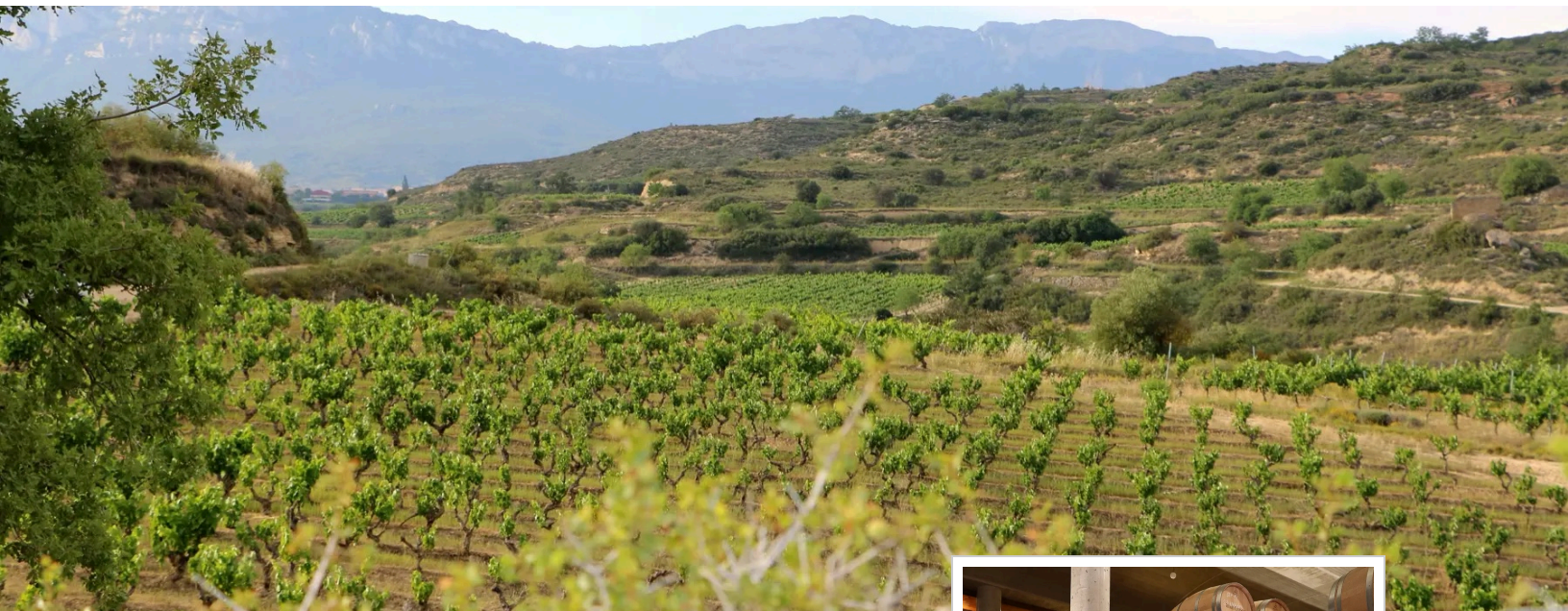


Comments of a Bon Vivant:

Red cherry, cassis, liquorice and a finish of toffee and coffee. Made for lamb chops, roast meats and a slow dinner.

Marqués del Hueco Reserva



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: *Dinner party*
Emotions/Occasions:
Celebration
Conversation

Marqués del Hueco Reserva



SKU: 141057

Region	Rioja Alavesa (Laguardia, Elciego, Lapuebla)
Classification	Rioja DOCa Reserva
Vintage	2016
Grapes	90% Tempranillo, 5% Mazuelo, 5% Graciano
Vine Age	35–40 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	18 months in French and 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. The Reserva comes from older vines, 35 to 40 years, and the classic coupage of Tempranillo, Mazuelo and Graciano gives it the structure to age.

Ruby red with brick rims. Red cherry, redcurrant and cassis over a fresh background, with menthol, white pepper and liquorice. Intense and fruity, with silky, well-knit tannins, good freshness and a long finish of toffee and coffee.

SALES FACTS:

- *Old vines, 35–40 years, in Rioja Alavesa*
- *Native-yeast fermentation*
- *18 months in French and American oak*