

MARQUÉS DE VALPARAÍSO CRIANZA

D.O. RIBERA DEL DUERO



GRAPE VARIETIES

100 % Tempranillo

VINEYARDS

Our own 72 Ha. of centenarian vineyards.
Average age: 60 years old.

WINEMAKING PROCESS

Fermentation is traditional “bordelais” style in controlled temperature stainless steel tanks with temperatures of 26°C for 18 days. Maceration the must in contact with the skins with constant pumping overs to preserve the colour intensity of the wines

AGEING

12 months in American & French oak barrels with six months rackings. It remains in the bottle for at least another year prior to release.

TASTING NOTES

Bright dark cherry red colour with ruby red hues.
Complex bouquet of red and black berry fruits.
On the tasting, the red cherry comes through in balance with fine oak character, spicy, with a good weight of fruit.
Elegant, with a good structure and well rounded tannins in balance with fine acidity, which give it a long, persistent and satisfying finish.

ALCOHOL CONTENT

14 – 14,5 % by Vol

SERVING TEMPERATURE

16° - 18° C

FOOD PAIRINGS

Red Meats, Poultry, Blue cheeses and Rice dishes



AWARDS :

VINTAGE 2017 :

- 93 Points *Andreas Larsson* - Best World's Sommelier 2007
- Gold Medal – *Concours Mondial de Bruxelles*
- Silver Medal – *Mundus Vini*

VINTAGE 2015 :

- Gold Medal – *Mundial de Tempranillos*
- Silver Medal – *Bacchus International Awards*

VINTAGE 2014 :

- 88 Points *Wine Enthusiast*

VINTAGE 2013 :

- 89 Points *Wine Enthusiast*

VINTAGE 2012 :

- 89 Points *Guía Peñin*

VINTAGE 2011

- Double Gold Medal – *Wine & Spirits Asia Wine Competition*
- Silver Medal – *World Wine Championships Award*
- Silver Medal – *International Wine Challenge*

OTHER VINTAGES :

- 92 Points *Wine & Spirits*
- 91 Points *Guía Repsol*