MARQUÉS DE VARGAS GRAN RESERVA 2015

"Noble Wines of Rioja"

Grape Variety 80% Tempranillo, 10% Garnacha and 10% Mazuelo

Date of Harvest From 13th until 30th of September 2015

Aging 24 months (16 months in French oak followed by

8 months in American oak)

Bottling date April 2018

Vineyard name "Pradologar" Estate

Area 50 hectares
Average vineyard age 40 years

Classification Gran Reserva

Soils Gravel with limestone elements throughout.

Stratified molasse soil. Colluvial molasse soil with few rounded edges, formed of fine

material.

Production .26,956 bottles
Winemaker Ana Barrón
WIne Consultant Xavier Ausás

2015 GRAN RESERVA ANALYSIS

ABV 14 % pH 3,65 Acidity 5.3 gr/l



2016 HARVEST

After a growing cycle with very favorable weather, the vineyard showed excellent canopy development and health condition.

The month of September, with optimal weather and temperatures, had a positive influence on the fruit maturation, showing intense fruit presence, balanced acidity and elegant tannins.

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

Concentrated aromas of black fruit are perfectly intertwined with varied spicy nuances, resulting from its long aging in Franch and American oak, and in the background, subtle balsamic notes add freshness and balance. Robust body, with highly polished tannins and a long finish. Elegant, powerful and with great aging capacity.