

Finca La María

Finca La Maria is a very interesting wine with surprising aromatic sensations on the palate. It conserves the freshness and expression of its youth. Without a doubt, it is a classic wine from an excellent vintage, fruit of painstaking work at the vineyard and in the winery based on a respect for the personality of the terroir; our primary objective.

APPELLATION

La Horra, D.O. Ribera del Duero.

GRAPE VARIETIES

100% Tempranillo from our “La María” estate.

HARVEST

Early October

AGEING

The wine was aged in French oak barrels for 12 months, followed by a further 6 months in the bottle, allowing it to reach its optimal maturity.

TASTING NOTES

Colour: Cherry-red. Clean and bright.

Aromas: Floral aromas complemented with spicy and balsamic notes. A well balanced and elegant wine.

On palate: Round on the attack but with personality, on palate ripe fruit and spices are well integrated with pleasant tannins.

SERVING TEMPERATURE:

Between 16 and 17 °C.

TEST RESULT

Alcohol content: 14,5% vol.



Scan
for more
information



Bodega Marqués de Velilla
Carretera de Sotillo, s/n
09311 La Horra (Burgos)
España



Tel. +34 947 542 166
bodega@marquesdevelilla.com
www.marquesdevelilla.com

RESPECT FOR OUR SOILS

An in-depth survey 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 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 Finca La María 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 arrive in perfect condition.

