



# MARQUÉS DE RAMOS

## TEMPRANILLO

### *Viñedos Familiares*

**Region:** Denominación de Origen Valencia

**Variety:** 100% Tempranillo

**Alcohol:** 13%

**Terroir.** Selection of our best Tempranillo plots, located in the central and northern area of the appellation, with an average age of 30 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.** 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 21 days, with constant pumping over.

**Ageing.** Aged for 6 months in 225 liters-capacity American and French oak barrels of second and third use which provides structure without conditioning the varietal typicality of Tempranillo and Merlot.

**Colour.** Cherry red colour with violet reflections.

**Aroma.** Intense floral aromas and red fruit. Hints of liquorice.

**Taste.** Intense red fruits, which provide an elegant and structured body. Medium acidity and pleasant retronasal, it stands out for its structure and unctuousness.

**Pairing.** Very versatile to pair with many dishes, especially with roast meats, semi-cured and cured cheeses, pastas, rice and any Mediterranean dish, even slightly fatty fish.

