



Marqués de Tomares

<u>Country</u>	Spain
<u>Region</u>	Fuenmayor
<u>Appellation</u>	Rioja
<u>Producer</u>	Isaac Fernandez
<u>Year Founded</u>	1910
<u>Farming</u>	Organic
<u>Harvest Method</u>	Manual
<u>Total Estate Size</u>	106 ha
<u>Website</u>	marquesdetomares.com
<u>Social Media</u>	Instagram: @marquesdetomares



The insanely valued, storied Riojas from Marqués de Tomares are the perfect expression of a classic Tempranillo that is still fresh, fruit forward and balanced into a seamless blend not often found in Rioja at this price range. With a familiar grape growing history since 1886, and later a winery founded in 1910 by Don Román Montaña, Marqués de Tomares is still operated by his grandchildren who continue to maintain the wineries tradition both in the winery and in the vineyards. With nearly 106 hectares of family owned vineyards, many of which more than 100 years old, spotted throughout Rioja Alta in Haro, Fuenmayor and the surrounding areas, careful viticulture and longtime partnerships with local farmers lend to the identity of Marqués de Tomares.

<u>Wine</u>	<u>Blend</u>	<u>Vine Age</u>	<u>Soil</u>	<u>Elevage</u>
Rioja 'Excellence'	90% tempranillo 10% graciano	15 years	clay, sand, and gravel	3 months American oak
Rioja Crianza	90% tempranillo 10% graciano	40 years	clay, sand, and gravel	12 months American and French oak
Rioja Reserva	90% tempranillo 7% mazuelo 3% viura	60 years	clay, sand, and gravel	14 months French oak
Rioja Gran Reserva	90% tempranillo 10% graciano	60-100 years	clay, and sand	30 months American oak

Rioja 'Excellence' - 90% tempranillo 10% graciano from 15 year old vines. Manual harvest into small baskets. 45% of the fruit is destemmed. 19 day maceration 55% of which is carbonic, with pumping over three times daily. Aged three months in American oak and nine months in bottle.

Rioja Crianza - 90% tempranillo 10% graciano from 40 year old vines. Manual harvest into small baskets. 100% destemmed. 25 day maceration with pumping over twice daily. Aged one year in both American and French oak, then 14 months in bottle.

Rioja Reserva - 90% tempranillo 7% mazuelo 3% viura from 60 year old vines. Manual harvest into small baskets. 100% destemmed. 30 day maceration with two, hour long pump overs daily. 24 months in American and French oak with racking every six months. A minimum of 30 months aging in bottle.

Rioja Gran Reserva - 90% tempranillo 10% mazuelo from vines up to 100 years old. Manual harvest into small baskets. 30 day maceration with daily pump over. 24-30 months in American and French oak. A minimum of 40 months aging in bottle.