

Marqués de Tomares

With a family grape growing history since 1886, Don Román Montaña founded the winery Marqués de Tomares in 1910, and it is still operated by his grandchildren who continue to maintain the wineries tradition both in the winery and in the estate's 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 precise identity of Marqués de Tomares. The winery is still releasing small amounts of Reserva and Gran Reserva wines in various formats from time to time.



The insanely valued, storied wines from Marqués de Tomares are the perfect expressions of traditional Rioja that is still fresh, fruit forward and beautifully balanced. There is an elegance, a seamless stitch that runs through these vintage classics. Some of the wines have a density and a dark, floral brood; others the leather and spicy wool speak of the blend not often found in Rioja at this price range.



Excellence



Varietal/Blend: 90% Tempranillo / 10% Graciano
Farming Practices: practicing organic / sustainable / dry farmed
Elevation / Exposure: 300–600m
Soil: calcareous clay
Vine Training: goblet
Average Vine Age: 50–60 years
Harvest Technique: small lots harvested by hand / Graciano selected for tannic structure, color and acidity
Yeast: ambient
Fermentation: 55% carbonic fermentation / remaining 45% of fruit is destemmed with 3 daily pump-overs / 10% of Graciano is co-fermented with Tempranillo to enhance tannin and color
Maturation: 3–5 months in new French oak / minimum 9 months in bottle
Alcohol: 14%
Fined: no
Filtered: no
Country: Spain
Region: Rioja Alta and Alavesa

“All the Tempranillo terroir, the mineral tannins and a cherry bomb blast of Graciano is balanced by the easy to drink structure and soft tannins on the finish. A baby Rioja at a pleasurable price.”

– From La Luz Selections