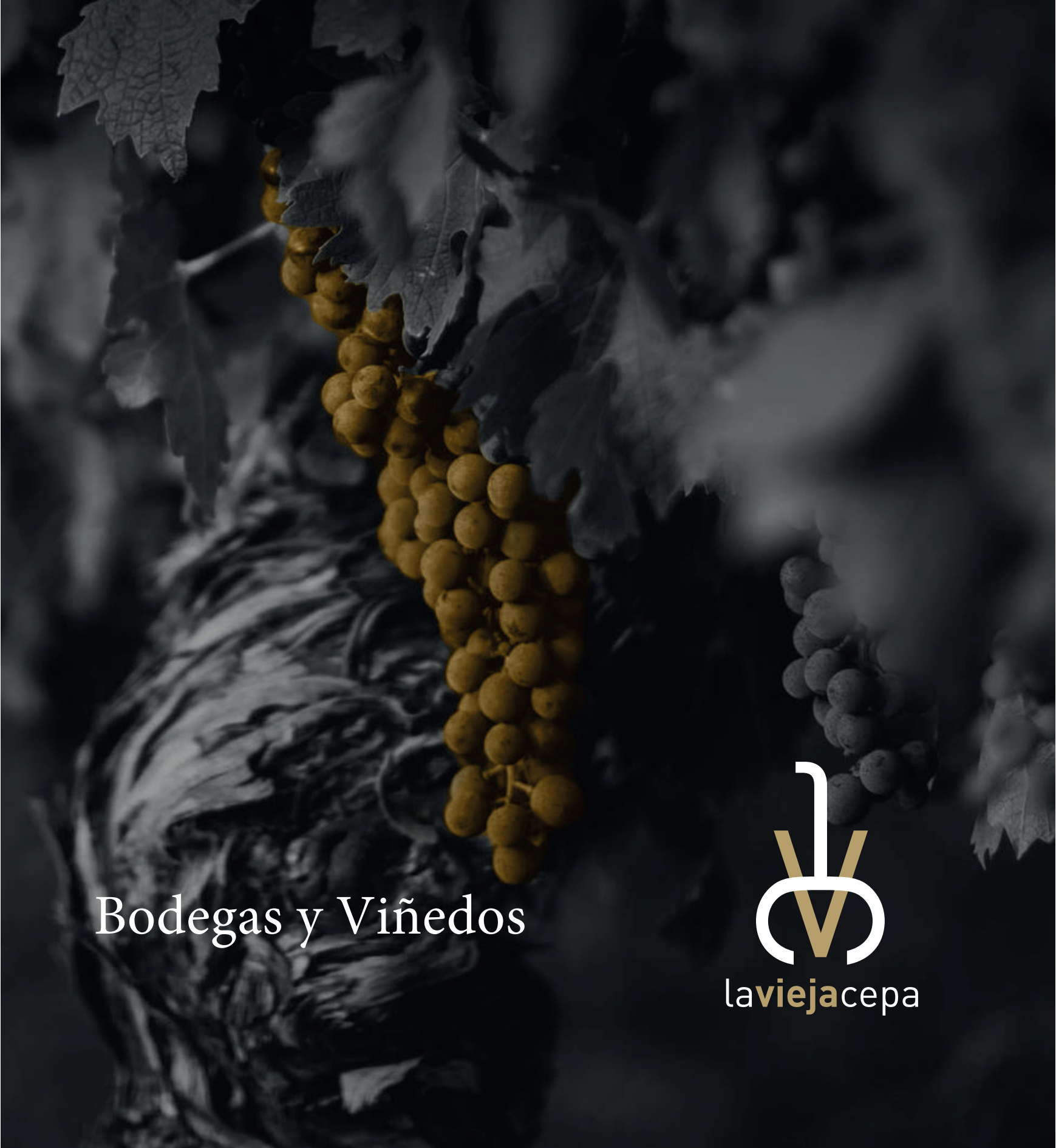

Bodegas y Viñedos

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Back
to the origins

We continue doing our work as our ancestors taught us. Only in this way can we preserve the essence of who we are. Now is the time to show to the world what is the result of all our effort and the international recognition can´t be better. Our first wine is considered in the top 2 of the wines from Ribera del Duero.

Wine&Spirits MAGAZINE

96 POINTS

WINE&SPIRITS MAGAZINE (June 2021)

96 | La Vieja Cepa
2014 Ribera del Duero Marqués de Uros Selección Especial
"Arnaldo Alejandro Rodriguez Coca and his family farm 37 acres in Burgos, including the 60-to-70-year-old parcels in La Horra that provide fruit for this wine. His 2014 tastes like Spanish food, the flavors giving joyful pleasure and flavor detail that lives on with stubborn Spanish perseverance. It's the kind of unfettered length of flavor you might find in a great grand cru Burgundy, lasting here with a completely Iberian turn. Part of that is the sunny ripeness of hedonistically sweet fruit, floral, juicy and completely fresh. Part of it is the dark tones of spice, of anise and musk that brings up an appetite for game, perhaps wild duck braised with wild mushrooms. At once luscious and restrained, this is seductively delicious."

Joshua Greene
Editor & Publisher
www.wineandspiritsmagazine.com

MARQUÉS DE UROS

SELECCIÓN ESPECIAL 2014

VINEYARD AND TERROIR

Our grapes are 100% Tinto Fino (Tempranillo) from a careful selection of old vines -between 30 and 70 years old- coming from our vine growers in the upper area of the Ribera del Duero in Burgos.

Sandy loam soil, which keeps the freshness in the lower layers of the subsoil where the roots find the water necessary for the grapes to ripen slowly and progressively. It is possible to lengthen the harvest date to achieve optimum grape ripening.

The vineyards follow the pattern of organic agriculture, without having the certificate at this time, doing all the work by hand.

HARVESTING AND WINEMAKING

Manual harvest in boxes of up to 13 kg of grapes. The grapes are cooled to 4ºC in the winery's cold room. Second selection on the table cluster by cluster and subsequent selection of berry by berry after destemming.
Pre-fermentative cold maceration at 10ºC for 7 days.

Alcoholic fermentation and maceration:
Vinification of each of the vineyard plots separately in small stainless steel tanks of 5,000 liters at controlled temperature for three weeks. Maceration is carried out by means of very gentle pumping over by gravity.

The grapes entered the winery with optimum ripeness and health and the fermentations confirmed that this was one of the best vintages in recent years.

AGING
Average aging of 14+ months in 100% French oak barrels with medium toast and fine grain.

TASTING
Appearance: Bigarreau cherry red color with violet hints. Wine of great depth and intense brightness.

Nose: Great fruity intensity of red fruits with all the varietal expression of the grape, along with aromas of licorice and spices providing complexity without detracting from its freshness.

Palate: It is ample, silky, sweet and elegant, the result of an optimal maturation, with sweet and soft tannins in perfect harmony with its balanced acidity, making our wine have a high aging potential and will gain complexity over the years.
Alcoholic:15% by vol.

VINTAGE DATA:

Cold winter with heavy rains during January and February that resulted in a calm, mild and frost-free spring that caused an early bud break during the month of April.

The months of May and June were mild, with temperatures below 30 degrees Celsius, which allowed a perfect development of the ripening process, indicating that this would be a great vintage. The summer was mild, with light rains in September rounding off a wonderful vintage.

Who is

Victoria Novak?

She is the artist behind the design of our younger line. The wines that will be find soon in some of the best supermarket chains and wine stores of the world.

She began her artistic career as an interior designer in her native Russia, where she graduated from the Academy of Arts. After a few years as a successful designer, she moved to Europe where she earned a Master Degree in Interior and Living Design from Domus Academy in Milan. After that, she started working in the studio Fuksas in Rome.

Working with incredible attention to detail, colour and form, Victoria paints portraits and still lifes that deliver drama and beauty in organic, natural ways.

She currently lives in Italy, where she continues to develop as an artist and illustrator. In 2018 she became an Adobe Partner joining the "Start with Stock" program for Adobe Stock.

Victoria's work has been featured in "International Artist Magazine", "American Art Collector" and included in numerous juried exhibitions.

Her paintings can also be found in private collections in Russia, Malta, Italy, Switzerland and the U.S.

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Victoria Novak

And now, her beautiful illustrations of cat, dog and uro (bull) are on our labels.

MARQUÉS DE UROS

White Wine / V.T. Castilla y León

Grape variety: 100% Verdejo

Winemaking: Night harvest of vineyards between 20-30 years. Selection of the best grapes in the vineyard and at the sorting table. Maceration between 6 and 8 hours. Slow fermentation at low temperature to preserve all the aromas and freshness.

Alcohol: 13% by Vol.

Tasting notes: Lemon yellow **colour** with green-tinged hues, bright.

On the **nose**, it is very fresh and floral, with tropical and green apple aromas.

An explosion of fruit in the nose and **mouth** that will transmit the intensity and great potential shown by the Verdejo variety and shows the primary aromas of the vineyard, powerful and elegant.

Pairing: Asian cuisine, sushi, ceviche, sashimi, pasta, rice, sea-food and mild cheese. Perfect for any occasion.

Serving temperature: Served chilled at 7ºC / 44ºF

Vino de la Tierra
de Castilla y León

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Designed by the top fine artist/illustrator Victoria Novak.
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MARQUÉS DE UROS

Red Blend / V.T. Castilla y León

Grape variety: 95% Tempranillo 5% Garnacha

Winemaking: Manual harvest of vineyards between 30-35 years. Selection of the best grapes in the vineyard and at the sorting table. Alcoholic fermentation in stainless steel tanks at controlled temperatura and malolactic fermentation in underground concrete tanks.

Alcohol: 14% by Vol.

Tasting notes: Cherry red **colour**, with violet edges in thin layer.

On the **nose** it stands out for its intense and fruity aroma, with notes of wild black berries and a background of strawberry compote.

In the **mouth** it is very expressive, full-bodied, pleasant on the palate, tasty and fleshy.Medium bodied with soft, round tannins, cherry and strawberry fruit sweetness.

Pairing: All kind of appetizers, BBQ meat and vegetables, burger, pizza, roasted red meats, smoked meat, roast chicken, roast turkey, foie, italian and asian cuisine and semi-cured cheese.
A versatile wine, perfect for by the glass and for light meals.

Serving temperature: 15ºC / 58ºF

Vino de la Tierra
de Castilla y León

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MARQUÉS DE UROS

Aged Red Wine / D.O. Toro

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Grape variety: 100% Tinta de Toro

Winemaking: Manual harvest of vineyards between 15-20 years. Selection of the best grapes in the vineyard and at the sorting table. Alcoholic fermentation in stainless steel tanks at controlled temperature. After that malolactic fermentation is made. Aged 4-6 months in French oak barrels.

Alcohol: 14% by Vol.

Tasting notes: Deep cherry **colour** and important purple hints. Bright and clean.

On the **nose**, the aroma is clearly marked by red fruit (mulberry and blackberry), typical from the variety.

In the **mouth** it feels balanced, with a good tannin structure and powerful. The aftertaste is remarkably persistent and significantly soft. Oak and wine are perfectly integrated.

Pairing: All kind of appetizers, BBQ meat and vegetables, roasted red meats, smoked meat, roast chicken, roast turkey, foie, italian and asian cuisine and semi-cured cheese. A versatile wine, perfect for by the glass and for food pairings.

Serving temperature: 15ºC / 58ºF

TORO
Denominación de Origen TORO

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Who is

Jason Brooks?

Jason Brooks is an award winning fashion and lifestyle illustrator with great experience of working across a range of industry sectors, from major advertising campaigns to gallery exhibitions.

He has exhibited his work in Tokyo, St Petersburg and Singapore, as well as New York and London with esteemed Gray M.C.A Gallery. His artwork is collected worldwide and over 70 of his prints and drawings are held in the permanent collection of London's V&A Museum

Brooks studied graphic design at Central Saint Martins college, London, and went on to take a master's degree in illustration at the Royal College of Art. While at college he won the Vogue Sotheby's Cecil Beaton Award for Fashion Illustration.

In the 2010s, Brooks authored and illustrated Paris Sketchbook (2012), London Sketchbook (2014), and New York Sketchbook (2017), a series of urban sketch books published by Laurence King, London. London Sketchbook received the Victoria & Albert Museum Book Illustration Award in 2016.

He has being in charge of advertising campaigns for brands as famous as: Saatchi & Saatchi, Mcann Erickson, Virgin Atlantic, Ritz Hotels,Peninsula Hotels, illy, Nespresso, Martini, Finlandia, Veuve Cliquot, jo Malone, Lancôme, Chanel, L´Oreal, Revlon, Vogue, Elle, Sunday Times, Conde Nast Traveller, Cartier, Hed Kandi Music.

AWARDS

Vogue/Sotheby's Cecil Beaton Award for Fashion Illustration.
Victoria & Albert Museum Book Illustration Award 2016, London Sketchbook.
Author and illustrator of 'Paris Sketchbook' 'London Sketchbook' and 'New York Sketchbook'.
BA Hons in Graphic Design and Illustration / St Martin's School of Art.

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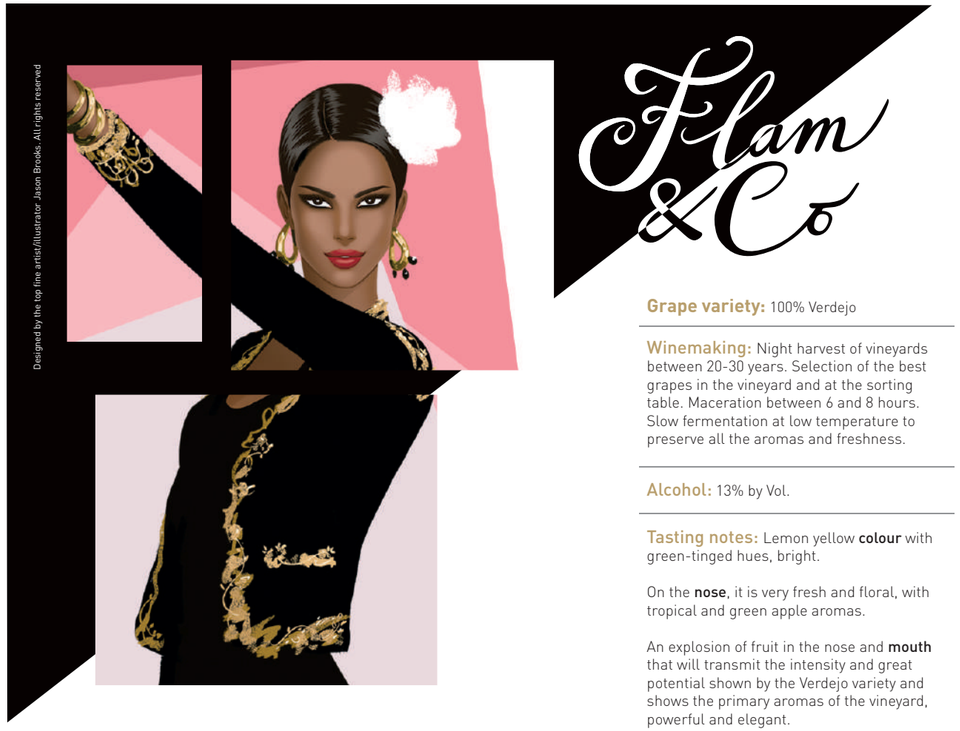
Jason Brooks

And now he is the illustrator behind our new labels of Flam&Co brand, the contemporary Flamenco based labels with the aim of showing to this Spanish art to the world with a modern approach.



What is flamenco? It is passion! A true symbol of Spain preserved under UNESCO World Heritage. If you think about Spain - it is art, it is music, it is a party! We do everything with passion.

Flam&Co

Red Blend

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Grape variety: 100% Verdejo

Winemaking: Night harvest of vineyards between 20-30 years. Selection of the best grapes in the vineyard and at the sorting table. Maceration between 6 and 8 hours. Slow fermentation at low temperature to preserve all the aromas and freshness.

Alcohol: 13% by Vol.

Tasting notes: Lemon yellow **colour** with green-tinged hues, bright.

On the **nose**, it is very fresh and floral, with tropical and green apple aromas.

An explosion of fruit in the nose and **mouth** that will transmit the intensity and great potential shown by the Verdejo variety and shows the primary aromas of the vineyard, powerful and elegant.

Pairing: Asian cuisine, sushi, ceviche, sashimi, pasta, rice, sea-food and mild cheese. Perfect for any occasion.

Serving temperature: Served chilled at 7ºC / 44ºF

Vino de la Tierra de Castilla y León

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Flam&Co

White Wine

Grape variety: 100% Verdejo

Winemaking: Night harvest of vineyards between 20-30 years. Selection of the best grapes in the vineyard and at the sorting table. Maceration between 6 and 8 hours. Slow fermentation at low temperature to preserve all the aromas and freshness.

Alcohol: 13% by Vol.

Tasting notes: Lemon yellow **colour** with green-tinged hues, bright.

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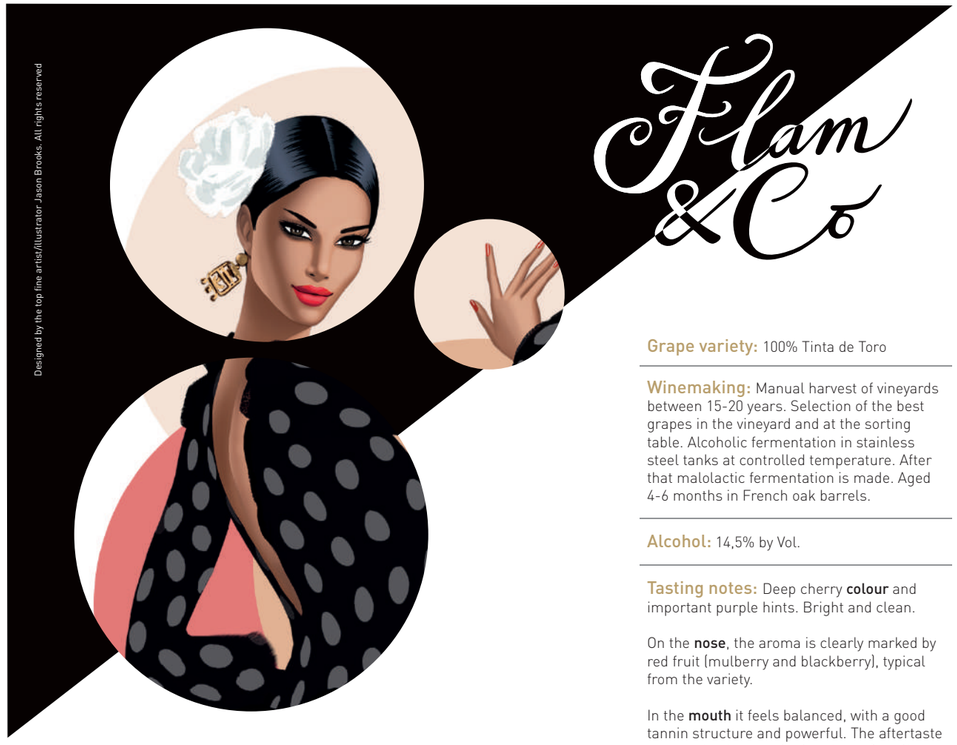
Serving temperature: Served chilled at 7ºC / 44ºF

Vino de la Tierra de Castilla y León



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What is flamenco? It is passion! A true symbol of Spain preserved under UNESCO World Heritage. If you think about Spain - it is art, it is music, it is a party! We do everything with passion.

Flam&Co

Aged Red Wine

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Grape variety: 100% Tinta de Toro

Winemaking: Manual harvest of vineyards between 15-20 years. Selection of the best grapes in the vineyard and at the sorting table. Alcoholic fermentation in stainless steel tanks at controlled temperature. After that malolactic fermentation is made. Aged 4-6 months in French oak barrels.

Alcohol: 14,5% by Vol.

Tasting notes: Deep cherry **colour** and important purple hints. Bright and clean.

On the **nose**, the aroma is clearly marked by red fruit (mulberry and blackberry), typical from the variety.

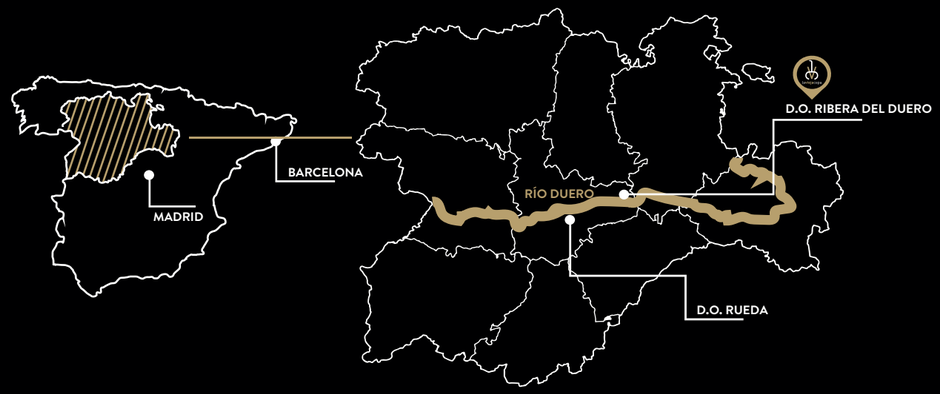
In the **mouth** it feels balanced, with a good tannin structure and powerful. The aftertaste is remarkably persistent and significantly soft. Oak and wine are perfectly integrated.

Pairing: All kind of appetizers, BBQ meat and vegetables, roasted red meats, smoked meat, roast chicken, roast turkey, foie, italian and asian cuisine and semi-cured cheese. A versatile wine, perfect for by the glass and for food pairings.

Serving temperature: 15ºC / 58°F

TORO

Denominación de Origen TORO



We are located in the Golden Mile of Ribera del Duero and our oldest vineyards are around La Aguilera **(Burgos)**

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