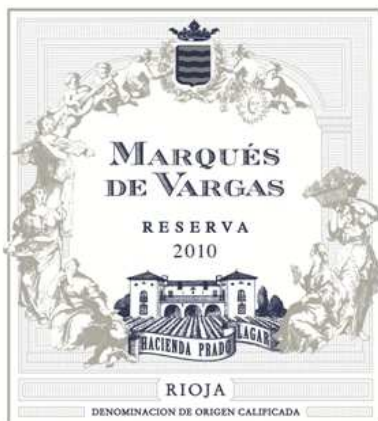


Marqués de Vargas Reserva 2010



Awards

Vinous-Josh Reynolds
Dec. 2015 - **91 points**

Tim Atkin MW, 2015 Rioja Report
Dec. 2015 - **93 points**

3rd ASIA WINE TROPHY 2015,
GOLD MEDAL.

WINE CHALLENGE CHINA 2015,
SILVER MEDAL

ABC Vino, Spanish Guide 2016,
92 points.

CINVE 2015 - **GOLD MEDAL**
International Wine & Spirits Contest

IWC 2015- **SILVER MEDAL**
International Wine Challenge

Premium Select Wine Challenge
Prowein 2015 - 3 STARS

The Drinks Business 2014
Rioja Masters - **BRONZE MEDAL**



Winemaker	Fco. Javier Pérez Ruiz de Vergara
Harvest date	From 22nd September to 11 th October 2010
Vineyard	"Pradolagar" (50 ha of bush vines) with the average age of vines of 33 years. Poor, shallow, infertile calcareous - clay soils and free drainage to promote moderate vegetative vigour
Varietals	75% Tempranillo, 10% Mazuelo, 5% Garnacha and 10% others
Winemaking	Classic with destemming, fermented in stainless steel tanks (22,500 Kg) for 11/13 days at controlled temperatures between 29-30°C. Daily remontage and pumping over and long maceration for a period of 12 days after fermentation to ensure a voluptuous texture
Ageing	20 months in American, French and Russian oak barrels , 30% new American oak barrels, 40% American, French & Russian 1 year oak barrels, 20% new French and 10% new Russian oak barrels. Regular racking every 5 months at the beginning, then every 6 months
Bottling	January 2013
Total Production	251,083 Botellas (750 ml)
Alcohol	14%
Total Acidity	5,40 gr/l tartárico
PH	3,46
Residual Sugar	1,80 gr/l
Closure	Natural top quality cork 49x24

The handpicked grapes used for the Marqués de Vargas Reserva come from our vineyard "Hacienda Pradolagar". Marqués de Vargas subscribes to the environmentally friendly concept and practice of sustainable winegrowing. Herbicides and pesticides are not used in our vineyards, occasionally only organic fertilizers are employed. The wine is made traditionally according to the old-world methods side by side with the state-of-the-art technology. The wine is bottled without any fining or filtering resulting in an unprocessed and fully natural wine.

Vintage report

Flowering and fruit set developed with some delay during the month of June, resulting in a good setting, dominated by medium size clusters. 2010 vintage showed excellent health conditions and an outstanding sanitary state.

Tasting notes

Red ruby color. Silky, fresh wine with fine notes of Macedonia with a smooth and spicy touch of truffle, that mingle together with coffee and chocolate nuances.

Our Reserva 2010 has a good structure. It is round on the palate with sweet and elegant tannins that have been polished during the aging in oak: American, French and Russian oak barrels. Good balance between alcohol content and acidity, which together with its soft tannins makes it a silky and very nice wine.

Serving suggestions

Temperature 17-18°C and decanting before serving is highly recommended

Food matching

Beef Sirloin Steak with Baby Spinach, Beef Capaccio with Parmesan cheese.

BODEGAS Y VIÑEDOS DEL MARQUÉS DE VARGAS

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"El Vino solo se DISFRUTA con MODERACIÓN"

