



Marques de Teran Reserva 2012

DOC Rioja

Bodegas Marques de Terán S.L., La Rioja, Spain

LCBO # 18680 | 14.0% alc./vol. | \$28.95 | Release date: 20-Mar-2021

“Bold and dark, this is an impressive 2012 Rioja with a major tannin structure that is quite polished and well balanced with generous fruit. Some cocoa powder develops on the nose with aeration. Long, firm and rather mineral finish. Drink or hold.”

Score – 93p (James Suckling, 2018)

“Dried red cherry fruit on the nose with additional herbal and minty-spice box elements. Soft, dusty cinnamon and nutmeg emerge on the palate.”

Score – 90p Silver (Decanter WWA, 2018)

Most modern winery (sustainable, geothermal, gravity and conveyor belts, cryomaceration, underground cellar).

Unique architecture by Javier Arizcuren, nominated for the “Prince of Asturias Award”.

Terroir:

The Bodega is on a hill in the highest part of the town. It is a balcony with views of the Ebro Valley and the Sierra de Cantabria, the Sierra of La Demanda and Ollauri and its vineyards (80 Ha), most in municipality of Rioja Alta. Mediterranean and Atlantic climates are combined there. The vines are quite old and produce low yields.



JAMES SUCKLING.COM 

Vinification:

Handpicked, unique cryomaceration system, geothermal energy. Aged 15 months in American oak Bordeaux-type casks and 3 months in French oak.

Variety: Tempranillo 100%

Residual sugar: 2 g/L

Serving suggestion and food pairing: Serve at 18°C with all types of food with character, such as pulses, stews, red meats, etc.

James Suckling

Decanter WWA

Andreas Larsson

Mundus Vini

Peñín Guide

SMV, Canada

93p

90p SILVER

93p

GOLD

89p & 3 stars

SILVER



GUÍAPEÑÍN