

Marqués de Arviza Selección Especial 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 Seleccion Especial displays delicate aromas of black fruits like blackberry and plum, with a spicy finish.

It is a structured wine, full bodied, with round velvety tannins.



Traditional viticulture
Ecological preventive



Hand harvest



100% Tempranillo



25-year-old vines



Oak barrel aging for
14 months and
6 months in concrete



Yield 45hL / hectare



Red clay soil
well drained with
calcareous areas.



30.000 bottles
produced



Pre-fermentation cold maceration to enhance aromatic and color extraction. Then the alcoholic fermentation takes place, a very slowly process, in concrete tanks at low temperatures (about 26 ° C).

The malolactic fermentation takes place in barrels of French and American oak.