

Marqués de Vargas, Crianza Rioja 2015

Red ruby color, with a hint of a fresh and vibrant character and a touch of sweet spiciness.

The wine has a good structure. It is complex, silky and balsamic. Sweet and elegant tannins, that have been polished during the ageing in American, French and Russian oak.

The handpicked grapes used for our Marqués de Vargas Reserva come from our 50 ha vineyard “Hacienda Pradolagar”. Marqués de Vargas subscribes to the environmentally friendly concept and practice of sustainable winegrowing. Herbicides and pesticides are not used in our vineyards, occasionally only organic fertilizers are employed.

The wine is made traditionally according to the old-world methods side by side with the state-of-the-art technology. The wine is bottled without any fining or filtering resulting in an unprocessed and fully natural wine

Tasting notes:

Welcoming berry aromas are fresh and include notes of cinnamon and baking spices. On the palate, this is rubbing due to grating tannins.

Flavors of leathery plum, raspberry and oak finish with notable wood spice and friction.

