

# Marqués de Velilla.

JOVEN

Marqués de Velilla Tinto Joven is a lovely wine with an outstanding freshness and a remarkable varietal expression. It is the fruit of painstaking work at the vineyard and in the winery based on respect for the personality of the terroir; our prime goal.

## APPELLATION

Ribera del Duero.

## GRAPE VARIETIES

100% Tempranillo from our “Carraroa” and “La Bodega” estates.

## HARVEST

End of September/beginning of October.

## VINIFICATION

Grapes were crushed, destemmed and fermented at controlled temperatures with natural stabilisation before bottling.

## TASTING NOTES

**Colour:** Intense, dark cherry-red with a blue rim. Deep, clean and bright.

**Aromas:** Clean to the nose with intense aromas of blackberries, raspberries and ripe fruit underscored by a floral touch of violets. Some hints of liquorice.

**On palate:** Fresh on the attack, with youthful tanginess. Smooth, round, ample and tasty. With fruity and floral aftertaste.

## SERVING TEMPERATURE

Between 16 and 18° C

## TEST RESULT

Alcohol content: 14,5% vol.



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# Marqués de Velilla

BODEGA

## 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

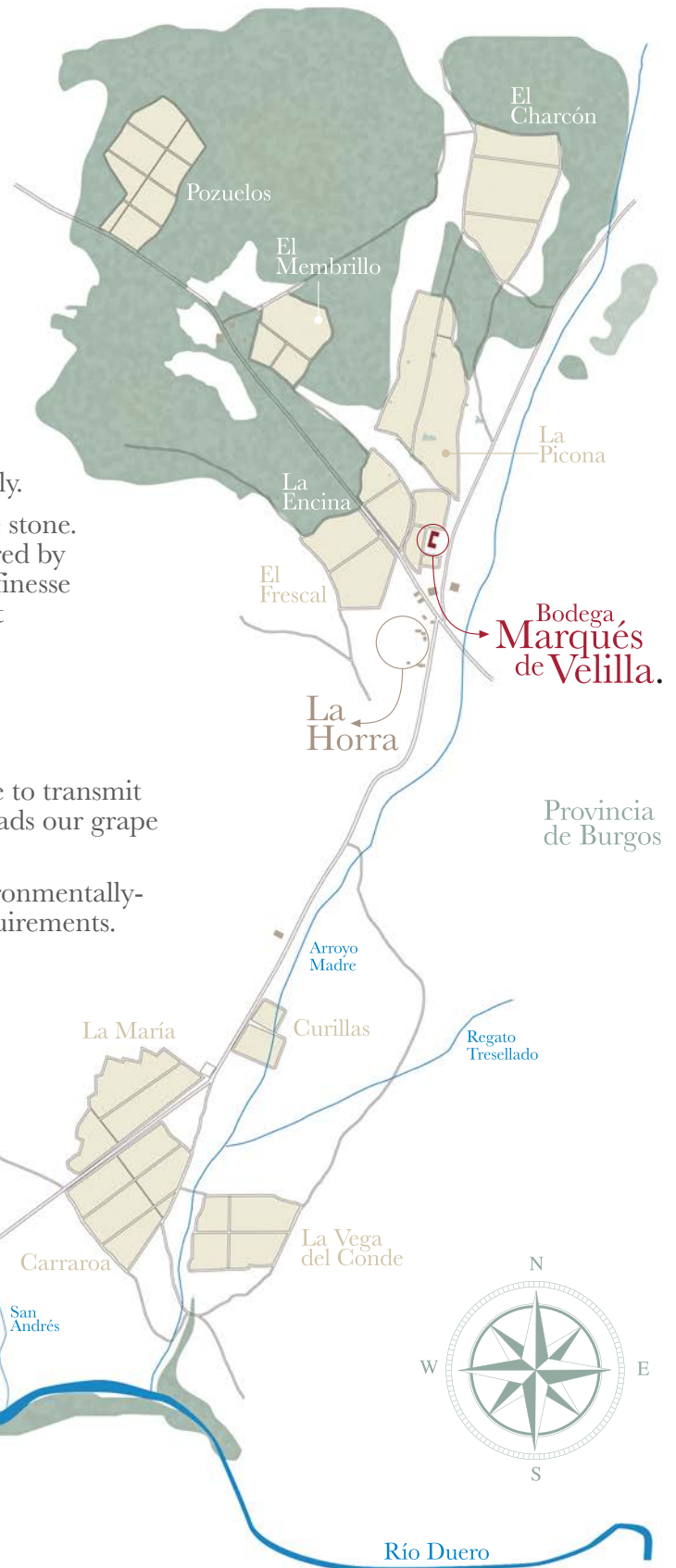
A respect for the identity of the terroir and being able to transmit its personality through our wines is the maxim that leads our grape growing and winemaking tasks.

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 joven were picked in late September /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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