

Marqués de Tomares

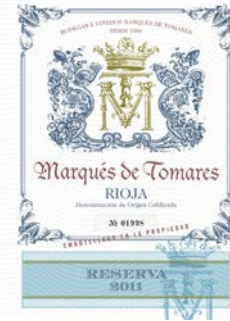
With a family grape growing history since 1886, Don Román Montaña founded the winery Marqués de Tomares in 1910, and it is still operated by his grandchildren who continue to maintain the wineries tradition both in the winery and in the estate's vineyards. With nearly 106 hectares of family owned vineyards, 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.



Riserva



Varietal/Blend: 80% Tempranillo / 10% Graciano / 7% Mazuelo co-planted with 3% Viura

Farming Practices: practicing organic, sustainable, dry farmed

Elevation / Exposure: 300–600m

Soil: calcareous clay

Vine Training: goblet

Average Vine Age: 60–100+ years

Harvest Technique: small lots harvested by hand

Yeast: ambient

Fermentation: destemmed / spontaneous fermentation with twice-daily pump-overs favored over punch-downs to retain freshness / Viura is co-fermented with Mazuelo and Graciano

Maturation: 18 months in 90% French and 10% American oak / 30 months minimum in bottle

Alcohol: 14%

Fined: no

Filtered: no

Country: Spain

Region: Rioja Alavesa

“Nose of barrel influenced leather, spice, rustic char/graphite, crusty bread. There’s a garrigue-y thing going on, even wild thyme. Creamy red fruit on palate, moderate acid, good grip, tannins are rustic but clearly polished by time in bottle. This is a really good, complex bottle of Reserva Rioja, void of coconut and anything apparent or expected. I imagine this is what old-fashion Rioja was like in the 1950–60’s, and this bottle should age for a long time.”

– From La Luz Selections