



Grape Varieties	<b>100% Tempranillo</b>
Winemaker	<b>María Barúa</b>
Closure	<b>Diam</b>
ABV	<b>14.5%</b>
Residual Sugar	<b>1.6g/L</b>
Acidity	<b>5.3g/L</b>
Wine pH	<b>3.7</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Vegetarian, Vegan</b>

## PRODUCER

Marqués de Burgos is the Ribera del Duero operation of Bodegas LAN. Established experts in Tempranillo in Rioja, they embarked on a search for prime vineyard sites within the Ribera del Duero region, where this famed grape also thrives. Their thorough search led them to the village of Quintana del Pidio and old bush vine vineyards producing low yields of very intensely flavoured grapes. María Barúa is at the winemaking helm and perfectly marries the exuberant berry fruit aromas of Tempranillo with subtle spiciness from measured use of oak.

## VINEYARDS

The vineyards are located in the Quintana del Pidio municipality within the province of Burgos. Situated at an altitude of 700 metres above sea level, the vines benefit from warm days followed by cool nights and undergo a perfectly paced slow ripening, accumulating great intensity of flavour while retaining a crisp natural acidity. The gobelet-trained vines are over 30 years old and produce low yields of very concentrated fruit. Harvesting and other vineyard operations are carried out by hand.

## VINTAGE

The 2023 vintage proved to be very warm and dry throughout. There was some rainfall in the spring, yet the summer was very dry and there was a heatwave toward the end of August and the harvest started two weeks earlier than usual. Despite some climatic challenges, the vines produced very high quality grapes with excellent concentration and a good acidity.

## VINIFICATION

Upon arrival at the winery the bunches of Tempranillo were destemmed and the grapes were crushed. Fermentation took place in concrete tanks at controlled temperatures not exceeding 26°C, comparatively low for a red wine in order to retain the bright berry fruit aromatics of the grapes. After fermentation, the wine underwent six months ageing in American oak barrels. This was followed by 10 months bottle ageing prior to release.

## TASTING NOTES

Intense cherry red with purple hues. On the nose, pronounced aromas of wild red berries are married with floral notes and hints of vanilla, smoke and liquorice. Full bodied on the palate, with firm but ripe tannins and a refreshing acidity, which carries the concentrated flavours onto the lingering finish.