

MARQUÉS DE VARGAS RESERVA 2016

"Noble Wines of Rioja"

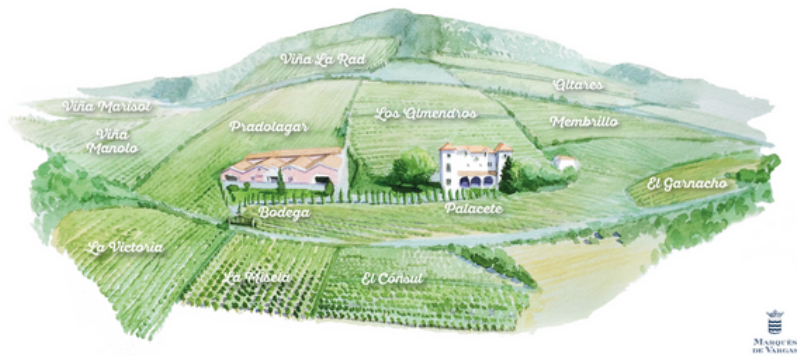
Grape Variety 90% Tempranillo, 5% Garnacha and 5% Mazuelo
Date of Harvest From 22nd September to 21st October 2016
Aging 22 months in French oak barrels (40% new)
Bottling date May 2019

Vineyard name "Pradologar" Estate
Area 50 hectares
Average vineyard age 40 years
Classification Reserva
Soils Gravel with limestone elements throughout. Stratified molasse soil. Colluvial molasse soil with few rounded edges, formed of fine material.

Production 200,665 bottles (750 ml) & 9,642 Magnums
Winemaker Ana Barrón
WIne Consultant Xavier Ausás

2016 RESERVA ANALYSIS

ABV 14,15 %
pH 3,63
Acidity 5,9 gr/l.



2016 HARVEST

The 2016 vintage at Marqués de Vargas began with a late budding; but excellent flowering and pollination conditions for all varieties led to a very abundant and productive harvest.

Over the course of the crop year, a lot of time and work was spent on both the soil and vegetation to find the right balance for the vines. The correct balance between vegetative growth and healthy vines throughout the vineyard should be highlighted.

After winter followed by a rather wet spring, the climatic conditions were dry, with very high temperatures and plenty of sun; by the end of July, the most productive and early plots began to see slower vegetative growth. Ripening took place as expected, influenced by a notable lack of rainfall. The weeks before the start of harvesting saw high summer temperatures with a wide thermal range throughout the various plots. The harvest took place between the 22nd September and the 21st October and was selectively phased to ensure all the grapes were cut at the optimum moment of ripeness.

WINEMAKING

Manual harvesting in 12 kg boxes, according to the maturity and variety of each plot. The grape bunches went into refrigeration chambers within minutes of being picked. They were kept overnight at a controlled temperature of between 6-8° C before being hand selected the following day on the harvest table.

Production in tanks was adapted according to each type of soil. Indigenous yeast was used from the various plots. For the ageing process, different types of oak were employed depending on the individual fruit and softness of the tannins in the final coupage or blend of grapes.

OUR FIRST IMPRESSIONS

Marqués de Vargas Reserva 2016, which has been produced with grapes from throughout the "Pradologar" group of vineyards, is a faithful reflection of the fine character of the entire Estate. It blends the elegance of our Tempranillo grape, the density and generosity of the Garnacha and the freshness of the less dominant Mazuelo. A pleasing, complex and elegant wine.