



MARQUÉS DE RAMOS

RESERVA

Vinedos Familiares

Region: Denominación de Origen Valencia

Variety: 80% Tempranillo, 20% Garnacha

Alcohol: 13,5%

Terroir. Selection of our best Tempranillo and Garnacha 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 last week 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 production.

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 19 months in 225 liters-capacity French and American oak barrels of second and third use.

Colour. Intense red colour, with brick nuances.

Aroma. Intense aromas of slightly ripe black fruit, with elegant hints of liquorice. Aromas of vanilla and coconut, typical from its long ageing in barrel.

Taste. Elegant wooden flavours, very well integrated with the fruity notes.

Medium body and elegant and persistent tannins. It stands out for its warmth and gentleness in the mouth.

Pairing. Its wooden touches and aromas of ripe fruit make it ideal to pair with all types of meats, roasts, cured cheeses and intensely flavoured dishes.

