



BODEGAS DE  
**LA MARQUESA**  
VALSERRANO

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## VALSERRANO CRIANZA 2018

### Comments:

The 2018 harvest was the longest in recent years. We began with the whites grapes on 15 September and finished with the Mazuelo and Graciano grapes on 23 October. Thanks to efficient efforts to prevent the diseases in the vineyard, we were not affected by the outbreaks of mildew and botrytis, which were quite common in some other zones of the appellation, and we were able to harvest very healthy grapes with a high level of fruitiness.

### Vinification and ageing:

Made from 95% Tempranillo and 5% Mazuelo grapes.

Aged for 18 months in American and French-oak casks before being kept for a few months in the vat to ensure good harmonisation of the wine before bottling.

### Tasting:

- **COLOUR:** cherry-red with medium depth and purplish hues.
- **AROMA:** With the glass held still, intense nuances of red fruit which when swirled become more accentuated and are joined by reminders of blackcurrants, undertones of cedar and lactic aromas.
- **PALATE:** lively, powerful attack, very fresh and expressive. You can taste the blackcurrant. Creamy and fruity on the palate. An aftertaste with juicy tannins and the flavours of the red fruit such as blackberry persist. It makes you want to refill your glass.

