



HEREDEROS DEL
MARQUÉS DE RISCAL

WINE-MODERATION
2017-2019

MARQUÉS DE RISCAL ROSADO 2022

D.O. Ca. Rioja

VARIETY USED

Tempranillo
Viura

ALC./VOL	13,5°
Total Acidity	3.4

pH	4.0
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FOOD MATCHES

This wine pairs well with fish, shellfish, pasta and rice dishes.

BEST SERVED AT

Between 8° and 10°C

APPEARANCE

A wine with a bright and pale pink colour. An intense raspberry and strawberry fruit nose and some hints of flower blossom.

Fresh, balanced, glyceric mouth-feel and a finish packed with pleasant, crisp, sharp fruit sensations.



FEATURES

Marqués de Riscal began making rosé wines in the sixties, at the same time as the cellar was celebrating its centenary, using grapes picked from young Tempranillo and Viura vines less than 15 years old. This rosé is produced using the pressing technique in order to obtain an uncommonly delicate, smooth, fresh wine. Made by fermenting the grapes in stainless steel vats at a controlled temperature so as to achieve great fruitiness.

2022 HARVEST

The autumn was very wet, registering 100 litres more than the average rainfall for the season. As a result, on 21 November the Ebro burst its banks and flooded parts of the vineyards of the Ribera.

During January there was a series of frosts (up to 18 days) leading to an exceptionally cold average minimum temperature for the month (0.1°C).

On 1 April a mass of cold air swept in, causing frosts on the 4th, 5th and 6th with minimum temperatures of up to -4.5°C, leading to slight damage in certain plots, since the vines' buds had not opened yet.

Bu burst in the vineyard was on 17 April, 7 days later than the average.

From May to September the average monthly temperature each month was around 2° above the monthly average. Consequently, this was the second hottest vintage in the last 31 years.

These temperatures, combined with a heavy drought, meant that there were no cases of disease, but it made phenolic ripening more difficult. Nevertheless, from mid September onwards, the drop in minimum temperatures triggered the completion of this process.

Harvested started, selectively, on 12 September. The resulting harvest showed exceptional parameters, both in state of health and in the substances responsible for colour, aromas and probable alcohol.

CONTAINS SULPHITES