



# MARQUÉS DE RAMOS

## CRIANZA

### *Viñedos Familiares*

**Region:** *Denominación de Origen Valencia*

**Variety:** 75% Tempranillo, 25% Merlot

**Alcohol:** 13,5%

**Terroir.** *Selection of our best Tempranillo and Merlot plots, located in the central and northern area of the appellation, with an average age of 40 years.*

*Clay-calcareous soils, with a large amount of stone and very poor, with maximum yields of less than 7.000 kg per hectare which increases competition between strains.*

*Manual harvest in 20 kg cases during the second half of September.*

**Winemaking.** *Separate vinification of each variety.*

*First selection in the vineyard, respecting maximum yields allowed, followed by a second selection on the table before processing.*

*After a gentle crushing, the grape juice is vatted in 20.000 kg wooden tanks where it ferments and macerates in contact with its skins for 22 days, with constant pumping over.*

**Ageing.** *Aged for 12 months in 225 liters-capacity American and French oak barrels of second and third use. Refinement in bottle for at least 6 more months.*

**Colour.** *Deep garnet red colour of medium intensity.*

**Aroma.** *Intense aromas of red fruit, pepper and liquorice, with light hint of spicy notes.*

**Taste.** *It stands out for its medium intensity and elegance balance between fruit and wooden touches. Round and structured.*

**Pairing.** *Great versatility to pair it with many dishes, especially roasts, semi-cured cheeses, cooked and any type of meat in general.*

