

## Marqués de Arviza Reserva DOCa Rioja, Spain



Following family tradition since 1874, Bodegas Marqués de Arviza is the third oldest winery in the Denomination of Origin Rioja. They own 45 hectares of vines in Rioja Alta (near the town of La Union) at an average of 615-515 meters above sea level. Vineyard practices promote preventive farming, in order to intervene as little as possible in the vineyards.

Today the estate is the property of Antonio Ruiz Clavijo and his son Mario Ruiz Clavijo (5th generation). Antonio and Mario's ambition was to re-launch the brand by making wines expressing the most of their terroir. While relying on traditional value to make the wines they are also not afraid of breaking the DO rules by introducing cement fermentation/ageing and decreasing the oak influence that defined traditional Rioja wines for so long.

Their ultimate goal being to elaborate wines that reflect the essence of their land.

Marques De Arviza Reserva is a powerful yet delicate Tempranillo based wine. It shows dried red fruits, spice, vanilla and leather aromas balanced by a bright acidity and delicate tannins.



Traditional viticulture  
Ecological preventive



Hand harvest and  
sorting table at the  
reception in the winery



90% Tempranillo  
10% Garnacha



45 – 50 -year-old vines



Oak barrel aging for  
24 months 12 months  
in concrete tanks and  
minimum 12 months in  
bottle before release



Yield 39hL / hectare



Clay calcareous soil  
with sandy areas  
and a lot of pebble.  
Well drained soils.



20 000 bottles  
produced per vintage



Pre-fermentation cold maceration for 48-72 hours followed by a control fermentation between 28° and 30° C (82,4° – 86° F) in concrete tanks. Soft pumping over twice a day until alcoholic fermentation ends. Post-fermentation maceration with skins during 14 days. Malolactic fermentation in concrete vat and french barrells.