

Marqués de Velilla.

Marqués de Velilla is a wine that, while maintaining the freshness and expression of youth, offers subtle notes of wood. It also has a long, very interesting structure. It is the fruit of painstaking work at the vineyard and in the winery based on the respect for the personality of the terroir: our prime goal.

APPELLATION

Ribera del Duero.

GRAPE VARIETIES

100% Tempranillo.

HARVEST

Beginning of October.

AGEING

The wine was aged in French and American oak barrels for 6 months followed by further 6 months in the bottle allowing it to reach its optimal evolution.

TASTING NOTES

Colour: Cherry red with violet rims. Clean and bright.

Aromas: Great aromatic intensity, red fruit (strawberries) well integrated with the spicy and mineral notes from the barrels.

On palate: Round and fine tannins. A fresh wine with a correct acidity.

SERVING TEMPERATURE

Between 16 and 18° C

TEST RESULT

Alcohol content: 14,5% vol.

ROBLE



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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 robe 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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