



Luis Fernández Marqués

... who turns the wind into poetry

Sensitivity is usually considered to be a highly-appreciated quality.

But when our challenge is so ambitious – performing the miracle of making wine really taste of the land it originates from –, that sensitivity becomes even more important.

It is a sensitivity based on commitment, that listens to what nature wants to tell us, what our land wants to offer... to recuperate the genuine and valuable aspects of that nature, of that land... it is a sensitivity that permits producing a quality, fresh, organic wine, for lovers of what is genuine.

At **Finca Milagro** that sensitivity is embodied in Luis, who is able to transform a vineyard with high-yield standard crop production into a more balanced vineyard, with organic crops and maximum commitment to the environment.

Born in Tudela, he started out in the wine world more than 20 years ago at the **Public University of Navarre (UPNA)**, where his bachelor thesis was based on the pellicular maceration white winemaking cellar.

There he discovered his passion for this world of nuances. A few years later he went to **Bordeaux** to further his knowledge and obtain the **National Oenology Diploma**.

In France, he recognised an opportunity to start to put his training into practice and he participated in the harvests of **Châteaux la Riviere**, in **Canon Fronsac**, and **Chateaux Canon, Premier Grand Cru Classé in Saint Émilion**.

He returned to his homeland for a short time to work on the project of **Juan Carlos Lopez de la Calle (Artadi)**, which gave rise to **Bodegas Artazu**, but soon after he would fly to **Australia** where he became **assistant Winemaker in Haselgrove, McLaren Vale**.

Afterwards, he worked as oenologist at **Bodegas Insurriet** and **Bodegas Guelbenzu (Vierlas)**, until the adventure of **Finca Milagro** began in 2003.

Over the years he has continued to train and he has participated in the **Level I and Level II Olfaction Seminar with Alexandre Schmitt**, perfumer and expert in wine aromas. He also qualified as a specialist in the **Management and Marketing of Wine** from the **University of Castile La Mancha**.

He has a passion for high-quality sparkling wines, such as Champagne, Cava and Prosecco, and Sherry, and he includes Grenache and Barolo in red wines, and Godello and Riesling in white wines among his favourite grape varieties.

Luis combines his love of oenology with other pleasures such as music, films, reading, motor sports and other sports... but right now his obsession is to make **Aire de Milagro** the best poem.

