

# SELECCIÓN PRIVADA 2016

*"Noble Wines of Rioja"*

Grape Variety	77% Tempranillo, 18% Garnacha, 5% Mazuelo
Date of Harvest	From 27th to 29th September; 10th October for the Mazuelo. 2016
Aging	25 months in French oak barrels (100% new barrels)
Bottling date	17th May 2019
Vineyard name	"La Victoria", "Manolo", "La Garnacha"
Area	11 hectares
Average vineyard age	40 years
Classification	Generic
Soils	Gravel with limestone elements, fine earth with a chalky nature. Colluvial molasse soil with few rounded edges, formed of fine material. Soil heavily influenced by the limestone mother rock throughout its depth.
Production	13,381 bottles (750 ml) 15 Magnums and 5 Jeroboams
Winemaker	Ana Barrón
Wine consultant	Xavier Ausás

## SP 2016 ANALYSIS

ABV	14,55 %
pH	3,63
Acidity	6 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 a 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

*Immediately expressive with a long, ample finish, both elegant and gentle. The Tempranillo provides the backbone of the wine, with soft tannins and a silky feel, providing finesse and elegance. The Mazuelo and Garnacha combine harmoniously resulting in a highly enjoyable wine with density and depth.*