine with character, its own identity and limited production, created for those who seek authenticity, precision and emotion in every glass.

Nico, through your essence and maturity, you reflect on the time we have shared together since your birth on November 15th, 2010. Showing intensity and character in every step, in every glass. Dreams and aspirations that make you truly unique and irreplaceable.

Winemaking and Ageing:

Made from a highly personal selection of wines from the best barrels of this exceptional vintage, composed of 90% Tempranillo and 10% Graciano, sourced from old, low-yielding vines.

The wine is aged for 30 months in fine-grain French oak barrels, where it slowly develops complexity, structure and elegance while preserving freshness. The wine completes its evolution in bottle since February 2026 onwards.

Tasting Notes:

- **Colour:** Deep, bright ripe cherry-red colour. Full-bodied and visually striking, it is clean, attractive and displays remarkable intensity.
- **Nose:** Without swirling, aromas of ripe red fruit and candied fruit emerge, accompanied by delicate hints of red liquorice and wild strawberries. Gradually, spicy notes of ginger appear, bringing freshness and complexity. As the wine opens in the glass, it gains aromatic breadth, revealing nuances of coconut, wild herbs, lavender and subtle hints of peat, all layered over an elegant background of toasted caramel and refined oak ageing notes.
- **Palate:** Without swirling, aromas of ripe red fruit and candied fruit emerge, accompanied by delicate hints of red liquorice and wild strawberry. Gradually, spicy notes of ginger appear, bringing freshness and complexity. As the wine opens in the glass, it gains aromatic breadth, revealing nuances of coconut, wild herbs, lavender and subtle hints of peat, all layered over an elegant background of toasted caramel and refined oak ageing notes.

Food Pairing and Service:

- **Serving temperature:** 16–18 °C
- **Recommended pairings:** Grilled red meats, small game, elaborate stews and contemporary cuisine.
- **Ageing potential:** Excellent bottle ageing capacity: 8–12 years.

