

Marqués de Velilla.

Marqués de Velilla Crianza is an intense, elegant wine that leaves its mark. Very aromatic and expressive with a perfect integration of fruit and wood. It has the complexity and seriousness of the classic wines of Ribera del Duero. It is the result of painstaking work at the vineyard and in the winery based on a respect for the personality of the terroir; our prime goal.

APPELLATION

Ribera del Duero.

GRAPE VARIETIES

100% Tempranillo from our “La Piconá”, “El Frescal” and “El Charcón de las Palomas” estates.

HARVEST

Beginning of October.

AGEING

The wine was aged in French oak barrels for 12 months followed for further 12 months in the bottle allowing it to reach its optimal evolution.

TASTING NOTES

Colour: Very deep, dark garnet red

Aromas: Intense aromas of ripe dark fruit. Accompanied by spices and oak. Subtle mineral and balsamic notes.

On palate: Elegant, very tasty and fresh. This wine fills the mouth with ripe fruit and nice wood. Tasty tannins and good acidity.

SERVING TEMPERATURE

Between 18 and 19° C

TEST RESULT

Alcohol content: 14% vol.

CRianza



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RESPECT FOR OUR SOILS

An in-depth survey of our 150 hectares of vineyards and exhaustive testing of soils have led us to identify 18 different types of terroir which we tend dynamically.

Our soils consist mainly of clay, gravel, sand and lime stone. This type of soil produces wines with potency conferred by the clay, while the gravel and sand provide a delicate finesse and the lime stone gives them depth and a rich gamut of nuances.

THE PERSONALITY OF THE TERROIR

A respect for the identity of the terroir and being able to transmit its personality through our wines is the maxim that leads our grape growing and winemaking tasks.

Our philosophy is based on the use of approved environmentally-friendly products that meet biological agriculture requirements.

HARVEST

The grapes used to make our Marqués de Velilla crianza were picked in early October.

The proximity of the vineyards to the bodega and a transport method based on small quantities at a time ensure that they will arrive in optimum condition at the cellar.



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