

Comments of a Bon Vivant:

*Raspberry, black plum and a little vanilla spice. A friendly weeknight
Rioja: pour it with burgers, tapas or roast chicken.*

Marqués del Hueco Crianza



The Heras Cordon family has made Rioja since the 19th century, when they dug their first cellars into the earth and rock of Lapuebla de Labarca, in Rioja Alavesa. In the 1970s the family began selling its crianza and reserva wines across Spain, and in the 1990s bought a vineyard in Fuenmayor, Rioja Alta, the site of today's winery.

The cellar was dug ten metres underground and built from the stone of abandoned 19th-century railway stations, behind a door rescued from a ruined Segovia convent. The family owns 50 hectares and advises the growers of another 60, all in Rioja Alta (Fuenmayor, Cenicero, Navarrete) and Rioja Alavesa (Laguardia, Elciego, Lapuebla de Labarca).



Vibe: *Weeknight*
Emotions/Occasions:
Casual
Sharing

Marqués del Hueco Crianza



SKU: 141056

Region	Rioja Alavesa (Laguardia, Elciego, Lapuebla)
Classification	Rioja DOCa Crianza
Vintage	2020
Grapes	80% Tempranillo, 10% Mazuelo, 10% Graciano
Vine Age	24–37 years
Soil Composition	Clay-limestone and alluvial; south-facing
Elevation	550 m
Harvest	End of October
Fermentation	2–3 days' cold soak at 12 °C, then native yeasts at 25 °C in stainless steel with daily pump-overs
Ageing	13 months in American oak Bordeaux barrels
Alcohol	14%
Style	Dry red

VITICULTURE

Marqués del Hueco is bottled for Bodegas Heras Cordón from south-facing vineyards at 550 metres in Laguardia, Elciego and Lapuebla, on clay-limestone and alluvial soils. It is a classic Rioja coupage: Tempranillo for aroma and colour, Mazuelo for colour, acidity and structure, and Graciano for freshness.

Cherry red with brick rims. Raspberry, black plum and caramel, with pepper, clove and vanilla. Silky, with pleasant tannins and marked acidity, and a long finish.

SALES FACTS:

- *Classic Rioja Alavesa blend of three native grapes*
- *Native-yeast fermentation*
- *13 months in American oak*