



BODEGAS DE
LA MARQUESA
VALSERRANO

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VALSERRANO RESERVA 2017

Comments:

The 2017 harvest was marked by a heavy frost in the month of April which considerably reduced the size of the harvest. However, the reduced yield and good weather conditions at the end of the growing cycle produced a short harvest of Great Quality and wines with good structure and colour.

Vinification and ageing:

Made with 90% Tempranillo and 10% Graciano grapes. Cold maceration and fermentation at a controlled temperature to preserve the fruit aromas as far as possible and to achieve the best colour extraction.

Around 30 months ageing in American and French-oak casks before being kept for a few months in the vat to ensure good harmonisation of the wine before bottling, which took place at the end of 2021.

Tasting:

- **COLOUR:** Cherry red with medium-high depth of colour, a bright colour and little sign of evolution.

- **AROMA:** With the glass held still, intense nuances of red-berry fruit such as redcurrants and blueberries, with balsamic, herbal notes coming through. Underlying aromas of dried fruit, nutmeg and liqueur-like notes. When swirled in the glass, hints of toasted aromas, tobacco cedar wood and red berries appear. Complex and intense.

- **PALATE:** A fresh, lively attack. As it passes through the mouth, lively tannins, smoothed but still young, which give it a tasty, harmonious structure, promising a long life ahead. Very well-balanced in the aftertaste with very fruity acidity and great potential to continue to improve in the bottle.

