

# Marqués de Velilla.

Marqués de Velilla Reserva is an intense and elegant wine. A selection of the best wines produced each year; it undergoes a long maturing process, being aged in the bottle for years. It is the fruit of painstaking work based on a respect for the personality of the terroir; our primary objective.

## APPELLATION

Ribera del Duero.

## GRAPE VARIETIES

100% Tinta del País.

## HARVEST

Manual, between 26th September and 12th October.

## AGEING

Matured for one year in new French oak Bordolese barrels. Its aging is completed with two years of refinement in the bottle.

## TASTING NOTES:

Colour: Very intense cherry red, high robe and thin tears.  
Aromas: Intense aroma dominated by mature red fruit; accompanied by hints of spice and highly expressive ageing which do not cover but compliment the fruit. Subtle touches of minerals and cocoa.

On palate: This flavoursome wine fills the mouth with ripe fruit and fine woods. Silky, elegant, round with well-balanced acidity.

## SERVING TEMPERATURE

Between 16 and 18°C

## TEST RESULT

Alcohol 14% vol.

This wine has not undergone any stabilising processes so there may be a small amount of sediment present. Decanting is recommended.

RESERVA



Winery Marqués de Velilla  
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### RESPECT FOR OUR SOILS

An in-depth study of our 150 hectares of vineyards together with exhaustive testing of the soils has given rise to the identification of 18 different types of terroir which we tend dynamically.

Our soils consist mainly of clay, gravel, sand and limestone. This type of soil produces wines with potency conferred by the clay, while the gravel and sand provide a delicate finesse and the limestone 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 guides 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 Reserva were picked selectively by hand 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 arrive in perfect condition.

